

KELLETT ST SAMPLE SIT DOWN MENU

Let us take care of the catering at our exclusive heritage-listed event space – for an unforgettable event. Our private function area, in our beautiful terrace building, is the perfect location for a private lunch or dinner. Intimate and small for two people, or large and lavish for up to 60 guests.

Degustation menu

Sample menu

On arrival

*Freshly shucked oysters with lemon, sauce Marie Rose, eschalot vinaigrette
Marinated artichokes, fried with sage & rosemary breadcrumbs
Butterflied king prawns with lime & chermoula
Cigar of spiced duck liver/cognac parfait, roasted hazelnut*

1st Course

Tian of blue swimmer crab, avocado, tomato fondue & walnut oil dressing

2nd Course

Fresh potato gnocchi with porcini/truffle, Parmesan sauce

3rd Course

Grilled breast and confit of duck, English spinach, celeriac puree, lentils with green peppercorn sauce

4th Course

Buche d’Affinois & Stilton with a rocket & watercress salad

5th Course

Tarte Tatin with Marsala ice cream

Espresso coffee, selection of tea

Darren’s hand-made chocolate truffles & petits fours

Up to 60 for a sit down, (Minimum 20 guests)

includes all food as per menu chosen, venue hire, wait staff, tables, chairs, cutlery, linen, glassware

KELLETT ST SAMPLE SIT DOWN MENU

Three course table buffet menu

Sample menu

Canapés, 1 hour service

Peking duck pancake

Three mushroom ragout tartlet

Pan-fried king prawn with green chilli and coriander relish

Galette of cherry tomato, bocconcini, pesto

Mini crab sandwich with parsley and tarragon

Vietnamese rice paper roll with avocado and mint

Ricotta, parsley and bacon dumpling with Napolitana sauce

Main course table buffet

Grilled fillet of beef with red wine jus

Red emperor baked in banana leaf with our Balinese curry paste

Corn-fed chicken roasted and stuffed with ricotta, tarragon and Parmesan

Eggplant Parmigiana

Saffron rice

Avocado, asparagus, cherry tomato & leaves salad

Balinese mixed vegetable salad

Green beans with hazelnuts and eschalots

Sour dough bread

Desserts, Platters placed on each table or set as a buffet station

Chocolate "Louis XV" with pistachio crème anglaise

Mini fresh berry tartlet

Tiramisu

Pistachio shortbread

Coffee and selection of tea with biscotti

Up to 60 for a sit down, three-course set menu, (Minimum 20 guests)

includes all food as per menu chosen, venue hire, wait staff, tables, chairs, cutlery, linen, glassware

KELLETT ST SAMPLE SIT DOWN MENU

Three-course set menu

Canapés on arrival

Sample three-course set menu

Entrée (please choose one)

Tomato sorbet with tomato compote, Parmesan wafers, basil oil
Salad of blue swimmer crab with witlof, tomato julienne, baby spinach and Banyul's vinaigrette
Snapper quenelle with squid, tarragon, tomato and champagne beurre blanc
Seared marinated salmon with extra virgin olive oil, Japanese sansho pepper and salmon roe
Terrine of white rabbit, prunes and bacon with watercress, roasted hazelnuts and sour dough toast

Main course (please choose one)

Grilled fillet of grain-fed beef with Bordelaise sauce, bone marrow and celeriac puree
Rack of veal on the bone, with mushroom stuffing, veal jus and onion soubise
Pot-au-feu, confit of duck in consommé with braised chicken and veal and winter vegetables
Crisp-skin salmon with white beans, chargrilled capsicum, olives and artichokes
Pan-fried fillet of snapper with potato scales, ginger and turmeric sauce

Potato & parsnip mash

Seasonal vegetables

Garden salad

Sourdough bread

Dessert or cheese (please choose one)

Selection of premium cheese with dried muscatels, figs, pear and lavosh
Terrine of goats' cheese with tomato and baby leek, walnut oil dressing

Tarte Tatin with Marsala ice cream

Chocolate "Louis XV" with pistachio crème anglaise

Hazelnut zuppa Inglese – hazelnut sponge, Frangelico cream and candied hazelnuts

Crème Brulée with almond tuiles

Espresso coffee, selection of teas, biscotti

Up to 60 for a sit down, three-course set menu, (Minimum 20 guests)

includes all food as per menu chosen, venue hire, wait staff, tables, chairs, cutlery, linen, glassware

Options

Alternate main course

Chocolates & petits fours

Birthday/celebration cake

Make your next event extraordinary and memorable with Darren Taylor Catering

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