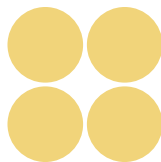


Lou's Kitchen

2023/24 Menu



Cold Canapés

Tuna Carpaccio

Seared tuna coated in an Asian spice mix served with avocado, salsa and dressed with vinocotto

Gin and Tonic Cured King Fish

Sushimi grade King fish cured in Hendricks Gin and served on cucumber with a juniper mascarpone and G&T Granita

Pate and Peppered Pears

Bagel chips topped with home made pate and finished with balsamic and pepper poached pears and a sprig of watercress

Prosciutto Cups with Mascarpone and Balsamic Poached Pears

Crispy prosciutto cups married with a creamy mascarpone and punchy balsamic poached pear

Fresh Fig and St Agur Blue Cheese on an Oatcake Tartlet

St. Agur Blue Cheese with fresh figs topped with a splash of white balsamic and garnished with rocket

Triple Cream French Cheese with Quince Paste served on a Home Made Oatcake

Delice de Bourgogne French cheese complimented with home-made quince paste

Eye Fillet Beef Asian Salad served in crispy tart shells

Rare roast beef served on a julienne of spring onions, red pepper and carrots served with a ginger coriander Asian dressing. Also available with Chicken

Duck Pancakes

Duck braised in sherry and quince paste, wrapped in pancakes and topped with pomegranate seeds. Delicious and very festive

Crispy Seasoned Mini Corn Cobbs

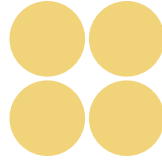
Mini corn coated with a smokey paprika dukkah, pan fried in olive oil. Delicious and nutritious!

Parmesan Cups filled with Chicken Caesar Salad

Delicate parmesan tartlets filled with tender chicken, crispy prosciutto, cos lettuce, a crouton and topped with a creamy Caesar dressing

Meredith Dairy Goats Cheese Topped with Char Grilled Asparagus Bruschetta

Simple and delicious



Roasted Pumpkin, Beetroot, Red Capsicum and Feta Frittata
Vegetarian

Beetroot and Dill Cured Salmon on Dill and Caper Frittata
Visually beautiful and extremely tasty

Lamb Fig and Goats Cheese Tart
Oatcake tartlet filled with lamb, fig and goats cheese with a delicious orange and red wine reduction dressing and finished with fresh herbs

Prawn Skewers
Prawn cooked in a sticky ginger Asian style dressing

Roast Beef with Horseradish Sauce on Chewy Sour Dough Bread
Eye fillet of beef topped with a creamy horseradish sauce and garnished with chives

Roast beef, goats curd and roasted beetroot pinwheels
Pin wheels of rare roast beef, goats curd and beetroot with a horseradish sauce

Crispy Seasoned Mini Corn Cobbs
Mini corn coated with a smokey paprika dukkah, pan fried in olive oil.
Delicious and nutritious!

Roasted Beetroot, Goats Cheese and Caramelised Walnut Forks
Beetroot roasted in a thyme cumin and red wine vinegar marinade married with goats cheese and crispy walnut.
Served on old fashioned forks

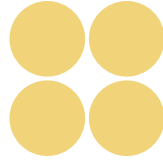
Terrine de Coquilles St Jacques
A visually appealing scallop terrine with 3 layers of flavour and colour served on mini toasts with delicious raisin vinaigrette

Edamame Bean and Smoked Trout Toasts
Japanese soy beans mixed with mint and ricotta topped with smoked trout and squid ink breadcrumbs

Asparagus and Salmon Quiche.
Mini quiche filled with grilled asparagus capers, dill and hot smoked salmon

San Daniella Prosciutto Wraps
Italy's best prosciutto wrapped around burrata cheese, mini roma tomatoes, fresh basil and pesto

Beetroot, Pomegranate and Goats Cheese Tart.
Slow Roast beetroot and fennel topped with a orange and red wine vinegar reduction and finished with festive pomegranates



Hot Canapés

Pea and Pecorino Ravioli with Sage Butter Sauce

Individual Pea Ravioli served on Asian Soup Spoons

Roasted Mushrooms filled with Parsley and Truffle Oil Risotto

A real crowd pleaser topped with Romanian Pecorino

Quiche filled with Pumpkin, Stilton and Quince Paste

A real crowd pleaser

Chicken Pies

Layers of flakey filo pastry with a spinach, pine nut and chicken filling

Pumpkin Thyme and Goats Cheese Tart

Flakey pastry topped with caramelised onion a roasted pumpkin finished with crispy sweet and peppered walnut and creamy goats cheese

