

kreative

C A T E R I N G

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

Chorizo & Chicken Supreme

Crispy potato rösti, charred broccolini, muhammara, chicken jus

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

Pan-Fried Snapper

Crispy asparagus, salsa verde, fried capers, pickled onion
GF · DF · NF

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

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

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

WWW.THEKREATIVECATERING.COM