

THE **BLONDE** **BUTLER**

SAMPLE PLATED MENU
SPRING/SUMMER 2023



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SAMPLE PLATED LUNCH & DINNER MENU

TO START

Sourdough bread and Pepe Saya butter

ENTREES

Kingfish, buttermilk, finger lime, jalapeno, micro coriander (gf)

Spring tart, peas, edamame, sumac, goats curd, pea tendrils (v)

Beetroot, stracciatella, walnut, roasted grapes, vinaigrette (v, gf)

Roasted chicken breast, textures of corn, Aleppo pepper (gf)

Chicken parfait, stone fruit marmalade, grilled sourdough

MAINS

Barramundi, roasted heirloom carrots, romesco, pistachio dukkah (gf)

Chicken supreme, truffled parmesan polenta, new season asparagus, fresh peas, herb oil (gf)

Pepper crusted wagyu tenderloin, white bean puree, salsa verde, green beans (gf)

Pork belly, apple, braised pencil leeks, purple cabbage & cider jus (gf)

Native honey roasted pumpkin, nigella crumb, mandarin oil, labne (v, gf)

Lamb shoulder, sweet pea puree, asparagus, spring greens, mint (gf)

DESSERT

Belgian chocolate tart, crème fraîche, peanut brittle

Eton mess, blackberry, passionfruit, mascarpone

Caramelised white chocolate panna cotta, malt biscuit, freeze-dried mandarin

A selection of artisan cheeses and accompaniments (v)

Your choice of 2 or 3 courses served with complimentary bread and butter

Pricing starts at \$75 per person with a minimum of 15 guests

Contact us for pricing and a quote: info@blondebutler.com.au