Salmon Latkes with Tartare Sauce

Mini crispy potato pancakes topped with salmon hot smoked salmon homemade tartare sauce

Mini Potato Gratin topped with Rare Eye Fillet of Beef

Creamy potato gratin with tender rare eye fillet topped with a dijon mustard and herb crust

Sausage Rolls

Delicious pork and fennel home-made sausage rolls served with home-made tomato sauce

Lamb Meatballs wrapped in Grilled Zucchini

Lamb, roasted carrot and cumin meatballs wrapped with zucchini and topped with a yoghurt and mint sauce

Kofta's wrapped in Roasted Beetroot and Carrot served with Spicy Carrot Dip

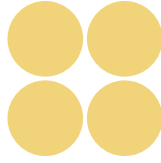
Spicy beef Meatballs on a bamboo skewer, wrapped in garlic and thyme marinated roasted beetroot and carrot strips and finished with a tasty carrot dip

Roasted Mushrooms Filled Brandy Cream Spinach

Roasted Swiss brown mushrooms filled spinach pine nuts and currents in a delicious brandy cream sauce

Beetroot Thyme and Goats Cheese Tart

Flakey pastry filled with braised fennel and roasted beetroot. Finished with crispy candied walnuts and creamy goats cheese



Beetroot Ravioli filled with Mushroom and Pecorino

Vibrant red pasta filled with a porcini and portobello mushroom filling. Served with a sage butter sauce and topped with caramelised walnuts.

Roasted and stuffed Chicken Tenderloin served with Fig and Pedro Ximenez Sauce

Chicken Tenderloin filled with Fig, Orange and Crack wheat stuffing with Pedro Ximenez sauce and complimented with parsley and orange zest garnish

Scallop and prosciutto tartlet

Scallops wrapped in Prosciutto on a bed of pureed cauliflower topped with a delicious raisin and caper vinaigrette

Prawn Laksa

Australian prawn in a delicious fragrant and flavoursome laksa served with mini noodles on an Asian soup spoon

Lamb and fennel toasts

Lamb back strap on braised fennel with date and pecorino

Chorizo, Red Capsicum and Manchego Quiche

Spanish inspired quiche with paprika and a splash of sherry. Very tasty

Scallops with Champagne and Pea Sauce

Fresh Australian Scallops topped with crispy chorizo on a vibrant pea sauce. Served on a spoon.

Prawn and Corn Fritters

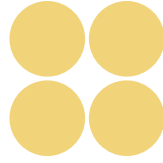
Prawn, Corn and Coriander Fritters with a touch of chilli and spices. Topped with a homemade citrus and sweet chilli relish

Japanese Chicken Balls

Tasty chicken meatballs finished with a Japanese dipping sauce

Japanese Pancakes topped with Teriyaki Pork

Tempura flour pancake filled with cabbage, spring onion edamame beans and ginger topped with tender strips of teriyaki pork



On the BBQ

Prawn Kebabs

Marinated in delicious Sticky Asian Ginger Dressing

Tandoori Chicken Kebabs

Chicken tenderloins marinated and cooked in Indian Tandoori spices served with cardamom yoghurt dressing

Roasted Vegetable Kebabs

Mixed seasonal vegetable roasted thyme garlic and cumin marinade threaded on skewers with haloumi cheese and topped with creamy roasted citrus dressing

Lamb Kebabs

Tender lamb back strap fillet with red pepper and Spanish onions marinated in a smoky paprika dressing

Dukkah Coated Lamb Kebabs

Lamb tenderloin coated in a fragrant and full flavoured dukkah

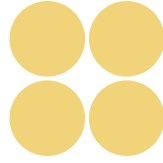
Sliders

Mini Burger

Beef burger spiced up with ginger and coriander served with aged cheddar cheese and a roasted red capsicum relish

Pork Sliders

Slow cooked pork shoulder with a pumpkin miso mash and apple salsa served on a mini bun



Sandwiches

Sandwiches served either Deli Style with Woodfrog artisan bread or sandwich sliced bread

Chicken and Avocado

Steamed chicken breast with spring onions, celery and homemade mayonnaise served with chunks of Hass avocado

Roast Beef

Eye Fillet of Beef with Caramelised Onion and Roast Pepper and Spinach

Roasted Vegetable with Citrus Dressing

Pumpkin, Zucchini, beetroot, red pepper and onion marinated and slow roasted in fresh thyme, garlic and cumin and finished with roasted citrus

Smoked Salmon and Cream Cheese Bagel

Smoked Salmon with cucumber and a dill and caper cream cheese

Prosciutto, Tomato, Pesto and Bocconcini

San Daniele prosciutto, roma tomatoes, homemade pesto and quality fresh Bocconcini with fresh spinach leaves. Traditionally Italian. Very delicious!

