



MUSTARD Seasonal Menus

Festive

2013

Menu Key

- (v) vegetarian (may contain egg, dairy products and/or honey)
- (vg) vegan (contains no animal products)
- (gf) gluten-free product*
- (nf) nut-free product*

*although this dish is prepared with gluten or nut-free products, we cannot guarantee it is 100% gluten or nut-free as the dish is prepared in kitchens that also use gluten products and nuts.

Special Requests

if any of your guests have particular dietary requirements, please advise us as soon as possible prior to your event.

Note

due to the seasonal nature of this menu, some items may not always be available.
while we will endeavour to provide your desired selection, we may need to make substitutions from time to time.
minimum numbers of 30 guests apply for all festive menus.
minimum numbers of 40 guests apply for additional carvery menu.
all prices in the menu include gst.
prices are per person unless specified otherwise.
menu is effective for 2013.

Cocktail

four hour duration

90

cold selection

seared local scallop

paw paw & coconut salad, palm sugar dressing (gf)

mahogany creek chicken lollypop

crisp pistachio praline (gf)

vegetarian rice paper rolls

crispy vegetables, wasabi mayo (v, gf)

grilled amelia park lamb tenderloin

pickled beetroot, horseradish cream, mustard sprouts

spiced roast pumpkin tart

gruyere, onion jam (v)

hot selection

carnarvon crab cake

lime, baby dill, roasted garlic aioli

honey braised duck cigar

ground coriander & mint, crisp pastry, pomegranate yoghurt

free range chicken & macadamia kofta

chilli & lemongrass, spicy peanut sauce (gf)

cornish style vegetable pasties

potatoes, swedes & peas, tomato chutney (v)

sweet potato, basil & ricotta fritter

grilled sweet corn & avocado salsa (v, gf)

something more

please select one item

slow cooked shredded cowaramup beef slider

mildly spiced tomato sauce, crisp lettuce, soft brioche bun

parmesan crumbed amelia park lamb cutlet

shredded cabbage, mint & lemon

dessert

please select one item

tiramisu glasses

margaret river mascarpone, chocolate sponge finger, rum, dutch cocoa

mini fruit pudding

brandy custard sauce

mini pavlova

berries, mango

petite fruit tartlet

to finish

freshly brewed coffee, selection of teas and chocolate rum balls

inclusions

silver beverage package

bon bons

Plated – Option 1

*three hour duration
alternate drop (for each course)*

85

5-5

main course

please select one item

oven roasted pork loin

roasted butternut pumpkin, duchesse potato, green beans, apple sauce

mahogany creek turkey breast

cranberry, caramelised onion farce, fruits relish

baked tasmanian salmon

sweet corn puree, sautéed mushrooms, steamed broccolini, caper, fresh herb salsa

slow braised south west beef cheeks

sweet onion glaze, layered creamy potato galette, sautéed brussel sprouts, mushrooms

dessert

please select one item

traditional fruit pudding

brandy custard sauce

pavlova

whipped vanilla cream, strawberries, mango, kiwi & raspberry coulis

italian tiramisu

margaret river mascarpone, chocolate sponge finger, rum, dutch cocoa

bread & butter pudding

vanilla sauce & apple crisps

mini dessert selection

served as platters to the table

mini fruit puddings

chocolate lava cake

pavlova with berries & mango

petite fruit tartlet

to finish

freshly brewed coffee, selection of teas and chocolate rum balls

inclusions

silver beverage package

seasonal vegetables

selection of gourmet dinner rolls

bon bons

Plated – Option 2

*three hour duration
alternate drop (for each course)*

96.5

5.5

canapes

chef's selection of three christmas canapes

served with arrival drinks

main course

please select one item

oven roasted pork loin

roasted butternut pumpkin, duchesse potato, green beans, apple sauce

mahogany creek turkey breast

cranberry, caramelised onion farce, fruits relish

baked tasmanian salmon

sweet corn puree, sautéed mushrooms, steamed broccolini, caper, fresh herb salsa

slow braised south west beef cheeks

sweet onion glaze, layered creamy potato galette, sautéed brussel sprouts, mushrooms

dessert

please select one item

traditional fruit pudding

brandy custard sauce

pavlova

whipped vanilla cream, strawberries, mango, kiwi & raspberry coulis

italian tiramisu

margaret river mascarpone, chocolate sponge finger, rum, dutch cocoa

bread & butter pudding

vanilla sauce & apple crisps

mini dessert selection

served as platters to the table

mini fruit puddings

chocolate lava cake

pavlova with berries & mango

petite fruit tartlet

to finish

freshly brewed coffee, selection of teas and chocolate rum balls

inclusions

silver beverage package

seasonal vegetables

selection of gourmet dinner rolls

bon bons

Plated – Option 3

113

four hour duration

alternate drop (for each course)

