

cocktail party food

cold canapès

atlantic salmon tart, dill crème fraîche
greenwell point oysters, verjuice dressing, caviar
roast rare beef en croutè, caramelized onion, rocket
peking duck in cucumber cups
sicilian olive tart, persian feta, crispy capers
smoked salmon blini, lime aioli
fresh prawn, avocado en croutè

hot canapès

pumpkin & ricotta tart
chorizo, caramelized onion jam en croutè
baked button mushrooms, herbed ricotta stuffing
balmain spiced prawn skewer, lime aioli
harissa spiced lamb, cucumber mint yoghurt
peanut, kaffir lime chicken skewers, lime coconut dressing
beef & parmesan skewers, tomato relish

cold mains

tiger prawn, mango, cashew salad, nam jim dressing
roasted chicken salad, bocconcini, slow roasted tomatoes,
rocket & cabernet sauvignon dressing
lemon grass & ginger beef salad, glass noodles, snow peas, soy mirin dressing
atlantic salmon, kippfler potatoes, salsa verde
basil roasted vegetables pennè,

hot mains

wild mushroom risotto, parmesan wafer
roasted chicken, crisp chat potato, chorizo sausage
seared lamb, slow roast tomatoes, roast pumpkin, chickpeas
chilli garlic prawns, orecchiette pasta
nuremburg sausages, seeded mustard, persian feta, rocket

desserts

belgium chocolate brownie, hazelnuts
caramel coconut slice
profiteroles, strawberry custard
fruit skewers, honey yoghurt dip

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terrace room meals

canapés

atlantic salmon tartlet, dill crème fraiche
chorizo sausage, caramelized onion jam en croutè
roast pumpkin, sage, pine-nut quiche
greenwell point oysters, verjuice, caviar
roasted rare beef en croutè, parmesan, rocket
baked button mushrooms, herb ricotta stuffing

entrées

tiger prawn salad of orange, hazelnut, coriander, chilli, honey clove dressing
smoked salmon on a potato blini, rocket fennel salad, lime aioli
seared lamb, persian feta, slow roasted tomato, cabernet sauvignon dressing
dukkah spiced chicken, avocado chickpea coriander salsa
mixed wild mushroom risotto w crisp parmesan wafers

mains

eye fillet of beef, potato thyme gallet, broccolini, caramelized shallots,
red wine jus, prosciutto crisp
garlic lamb rump, sweet potato mash, ricotta pine-nut stuffed tomatoes, rosemary jus
lemon, thyme corn-fed chicken breast, garlic mash potato, bok choy, sauce vierge
atlantic salmon, cauliflower puree, grilled asparagus, salsa verdè
wild barramundi, lemon parsley risotto & pea volute

desserts

vanilla bean & cinnamon pannacotta, champagne poached strawberries
citrus tart, italian meringue, honey caramelized walnuts, passionfruit glaze
belgium chocolate brownie w hazelnut & frangelico mascarpone

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boutique hotel gerringong

BBQs by the pool & in the courtyard

main course

scotch fillet steakettes & caramelized onion
salmon fillet & honey soy sesame glaze
moroccan spiced chicken breast & eggplant relish
veal rump steakettes & caramelized onion
gourmet lamb & rosemary sausages & relish

salads

mesclun garden salad
rocket, marinated feta, cucumber & toasted pita
roasted sweet potato, fresh capsicum & watercress
potato, egg, basil & baby spinach
rocket, fennel, parmesan & lemon dressing
marinated roasted mediterranean vegetables, basil & balsamic

sides

selection on mustards, homemade relishes & breads

desserts

chocolate almond cake, drunken raisins & chocolate sauce
lemon tart, mixed berry compote & berry coulis

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