



# BANQUET / CORPORATE FEASTING

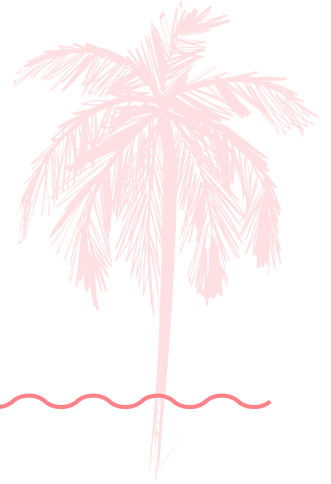
**\$55 PP**

**CHARCUTERIE BOARDS & BREADS ON ARRIVAL**

**CHOICE OF 3 MAINS & 2 SALADS**

**INCLUDES ROASTED HERBED KIPFLER POTATOES & STEAMED GREENS**

**ADD DESSERT \$10**



## **SALADS**

- Farmer's salad - Dutch carrot, green beans, beetroot, Spanish onion, radish, puffed black wild rice, baby cos leaf and whipped goat's cheese.
- Niçoise salad - olive, bean, tomato, potato, egg, caper, dill, leafy greens. Light lemon, Dijon, olive oil dressing.
- Orecchiette Pasta salad, cherry tomato, Spanish onion, spinach, semi dried tomato, olives, tossed in basil pesto and finished with crumbled feta.
- Potato, bacon, shallots and egg
- Beetroot, rocket leaves, walnut and goat's cheese
- Caesar, cos leaves, bacon, parmesan, crouton and egg
- Rocket leaves, pear, crispy prosciutto and gorgonzola

## **MAINS**

- Middle Eastern roast pressed lamb shoulder, green tahini, zaatar
- Truffle mustard and black pepper crusted beef, red wine jus
- Barramundi sides papillote, lemon butter, fennel, garlic, dill and tarragon
- Crispy pork belly with citrus caramel sauce
- Coq au Vin, braised chicken, onion, mushroom and bacon jus
- Smoked paprika roasted chicken, chorizo and romesco sauce
- Crispy skin Tasmanian salmon, terakihi, wakame, bean shoot, fried shallots
- Roast butternut pumpkin, pine-nut, fetta and fried sage risotto
- Char grilled Lamb cutlets with chimichurri

## **DESSERT OPTION *ALTERNATE DROP***

- Petit Four selection plate
- Key-Lime pie, thickened double cream
- Chocolate brownie, salted caramel popcorn, ice-cream
- Eton Mess, crushed meringue, fresh berry compote, thicken double cream
- Crème Brulee, Pistachio biscotti
- Apple and rhubarb crumble, vanilla ice-cream
- Pear and ricotta tart, crème anglaise, vanilla ice-cream
- Sticky Date pudding, butterscotch, vanilla ice-cream

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