5-5

entree

please select one item

tasmanian salmon trio

smoked salmon, lemon & dill pate & crisp lavosh
house cured gravlax, chive, lychee & navel orange salad
crisp skinned, green chilli, mango & mint salad

grilled exmouth prawns

tequila & lime marinade, papaya & coriander salsa (gf)

slow poached free range chicken breast

beetroot macaron, horseradish cream, sweet & sour vegetables

field mushroom & woodside goat's curd tart

olive, pear & rocket salad, toasted walnuts, apple balsamic dressing

main course

please select one item

oven roasted pork loin

roasted butternut pumpkin, duchesse potato, green beans, apple sauce

mahogany creek turkey breast

cranberry, caramelised onion farce, fruits relish

baked tasmanian salmon

sweet corn puree, sautéed mushrooms, steamed broccolini, caper, fresh herb salsa

slow braised south west beef cheeks

sweet onion glaze, layered creamy potato galette, sautéed brussel sprouts, mushrooms

dessert

please select one item

traditional fruit pudding

brandy custard sauce

pavlova

whipped vanilla cream, strawberries, mango, kiwi & raspberry coulis

italian tiramisu

margaret river mascarpone, chocolate sponge finger, rum, dutch cocoa

bread & butter pudding

vanilla sauce & apple crisps

mini dessert selection

served as platters to the table

mini fruit puddings

chocolate lava cake

pavlova with berries & mango

petite fruit tartlet

to finish

freshly brewed coffee, selection of teas and chocolate rum balls

inclusions

silver beverage package

seasonal vegetables

selection of gourmet dinner rolls

bon bons

Buffet – Option 1

three hour duration

97.5

salads

roasted butternut pumpkin salad

baby spinach, persian fetta, toasted seeds & lemon scented vine tomato (v)

penne pasta salad

roasted capsicum, salami, crisp chorizo, pesto & parmesan

cold selections

grilled vegetable tart

basil, mascarpone, tomato salsa (v)

tasmanian ocean trout roulade

crab remoulade and crispy couoton

hot selections

roasted mahogany creek turkey breast

fennel & rosemary stuffing, bonne femme style vegetables, grilled green tomatoes, oregano jus

new potatoes

maître d'hôtel butter (v, gf)

roasted seasonal root vegetables (v, gf)

carvery – chef's station

please select one item

cured leg ham

maple, honey & dijon glaze, a selection of condiments

turkey roulade

sage stuffing, a selection of condiments

salt crusted linley valley crackled pork

cider & apple puree, a selection of condiments

dessert

mini fruit puddings

chocolate lava cake

pavlova with berries & mango

petite fruit tartlet

sliced fresh seasonal fruit

fine australian cheese, wafers, crisp-breads & dried fruits

to finish

freshly brewed coffee, selection of teas and chocolate rum balls

inclusions

silver beverage package

selection of gourmet dinner rolls

bon bons

Buffet – Option 2

123

four hour duration

salads

roasted butternut pumpkin salad

baby spinach, persian fetta, toasted seeds & lemon scented vine tomato (v)

roasted baby potato salad

caramelised spanish onion, shaved parmesan, lemon & basil aioli (v)

chermoula spiced beetroot salad

eggplant & carrot, rocket, radicchio, vinaigrette (v)

cold selections

grilled vegetable tart

basil, mascarpone, tomato salsa (v)

west australian prawns

cocktail sauce

terrine of australian duck

apricots & plum, pancetta, pistachios, cumberland sauce & rye bread

hot selections

roasted mahogany creek turkey breast

fennel & rosemary stuffing, bonne femme style vegetables, grilled green tomatoes, oregano jus

barramundi fillets

green asparagus, cray fish sauce

creamy potato gratin

with almonds (v)

roasted seasonal root vegetables (v, gf)

carvery – chef's station

please select two items

cured leg ham

maple, honey & dijon glaze, a selection of condiments

turkey roulade

sage stuffing, a selection of condiments

salt crusted linley valley crackled pork

cider & apple puree, a selection of condiments

dessert

mini fruit puddings

chocolate lava cake

pavlova with berries & mango

petite fruit tartlet

sliced fresh seasonal fruit

fine australian cheese, wafers, crisp-breads & dried fruits

to finish

freshly brewed coffee, selection of teas and chocolate rum balls

inclusions

silver beverage package

selection of gourmet dinner rolls

bon bons

Arrival Canapés

in conjunction with a buffet menu

11.5

chefs selection of three christmas canapes

served with arrival drinks

Additional Carvery

in conjunction with a buffet menu

minimum 40 guests

15

salt crusted linley valley crackled pork

cider & apple puree

fresh herb & roasted garlic marinated amelia park lamb

minted jus

cured leg ham

maple, honey & dijon glaze

cowaramup beef oyster blade

oven dried tomato & basil brushed, reduced red wine glaze

maple glazed mahogany creek turkey breast

fresh sour dough farce, winter fruit compote

To the Table

in conjunction with a buffet menu

two serves per table

bay cos lettuce, shaved parmesan, toasted croutes, crisp pancetta	4
oven roasted kalamata olives, scorched cherry tomatoes, salad greens	4
charred stone baked flatbreads, selected dip, assorted australian olives, lemon drizzled grilled chorizo, shaved prosciutto, melon, semidried tomatoes, borello fetta	8.5
selection of australian cheese, wafers, crisp breads, dried fruits	12
seafood platter: local prawns, oysters, mussels	24