



from 140pp

PROPOSED SET MENU & CANAPÉS

Roaming canapés:

Locally farmed Sydney rock oysters, tempura batter, ginger dressing & soy pearls
Citrus cured black kingfish, radish, black pepper, blood orange sorbet
Green pea mousseline, Spanish jamon, caramelised brioche crumbs

Entree:

Roast ocean trout, crab & celeriac remoulade, salmon roe, herbs

Main:

Gippsland grass fed Angus fillet MB3+, (carved to order) caramelised French shallots, béarnaise & red wine jus
Hand cut rosemary salted chips & fresh market vegetables

Dessert:

Peach Melba, poached peaches, & peach jelly, fresh raspberry sauce, handmade ice-cream, caramelised puff pastry & macadamia crumble

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