

*One Pot*  
catering



**GOLD PLATED COLLECTION**

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### Entrees

Blues swimmer crab, avocado puree, tomato salsa, wonton pastry, baby herbs  
Seared Poached Coffs Harbour prawns, Persian fetta, endive, bitter leaves, lemon verjuice Kingfish  
ceviche, cucumber and green pepper, lime and olive oil grilled bread  
Seared sashimi grade tuna tartare, wasabi mayonnaise, soy dressing, seaweed salad, sea pearls  
Roasted pork belly, cauliflower puree, pickled onions, apple, pea cress  
Miso roasted chicken, Asian inspired salad, fried shallots, yuzu dressing  
Seared wagyu beef 8+, caramelised onion puree, pickled mushrooms, watercress salad  
Tart of caramelised leek, globe artichoke, pomegranate, watercress and radicchio  
Pumpkin risotto, roasted pumpkin, sage, fresh parmesan cheese  
Ricotta gnocchi, baby spinach, green peas, roasted heirloom tomatoes  
Roasted goats cheese, radish and beetroot salad, garlic puree, celery heart

### Mains

Roasted ocean trout, Congo potatoes, heirloom carrot salad, chive dressing  
Baked salmon, shaved zucchini, minted kipfler potatoes, grilled asparagus, lemon sauce  
Baked barramundi, seafood casserole, saffron potatoes, fresh herbs  
Seared John Dory, peas, fennel, preserved lemon, steamed snow peas, kale  
Pepper crusted eye fillet of beef, colcannon mash, steamed greens, red wine jus  
Roasted rack of lamb, crushed peas, wilted kale, grilled baby gem, fresh mint  
Corn fed chicken, chargrilled corn salsa, heirloom tomatoes, pressed Greek yogurt  
Slow cooked short rib of beef, truffle roasted potatoes, sprouts, vine tomatoes Roasted chicken,  
grilled Mediterranean vegetables, pesto dressing  
Barbequed haloumi, grilled asparagus and eggplant, spiced chickpeas, Tzatziki  
Roasted Lebanese eggplant, caponata, Persian fetta, fresh herbs  
Stuffed globe artichokes, goat's cheese, water cress pomegranate dressing  
Wild mushroom fricassee, poached duck egg, grilled sour dough  
Stuffed zucchini, Puy lentil dressing semi dried tomatoes, salsa verde.

## **Desserts**

Lemon tart, mascarpone, fresh raspberries

One pots' famous Pavlova

Dark Chocolate mousse, rhubarb compote, brandy snap, fresh berries

Individual brown sugar Pavlova, raspberry cream, passion fruit curd, fresh mint

Vanilla bean pannacotta, roasted figs, orange Florentine's

Bitter chocolate torte, sour cherries, orange mascarpone

Apple crumble, clotted cream fresh raspberries

Classic Traditional tiramisu

Vanilla crepes, stuffed with quince, roasted pears, mascarpone, cinnamon Chantilly

A selection of Australian and European cheese and biscuits served w fruit and chutney

Served as an individual course or as a share plate