



CATERING MENUS

CANAPES

Tomato, basil, bruschetta bites
Hommous and roasted capsicum croutes
Smoked salmon lemon mascarpone and Spanish onion croutes
Four cheese risotto balls
Zucchini and pinenut frittata
Thai chicken tartlet
Twice cooked duck in rice paper w, hoi sin
Leek and fetta quiche
Vegetarian spring rolls
Moroccan lamb balls w, minted yoghurt
Asparagus wrapped w, proscuitto
Freshly shucked oysters w, soy mirin dressing
Seared tuna w, wasabi aioli

BREAD

Warm sour dough w, extra virgin olive oil and balsamic

ENTREES

Cauliflower and potato soup drizzled w, truffle oil
Roasted butternut pumpkin and fetta risotto
Caramelized onion, semi-sundried tomato and goats cheese tart
Smoked salmon w, potato, fennel, and dill salad
Charred field mushroom w, roast capsicum and fetta and rocket salad
Seared tuna on cucumber ribbon salad w, soy mirin glaze
Char grilled vegetable stack w, basil and bocconcini
Tandoori chicken and cucumber salad w, tatziki
Lemon and garlic prawns w, roasted capsicum mesclun salad
Lamb tenderloin on char-grilled eggplant w, harrisa yoghurt

MAINS

Chicken breast filled with ricotta, sage and pinenuts on roasted kumara
Char-grilled eye fillet on root vegetable and rosemary roesti w, caramelized onion
Grilled Atlantic salmon on skordallia w sweet red pepper dressing
Rosemary lamb backstrap on minted pea and parmesan risotto w, semi sundried tomatoes
Duck confit on chestnut potato puree and glazed pears
Grilled barramundi on herbed potato puree w, olive tapanade
Grilled sirloin on handcut potato chips w, field mushroom and red wine jus

Mains served w, bowls of salad



DESSERTS

Lemon curd tart w, mixed berry compote and Chantilly cream

Chocolate jaffa tart w, pistachio ice-cream

Sticky date, fig and walnut pudding w, caramel sauce and ice cream

Cappuccino crème brulee w, almond and orange biscotti

Red wine poached pear and w, cinnamon and orange syrup

Vanilla bean pannacotta w, raspberry compote and praline

Individual black forest cake w, chocolate shaving

Cost;

Choice of 3 canapés two entrée, two mains, bowls of salad and two desserts; \$100

Choice of 3 canapés, one entrée, two mains, bowls of salad and one desserts; \$90

Choice of 3 canapés, one entrée, one main, bowls of salads and one desserts; \$85

Choice of 3 canapes, two entrée and two mains bowls of salads; \$80

Choice of 3 canapés, two mains, bowls of salad and two desserts; \$75

www.twinerestaurant.com.au

THE GREAT SEAFOOD BBQ (Served buffet style)

Warm ciabatta bread
Platter of grilled vegetables
Platter of oysters
Lavosh with smoked salmon and avocado salsa
Grilled garlic and lemon king prawns
Scallops wrapped in pancetta
Bbq roasted whole snapper
Potato and bacon salad
Tomato, rocket and apple balsamic

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Australian cheese platter

\$60 per person

THE GREAT OUTBACK BBQ (Served buffet style)

Warm ciabatta bread
Platter of grilled vegetables
Char grilled eye fillet
Harissa lamb skewers
Moroccan chicken tenderloin
Potato and bacon salad
Tomato, rocket and apple balsamic

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Australian cheese platter

\$60 per person

THE GREAT AUSSIE BBQ (Served buffet style)

Warm ciabatta bread
Platter of grilled vegetables
Platter of oysters
Lavosh with smoked salmon and avocado salsa
Grilled garlic and lemon king prawns
Moroccan chicken tenderloin
Char grilled eye fillet
Potato and bacon salad
Tomato, rocket and apple balsamic

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Australian cheese platter

\$65 per person

Canapé menus

Stand up Canapé only function menu can be organised and an example is below

Duck liver parfait with Morpeth sour dough
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Sydney rock oysters with soy mirin dipping sauce
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Kumera, fetta and sage arancini
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Vodka, lime and dill salmon gravalax, buckwheat blini and lime finger pearls
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Coriander tempura prawns with nam jim dipping sauce
~
Slow braised pork belly with green paw paw salsa
~
Duck confit and gnocchi with rhubarb and orange glaze
~
Rosemary and honey lamb cutlets with smashed peas
~
Seared beef with horseradish cream
~
Lemon curd tart with mixed berry compote
~
Chocolate orange tart with pistachio praline cream

\$95 per person

Twine Restaurant prides itself on excellent food and great service.

All menus are samples and some ingredients may not be available at certain times of the year.

All menus are guidelines and can be changed to suit your needs and create the ultimate night for your special event.

All menus include kitchen staff and are based on a minimum of 50 guests.

Wait staff are extra and we can supply professional bar and wait staff starting at \$35 per hour with a minimum of 4 hours.

Extra costs may incur depending on venues requirements for function.

All prices are inclusive of GST.

Styling the ultimate event