

creative

CATERING

Degustation Menu

KREATIVE FOOD. REFINED EXPERIENCES.

*A degustation-style selection of entrées, mains and desserts
for private dining, weddings and premium event occasions.*

Entrées

Kombu-Aged Snapper

Fermented white kimchi, beetroot, daikon, green oil

GF • DF • NF

Korean Beef Tartare

Mustard, chilli oil, cured egg yolk, sesame seeds

GF • DF • NF

Lamb Rump Cap

Charred broccoli, chimichurri, fennel

GF • NF

Sous Vide Pork Belly

Burnt apple butter, pickled ginger, witlof, peanut, soybean

Grilled Octopus

Chilli crunch fava, basil oil, fried capers

GF • NF

Kingfish Crudo

Pink grapefruit, finger lime dressing, fresh chilli

GF • DF • NF

Hokkaido Scallop

Blood orange, brown butter, caviar, yuzu kosho, green oil

GF • NF

U6 King Prawn

Burnt carrot, truffle butter, charred asparagus

GF • NF

Seasonal Tomatoes

Grilled stone fruit, stracciatella, burnt maple carrots, EVOO, chilli crunch, pickled onion

GF • V

Soutzoukakia

Beef & lamb meatballs, rich tomato sauce, herb crispy feta

NF

Poached Lobster

Cauliflower & saffron butter sauce

GF • NF

Kombu Cucumber

Whipped yuzu hummus, shio kombu, chive oil, pickled fennel

VE

Mains

MB7+ Wagyu Tri-Tip

Black raspberry wine jus, pickled shallot, potato, smoked speck

GF · NF

Crispy-Skin Barramundi

Charred broccolini, preserved lemon dressing, salted almonds

GF · DF

Pan-Fried Snapper

Crispy asparagus, salsa verde, fried capers, pickled onion

GF · DF · NF

Yamba King Prawn

Saffron risotto, clarified butter, Parmigiano Reggiano

GF · NF

Truffle Gnocchi

Three-cheese sauce, broad beans, Parmigiano Reggiano

V · NF

Tender Lamb Backstrap

Summer ratatouille, honey lemon yoghurt, rosemary jus

GF · NF

Beef Sirloin

Pommes purée, king brown mushroom, black garlic jus, carrot

GF · NF

Golden Fried Gnocchi

Roasted pumpkin purée, burnt butter, sage, pine nuts

V

Chorizo & Chicken Supreme

Crispy potato rösti, charred broccolini, muhammara, chicken jus

Crispy-Skin Salmon

Chilli labneh, grape & almond herb dressing, grilled baby cos

GF · NF

Crispy Duck Breast

Burnt carrot purée, morels, quince-infused jus

GF · NF

Salt-Baked Beetroot

Truffle goat's cheese, roasted almonds, spiced romesco

V · GF

Desserts

Lemon & Lime Tart

Burnt meringue, bourbon caramel sauce

NF • V

Belgian Chocolate Mousse

Raspberry, chocolate crisp

GF • V

Mango Panna Cotta

Coconut foam, mango sorbet, passionfruit

VE • GF

Burnt Basque Cheesecake

Yuzu chantilly, berries

GF • V

Mini Marshmallow Pavlova

White chocolate chantilly, fresh berries, passionfruit coulis

V • GF • NF

Roasted Walnut Baklava

Crispy filo, smooth cream patisserie

V

Golden Crème Brûlée

Blackberry coulis, fresh strawberries, sugar crisp

GF • V

Dietary Key

GF Gluten Free

DF Dairy Free

NF Nut Free

V Vegetarian

VE Vegan

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Kreative Food. Refined Experiences.

Courses may be curated into a bespoke degustation, plated menu
or shared-style experience to suit your event.

www.thekreativecatering.com