Prawn with Kimchi Mayonnaise

Milk buns filled with fresh Australian prawns in a Korean inspired mayonnaise

BLT

Crispy bacon, iceberg lettuce and tomato served with a tomato chutney

Roast Pork with Tuscan Slaw

Roast Pork with cabbage and fennel based Italian inspired coleslaw

Prawn Rolls with a Celeriac Remoulade

Mini Brioche buns filled with a delicious combination of prawns and creamy celeriac salad.

Salami and Gruyere Cheese Sandwich

Calabrese Salami, Gruyere cheese and tomato with homemade mayonnaise

Turkey and Cranberry sauce

Smoked Turkey with cucumbers crispy lettuce and cranberry sauce

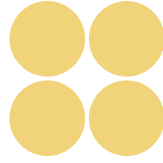
Roasted Chicken and Salad

Chicken with grated carrot, tomato and avocado and mayonnaise

Egg, chives, homemade mayonnaise and lettuce

Ham, cheese and tomato

Ham off the bone with Gruyere cheese and pickles



Wet dishes in Ramekins

Chicken and Green Bean Laksa

Fragrant aromatic Thai soup served on a bed of noodles with chicken tenderloin and green beans

Middle Eastern Meatball Soup

Full flavoured Middle Eastern spiced soup with meatballs and cracked wheat

Sticky Pork, Red Wine and Prune Casserole

Served with carrots, red pepper and baby potatoes

Lamb and Quince Tagine with Pomegranate and Coriander

Full flavoured Middle Eastern spices complimented with slightly sweet quince. Delicious and visually beautiful

Pyrenees –Style Slow Cooked Lamb with Sherry and Paprika

Lamb shoulder cooked overnight in a sherry and paprika sauce. Succulent

Chicken Olive and Preserved Lemon Tagine

Traditional Moroccan flavours and textures. Served with cous cous

Beef Tagine

Beef and chickpea based tagine full of Moroccan flavours of cumin, cinnamon ginger and paprika

Seafood and fennel soup

Delicious combination of mussels, prawns and fish in a wonderfully flavoured soup with fennel, saffron, paprika and finished with Pernod

Prawns (or Chicken) and Feta Cheese Pasta

Fresh prawn and Greek feta in a slow roasted tomato and red pepper sauce

Roasted Tomato Pasta

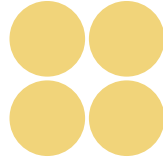
Slow Roasted roma tomatoes and garlic topped on a artisan penne pasta. Topped with basil and shaved parmesan. Simple but delicious

Eye Fillet Beef Asian Salad served on a bed of soba noodles

Rare roast beef served on a julienne of spring onions, red pepper and carrots served with a ginger coriander Asian dressing

Pea Ravioli with Sage Burnt Butter Sauce

These hand made pea and pecorino pasta parcels are always a crowd pleaser



Mains

Rare Eye fillet with a Mustard and Herb Crust.

Served on a bed of fennel with a creamy truffle oil dressing

Rare Roast Beef with a Pink Pepper, Herb and Mustard Crust

Served on a bed of braised fennel accompanied with mini potato gratin and green beans with a red jus

Roasted and stuffed Chicken breast served with Fig and Pedro Ximenez Sauce

Chicken breast filled with Fig, Orange and Crack Wheat Stuffing with Pedro Ximenez Sauce and complimented with parsley and orange zest garnish

Slow cooked Pork Belly with a Pumpkin Miso Mash and Apple Salsa

Chicken with Miso, Ginger and Lime on a Potato Rosti

Chicken thigh slow cooked in a Japanese style sauce on a crispy rice rosti

Roasted Salmon with Japanese Sake Dressing

Served with pickled cucumber and yuzu-wasabi jelly and a ginger, dashi, soy and sesame oil sauce

Beouf Bourguignon

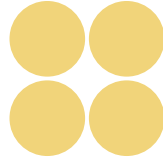
Beef cheek chunks braised in red wine and beef stock finished with pearl onions, mushrooms and bacon. Classic dish which has long since past the test of time.

