

# COOK & WAITER

## WEDDINGS & RECEPTIONS

# SAMPLE MENU

### ARRIVAL CANAPES

Arancini, saffron, smoked mozzarella, bush tomato pickle

Beetroot tartare, yuzu kosho aioli, crisp laver

Best oysters at market with native finger lime, champagne vinegar

Yellow fin tuna, orange saffron gel, pickled fennel, boukaki

### ALTERNATE SERVE ENTRÉE

Hand dived scallop crudo, bonito cream, Tokyo turnips,  
wasabi yuzu dressing, bronze fennel

Chicken liver parfait, sauterne, vincotto muscatels, toasted brioche

Watermelon radish, roasted butternut, ginger, heirloom vinegar, paprika oil (v)

### ALTERNATE SERVE MAIN

Smoked free-range duck breast, heirloom carrot, blackberry, chard

Pan seared red snapper, seaweed beurre blanc, saffron mussels, garden pea, chives

Tortellini of asparagus & fontina, lemon oil, parmesan, sorrel leaf (v)

### ALTERNATE SERVE DESSERT

Chocolate fondant, Cutlered cream, strawberries, vanilla

Limoncello tart, lemon thyme cream, blueberries

*Reach out and let's get the party started* 02 9387 4544 / [catering@cookandwaiter.com.au](mailto:catering@cookandwaiter.com.au)

From stunning canapés to indulgent multi-course dinners, our approach to wedding food is all about bringing people together.  
Food is love, after all. We work closely with you to design a menu that reflects your story, vision and taste.