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## SUMMER LUNCH MENU

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*A gourmet lunch prepared at your location. Minimum order 10 people.*

### ENTREE DISHES

You selection from: King prawns, charred asparagus, cucumber, avocado and lemon yoghurt dressing (gf); Smoked duck breast, salad of lentils, ancient grains and cranberries; Ginger beer poached pork belly, kimchee puree and black vinegar (gf, df); Seared scallops, pea puree with pea and mint salad (gf, df); Tuna poke, watercress, snowpea and cucumber salad, sushi rice and wakami (gf, df); Poached chicken, heirloom tomato carpaccio, parmesan croutons and labna; Charred eggplant, baba ganoush, grilled haloumi, dried mulberries and walnuts (v, gf).

### MAIN DISHES

Your selection from: Snapper, saltbush burnt butter sauce with a pear, fennel and grapefruit salad (gf); Lamb rump, caponata, whipped goats cheese, glazed fig jus (gf); Eye fillet, roasted sesame mash, bean and shitake salad, cabernet jus (gf); Wasabi marscapone, tomato salad, roasted macadamias and basil (v, gf); Wagyu rump, 'gnocchi' cake, wilted spinach and ox tail jus; Coral coast barramundi, roasted pumpkin, cypriot salad, honey cumin creme fraiche (gf); Chicken breast with sobrasada, saffron pilaf and broad beans (gf, df); Orange and maple glazed Tasmanian salmon with a salad of radicchio, orange and pomegranate (df, gf).

### DESSERT DISHES

Your selection from: Fine cheeses, roasted nuts, quince paste and lavosh; Lemon and passionfruit curd, merengue smash with vanilla cream (gf); Dark forest cake, sour cherry compote and warm rum chocolate rum sauce; Peach and rosemary tarte tatin and vanilla ice cream; Coconut cake with blueberry and lavender semifreddo; Orange blossom cake, almond milk panna cotta, candied pistachios. Complimentary hand made petits fours.

### Pricing option 1

Two courses per person. .... \$55

### Pricing option 2

Three courses per person. .... \$66

### Order Terms

On-site kitchen required. Chef provided at \$50 per hour. Extra hire equipment may be required. Boardroom waiters can be provided at \$45 per hour each (three hour minimum). Table arrangements, china, glassware, cutlery etc. can be provided at competitive rates. All prices are exclusive of GST. Payment is COD. Visa and Mastercard attract a 2.5% surcharge. Price is subject to change without notice.



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