

Privatechef.bellingen



Private catering, picnic hampers, backyard BBQ, catering

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Privatechef.bellingen@gmail.com for quotes, tailored menu's or available events.

Canapés Menu

smoked Huon salmon on blinis with horseradish cream \$3

hot smoked salmon tarte, mascarpone, lemon chives \$3

cured salmon on crostini with wasabi cream \$3

mini chicken mushroom and leek pie \$4

mini lamb pie, mint and peas \$4

baby baked potatoes, horseradish cream, gruyere \$3

mixed mushroom arancini, truffle aioli, parmesan \$3

peas truffle, mozzarella arancini, lemon aioli \$3

beef skewer, satay sauce, peanuts, coriander \$4

chicken skewer, with lime pineapple salsa \$4

rare beef fillet tartare, yuzu aioli \$4

artichoke, truffle, parmesan tart \$3

baked scallops, cauliflower purée, bacon \$4

roasted beetroot tart, feta crumbs \$3

tuna tartare, avocado, coriander, chilli, lime \$4

duck liver parfait, toasted brioche, caramelised onions \$4

smoked Duck crostini, orange marmalade \$4

polenta crisp, olive tapenade confit cherry tomato \$3

Sliders – Bits and bites!

Beef slider, tomato, beetroot, cheese, tomato relish \$8

chicken, schnitzel slider with bacon and cheddar cheese \$8

sliced brisket slider, Texas slow \$8

deep fried eggplant slider, cucumber raita and pickles \$8

fish and chips, tartare and lemon \$8

potato gnocchi with 4 cheese sauce \$6

potato gnocchi with pumpkin, peas, baby spinach and parmesan \$6

chicken curry, baby spinach, pappadums \$6

crispy fried calamari, slaw, yuzu aioli \$6

beef bourguignon and silken mash \$6

Tasting Menu

\$210 per head

Choice of three canapes to start

For each course, choose 1 from the following options:

Canapés

house sugar cured salmon, blinis, horseradish cream, chervil

toasted beetroot tart, feta crumbs

rare beef tataki, wasabi, aioli

tuna tartare, avocado, coriander, chili, lime

Starters

pan seared scallops, slow roasted pumpkin puree sauce vierge

king prawns and persillade (garlic and parsley), lemon juice, burnt butter, rocket

grilled miso pumpkin, smoked eggplant pure, mixed quinoa, Persian feta, lemon and honey dressing

grilled asparagus, soft boiled egg, small crouton, lardon, bleu cheese, rocket, French dressing

Salad

roasted beetroot, apple, celery, rocket, goats cheese, French dressing

Main

slow roasted chicken breast skin on, duck fat roast potatoes, peas, pancetta, confit shallots
chicken jus gras

pan roasted lamb rump, parsnip puree, green beans, baby carrots, rosemary jus

grilled eye fillet, caramelized onion, silky Paris mash, green peppercorn sauce

Pan seared fillet of barramundi, sauce beurre blanc, saffron and herbs potato pure, asparagus,
lemon juice and green oil

Dessert

French meringue, whipped cream, strawberry, vanilla sugar

chocolate and sea salt tarte, raspberries

classic crème Brule, seasonal mixed berries

selection of cheese, crusty bread, dried fruits, quince paste

(\$60 extra)

Menu - 3 course

\$120 per head

For each course, choose 1 from the following options:

Starters

house sugar cured salmon, shaved beetroot, baby capers, horseradish cream,
fine toasted sourdough

pan seared scallops, Pernod cream reduction, parsley, roquette, sourdough for dipping
fresh grilled asparagus, crispy lardon, bleu cheese, soft boiled egg,
parsley French dressing

roasted beetroot, apple, celery, roquette, goats cheese, house French dressing

Main

slow roasted chicken breast skin on, creamy garlic mushroom sauce, silky Paris mash potato,
broccolini

fillet of salmon, crushed new potatoes, pea velouté, sauce vierge

pan roasted lamb rump, parsnip purée, green beans, baby carrots, rosemary jus

Dessert

French meringue, whipped cream, strawberries, vanilla sugar

crème brule, mixed berries, mixed berries

chocolate terrine, cream and strawberries

selection of cheese, dried fruit, crusty bread, quince paste

(extra \$60)

Hangry Wolf BBQ

Catering and Events Menu

Choice of two meats, coleslaws and one side from the menu.

\$40 per head, minimum party of 20 people

\$50 per head for party of less than 20 people.

More options and prices can be tailored depending on choices and what's available

All meats cooked in the traditional Texas way on an offset smoker using iron bark wood cooked low and slow. Menu may be tailored to order for meat items eg. turkey, lamb shoulder, rack of lamb, pork butt, beef roast or smoked. There is no end to what we can do, in the smoker:

Beef brisket, Texas style seasoning, cooked for 14 hours

Pork belly slow cooked, 12 hours caramelized brown sugar and sweet paprika rub

Pork ribs Texas style BBQ glaze

Hot links (smoked, cheese, chilli)

Chicken wings (hot or sweet) bleu cheese dip

Whole chicken slowly smoked, sweet paprika brown sugar and honey

Beef Short ribs Texas style cooked low and slow

Chicken Maryland

Side menu options:

Salads and veggie options

Traditional coleslaw

Smoked potato salad

Corn on the cob Cajun butter

Jacket sweet potato, sour cream

Mac and cheese

Pear, parmesan, rocket salad

Other dishes available upon request