Salted Barramundi with Coconut Dashi on a bed of Edamame Beans cooked in truffle butter and finished with truffle shavings

Steamed Barramundi topped with squid ink breadcrumbs on a bed of edamame beans cooked in truffle butter with a coconut dashi sauce

Lamb fillets Fig and Goats Cheese

Rare Lamb fillets marinated in garlic rosemary and thyme served on a salad of fig, rocket, herbs and goats cheese topped with an orange and red wine reduction dressing



Salads

Chicken Asian Salad served in a cos lettuce leaf

Chicken tenderloins served on a julienne of spring onions, red pepper and carrots served with a ginger coriander Asian dressing

Lamb fillets Fig and Feta Cheese

Rare Lamb fillets marinated in garlic rosemary and thyme served on a salad of fig, rocket, herbs and goats cheese topped with an orange and red wine reduction dressing

Eye Fillet of Beef, Beetroot, Caramelised Walnut and Goats Cheese Salad

Rare roast beef served on beetroot and mini roma tomatoes on a bed of rocket and herbs topped with crispy caramelised walnuts, goats cheese and pomegranate. Very festive!

Green Salad

Green salad of butter lettuce, pickled shallots, sugar snap peas, St Augur Blue Cheese, Avocado and crispy croutons

Chicken Salad

Chicken tenderloin on a bed of butter lettuce, shallots, avocado and topped with paprika spiced cashews and strips of pecorino

Mango and Prosciutto Salad

Mixed lettuce and herbs topped with mango, avocado, prosciutto, parmesan cheese and pecan nuts

Cauliflower Hazelnut Salad

Roasted cauliflower topped with hazelnuts, pomegranate with an all spice and sherry vinegar dressing

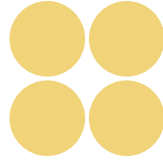
Potato Salad

Nicola potatoes with a pesto mayonnaise topped with toasted pine nuts

Asparagus, Capsicum and Baby Corn Salad

Grilled Asparagus, Roasted Red Pepper and Dukkah coated Baby Corn on a bed of mixed greens topped with crispy soy and honey toasted seeds.

A wide variety of seasonal salads are available tailored to compliment menu choices



Sweet Treats: Mini Morsels

Mascarpone and crème fraiche berry brandy baskets
Lemon curd tart
Lindt chocolate cake
Chocolate mousse and raspberry tarts
Pecan tarts
Mascarpone and crème fraiche berry tarts
Chocolate mousse and salted caramel tarts
Brownies
Blondies
Christmas Shortbread
Christmas brandied fruit slice
Wholemeal Carrot Cake
Assorted Muffins
Fresh vanilla bean iced cup cakes
Banana Bread
Protein Bliss Balls

Sweet Treats: Tarts

Mascarpone and crème fraiche berry tart

Light creamy filling swirled with a berry coulis and topped with an assortment of fresh berries

Plum and Frangipane Tart

Delicious plum filled tart with almond meal and pistachio filling

Raspberry mousse and rose cream tart

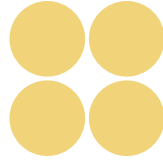
Pretty pink tart with layers of rose cream, lychee jelly and raspberry mousse

Pear Chocolate and ricotta tart

Chocolate pastry filled with chunks of pear and chocolate

Quince Tart

Poached quince in a buttery custard filling



Sweet Treats: Cakes

Raspberry Mousse Cake

Layers of vanilla sponge cake filled with raspberry mousse.
Topped with cream and berries

Lindt Chocolate Cake

Deliciously moist and chocolaty without being too rich.
Hits the mark with all chocolate and cake lovers

A vast selection of cakes are available to suit every taste and occasion

Cheese/Antipasto Platters

French triple cream (Delice)

French Blue (St Agur)

US cloth Cheddar (Cabots) or a good Australian cheddar

Compte 18 month to 2 year aged (Will Studs Pick)

Range of biscuits including home made oat cakes and home made semolina crackers

Quince paste

Seasonal fruits

Salami

Prosciutto

Roasted vegetables

Olives

Home made spicy nuts (cashews, macadamia nuts, almonds and pecans)

Crispy Caramelised and Peppered Walnuts

Bread with olive oil and home made dukkah

Pate

Balsamic Poached Pear

Ham — Free Range ham on bone — half

Trout/Salmon — hot smoked — whole

Accompaniments