



H.Q Cuisine Event Menu's 09 - 10

For a Classic evening of Wine & Food

Weddings , 5 Star Dinner Parties, Marquee Events , Winery Dinners .
The following is a sample of our current offering .

2 courses from \$ 42.00 per head All Inc +Wait Staffing.
3 Courses from \$ 55.00 per head All Inc + Wait Staffing.

- Please note ** Hiring of Equipment where required for Marquee events is extra to above.
- * Most of our preferred venues have crockery , cutlery & Glassware available.
 - * All selections are subject to a final quote.
 - * G.S.T is All Inclusive .
 - * Kitchen Staff Inclusive of Menu price . Bar &Wait Staffing prices available on request .
 - * These are Sample menus and are subject to change without notice.

Minimun 40 Pax .

Entrees

Smoked Trout Mille Feuille. A Delicate fish Course encased in Puff Pastry Pillows & a Champagne & basil Cream.

Spring Prawn & Mango Salad. On a nest of mixed Greens and dressed with our Chilli Mint Dressing.

Crispy Thai Chicken Cakes – Flavoured with Kaffir Lime , ginger chilli & coriander with toasted shallots , asian greens & avocado /lime salsa.

Duck & Asparagus Tart. On a base of Roast Sweet Potato & baby spinach this full flavoured dish is accompanied by a light soy & Ginger Glaze.

Prawn , Scallop & Bacon Kebab. on crispy noodles with pickled asian vegetables & H.Q tomato /chilli salsa.

Hills Chicken & Pistachio terrine with H.Q onion Jam , mesclun greens & crispy Brioche bun.

Goats Cheese & Cucumber Mousse - garlic toasts , sweet & sour cherry tomatoes & Buttered baby Spinach.

Carrot & Leek Timbale draped in smoked Salmon and Asparagus and served on a leek Soubise .



H.Q. Cuisine
15 Pine Ave
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Main Courses

Seared Atlantic Salmon – Dipped in Dukkah & Carrot Kausundi & Served on a Baby Spinach & Pear Salad with Lime Vinaigrette.

Braised Duck Legs Provencale. – Double cooked in our Orange / Olive & sauce on a Pumpkin Risotto Cake.

Pan Roasted Tungali Beef Fillet. – with Oven Roasted Tomato , Crispy Pancetta & Salsa Verde.

Sea Perch Italienne – Topped with Breadcrumbs & Fresh Herbs & baked In a rich Tomato & Basil Salsa on Spinach & Pine Nut Risotto.

Seared Lamb Loin – Filled with Roasted Pumpkin , Garlic & Walnuts , served on a bed of Rattatouille & Port wine Jus.

Beef Fillet Florentine - Roasted Undercut with a Spinach & Almond Stuffing on Sweet Potato Mash & Shiraz Glaze.

Lemon & Rosemary Chicken – Filled Breast with Mascarpone , Lemon Zest & Rosemary wrapped in Pancetta & Baked. Served on rustic warmed risoni salad.

Moroccan Lamb Backstraps - Char – grilled with herbed Cous Cous , spiced yoghurt & Chic Pea Salad.

Martinated Turkey Medallions - on Sweet Potato & Sage Fritter with pesto & Roast Capsicum Salsa.

Accompaniments (choose 2)

Rosemary & Sea Salt crispy potato skins * Steamed Vegetable medley * Our Gourmet Greek Salad * Baby rocket, pear & parmesan salad * Steamed Baby Jacket Potatoes with parsley butter

Desserts

Belgian Chocolate Jaffa Pudding - steamed velvet pudding with bitter sweet chocolate ,served with Toffeed orange & rich jersey cream.

Steamed Fig & Ginger Pudding – buttery rich sponge with candied ginger & fig. accompanied by cinnamon anglaise & whipped orange blossom butter .

Our Own Lemon Curd Tart – A real Favourite served with Lemon delicious Icecream .

Hahndorf Apple & Rhubarb Tart – with a Frangipane base & Serverd on an Orange / Yoghurt Crème .

Hazelnut marquis Roulade - with toffeed Fudge center and ganache Icing. Served with coffee bean Anglaise.

Berry Shortcake – crisp coconut and almond biscuit base with cointreau mousse studded with fresh berries & drizzled with berry coulis.



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