

# Sides and Main

PRIVATE CHEFS + EVENTS

## **Plated lunches and dinners with your own personal chef**

Our menus suit boardroom lunches, formal seated evening affairs through to small fun dinner parties and casual long table Sunday lunches as you select your favourite menu. Whether a simple 2 course boardroom lunch, 3 course dinner for a family birthday, a 5 course degustation or a sophisticated gala dinner for 100 our team will work with you to take the hassle away and attend to the finer details. Fresh, seasonal and beautifully cooked your private chef will prepare you a meal to remember.

### **Packages**

2 course plus sides/bread \$90pp

3 course plus sides and bread \$110pp

4 course plus sides and bread \$140pp

\*10 guests minimum

### **Sample menu**

#### **Entree**

Crab stuffed zucchini flowers, lime beurre blanc, finger lime

Hiramasa kingfish crudo, nectarine, coconut, nam jim dressing

Pan fried scallops, chilled gazpacho, toast

Stuffed sardines, currants and pine nuts, witlof, orange

Grilled Clarence River chermoula prawns, roasted cauliflower, almond puree

San Daniele prosciutto, buratta, grilled peach, black olive crumb, shiso

Beef carpaccio, witlof, crispy capers, parmesan

Marinated skinless heirloom tomato, mozzarella, basil oil, parmesan crisp V

Pan fried green ricotta gnudi, wild mushrooms, walnuts, sage V

**Main  
Meat and poultry**

\* Pink pepper crusted grass fed eye fillet, parsnip puree, chimichurri

Slow braised lamb shoulder ballantine, celeriac puree, braised fennel

Slow braised white wine lamb shoulder, peas and parmesan

Roasted harissa spatchcock, fried brussels, pumpkin

Confit duck, red wine puy lentils, caramelised beets

Pork belly, orange braised quince, jus

Beef bourguignon, celeriac puree, orange gremolata

Crumbed pork cutlet, apple, confit fennel, Paris mash

**Seafood**

Pan fried lemon snapper, Paris mash, tarragon and pea, lemon caper sauce

Blue eye trevalla, ginger and star anise broth, king mushrooms, coriander, rice

Barramundi, spicy corn salsa, cauliflower puree

\*Murray cod, spiced lentils, confit tomato

Moreton Bay bug and pea risotto

\*Lobster spaghetti with roasted cherry tomato sauce (\$30pp surcharge)

**Vegetarian**

Ricotta gnudi, sage, blistered cherry tomato, burnt butter

Porcini ragu, truffle polenta V

Pea, leek, goats cheese risotto V

\*surcharge

**NB For our plated lunches and dinners bread, butter, steamed seasonal greens and duck fat potatoes for the table are included in price per person**

## Dessert

Classic tiramisu - always the winner

Mini pavlova, seasonal fruit, cream

Rhubarb mascarpone tart, creme anglaise, hazelnuts, meringue shards

Passionfruit curd tart, mascarpone, fig

Warm fudgy date cake, coconut ice cream, fig, honeycomb

Zesty lemon curd, Italian meringue and sweet biscuit crumb

Basque cheesecake

Flourless chocolate cake with raspberries and cream

## Cheese

Selection of 3 French cheeses and accompaniments



### Please note:

\*GST is added to invoices

\*Staff on site are an extra cost (chef and waiters)

\*Custom menus and themed menus are available

\*We can cater for special dietary needs

\*We can organise hire equipment and florals if required

\*Please email [karen@sidesandmain.com.au](mailto:karen@sidesandmain.com.au) to confirm your required date is available, to receive our current menu and to obtain a full quote.