

CASUAL DINNING

ENTREES

- Charcuterie Platter Cured Meats, Pate, Terrine & Chutneys
- Bouillabaisse of Local Seafood with Rouille & Crusty Baquette
- Seasonal "Sharing" Salad
- Seafood Platter of Prawns, Calamari & Freshly Shucked Oysters

MAINS

- Iranian Style Braised Lamb Shoulder with Jewelled Rice & Persian Vegetables
- Roast Pork with Apple Stuffing Crackling Vegetables & Potatoes
- Salmon "Coulbiac" Baked in the Russian Style with Seasonal Salad
- "Cassoulet" Slow Cooked Duck, Pork & Toulouse Sausage

DESSERTS

- Bombe Alaska (\$6 addition per person)
- Panettone Bread & Butter Pudding with Vanilla Bean Ice Cream
- Tart Tatin
- Platter of Local Cheese

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