



INSTYLE  
CATERING

# A La Carte Menu



## SELECTIONS FOR SIT DOWN MENUS

Minimum 40 people

A minimum spend applies for any function with less than 40 guests.

### NOTE:

(V) = Vegetarian

(GF) = Gluten Free

## ENTREE

Dukkah crusted chicken salad, Corella pear, sunflower seeds, and raspberry vinaigrette (GF)

Warm lamb salad, crispy spinach and herb leaves, cherry tomato, shaved parmesan, candied balsamic (GF)

Chorizo and goats cheese tart, rocket and caramelised onion salad, smoked paprika oil (V)

Shredded Asian duck salad with hoisin, mizuna and black sesame seeds (GF)

Kangaroo Island haloumi salad, roasted pumpkin, asparagus, basil and lemon oil (GF)

Soy braised pork belly, cauliflower puree, apple relish and star anise jus (GF)

**Instyle tasting plate**, roasted vegetable terrine, spicy hummus, zucchini frittata, chorizo, smoked chicken, balsamic glazed cherry tomatoes, garlic oil (GF)

Moroccan spiced cous cous and feta wrapped in filo pastry, snow pea leaf, balsamic glazed tomato, cumin and lime yoghurt (V)

## MAIN

Seared and roasted fillet of beef with potato galette, broccolini, baby carrots and jus (GF)

Moroccan spiced pork fillet, parsnip and apple puree, crispy chorizo, cider glaze (GF)

Afghan spiced chicken breast with jumbo pearl cous cous, greens, cumin & lime yoghurt and baby herbs (GF)

Herb seared lamb rump with rosemary roasted potatoes, tuscan roasted vegetables, tomato relish and jus (GF)

Pan fried NT Salt water barramundi fillet, pearl cous cous, green beans, rocket and lemon pesto, and light mustard vinaigrette (GF)

Prosciutto wrapped chicken breast filled with feta, spinach, lemon and potato galette, wilted spinach, balsamic roasted tomato and jus (GF)

Moroccan spiced cous cous and feta wrapped in filo pastry, snow pea leaf, balsamic glazed tomato, cumin and lime yoghurt (V)



# A La Carte Menu



## PRICING:

1 Entrée + 1 Main OR  
1 Main + 1 Dessert or  
Cheese Course

**\$55.00 +GST**

1 Entrée + 1 Main +  
1 Dessert or Cheese Course

**\$62.00 +GST**

1 Entrée + Alternate drop  
of 2 Mains + 1 Dessert  
or Cheese Course

**\$69.00 +GST**

1 Entrée + Choice of 2  
Mains + 1 Dessert

**\$72.00 +GST**

1 Entrée + 2 Mains served  
as shared table platters  
+ 1 Dessert

**\$74.00 +GST**

1 Entrée + Choice of 2  
Mains + 1 Dessert + Cheese  
Course

**\$78.00 +GST**

## EXTRAS:

*Extra courses/options*  
@ \$7.00 +GST p/person

*3 canapé selections for  
pre-dinner drinks (45min)*  
@ \$9.00 p/person

## DESSERT

Vanilla bean panna cotta with baked seasonal  
fruit and honey syrup *(GF)*

Lemon curd tart with mascarpone cheese and  
fresh strawberry

Chocolate ganache tart with raspberry  
compote and double cream

Banana pudding with salted caramel sauce  
and fresh cream

Passionfruit cheesecake with glazed oranges  
and baileys cream

Selection of Australian cheeses with dried fruit,  
red wine and fig jam and crackers

Selection of miniature, coffee and chocolate  
éclairs, traditional cannoli and cream puffs

## A LA CARTE MENU NOTES:

All prices include fresh bread rolls with  
butter and garden salads for the tables.

Any required chefs/kitchen staff is included  
in the menu costs.

Food and/or beverage waiting staff are  
available upon request. An hourly rate of  
\$40.00 + GST applies for each waiting staff  
person.

A travel fee applies for any required staff  
(chefs included) that is required to travel  
beyond 25km of the CBD, to the function  
location.

If you require any hire such as: plates, cutlery,  
linen, glassware, tables, chairs etc, please let  
us know and we can forward you a quote.