

Arctic Menu



If you thought it was impossible to serve your guests a sumptuous three-course meal without lifting a finger, then you were mistaken. With our expert events and catering team, you can transform your next function into an event to remember. Whether your event is a casual lunch or a formal black-tie dinner, we can help you create the perfect occasion with our creative approach to décor, service and menus. We can create a menu especially for you, incorporating delicious hot and cold entrée, mains and a decadent array of desserts.

Our extensive menus cater for all tastes. Impress your guests with restaurant-quality dishes like our slow cooked confit of duck with spiced red cabbage & a cherry sauce or Crisp Skin Barramundi fillet on garlic & lemon mash with a grilled artichoke & salsa verde. We also offer a selection of vegetarian options and for something a little different; why not try our spectacular Rhubarb & spiced apples with a traditional baked crumble topping & crème anglaise?

The Deck at Regatta Point – Barrine Drive Parkes ACT 2600

T: 026230 7234 F: 02 6230 7912 E: thedeck@artisticfood.com.au W: www.thedeckatregattapoint.com.au



Cold Entrée

Layered salad of corella pear, shaved fennel, goat's curd with a drizzle of manuka honey

Finely sliced rare roasted eye of veal, with a petit salad, baby capers, aged Parmesan, dressed with tuna aioli

Chilli pressed carpaccio of wagyu beef (served blue) with an Asian salad of baby corn, snow pea, eggplant & hot mint accompanied with a pho consommé cleanser

Duck rillettes along side honey & merlot braised quince, cornichons & a ciabatta croute

Marinated sardines fillets, steeped in whole spice & mount zero olive oil finished with a petit herb salad & yellow pepper relish

Hot Entrée

Twice cooked parsnip soufflé on a pea volute with parsnip crisps

Soup of celeriac & blue cheese finished with cress & truffle oil

Seared scallops wrapped in pancetta with celeriac remoulade, petit herbs & truffle aioli

Pan seared quail (butter fried) on roman gnocchi with wild mushroom ragout & crispy silver beet

Braised lamb ragout with large ribbons of pasta with wild rocket & aged Parmesan

Cannon of Atlantic salmon wrapped in leeks & served with braised French lentils, pearls of salmon caviar & black lumpfish caviar

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Main Course

Eggplant & goats curd pie on sweet potato puree, braised chickpeas & finished preserved lemon & parsley

Agnolotti of spinach & ricotta with tomato sugo, wild rocket & a red wine glaze, topped with a parmesan wafer

Crisp skin barramundi fillet on garlic & lemon mash with a grilled artichoke & salsa verde

Pan-fried salmon fillet accompanied by a panzanella salad of roasted peppers, roasted cherry tomatoes, olives, sourdough crostini & wild rocket

Pan roasted chicken breast filled with leek, fontina & sage served along side baby beans & grilled zucchini with a tarragon jus

Slow cooked confit of duck, celeriac puree, French lentils braised in red wine & duck jus

Crispy pork with caramelised apples, sweet potato & autumn vegetables finished with cider & green peppercorn sauce & apple foam

Sumac spiced rump of lamb on cauliflower puree & braised chickpeas, topped with preserved lemon & soft herbs

Slow braised beef in red wine with fried potato dumplings & steamed baby vegetables,

Sirloin (250g) of premium grade beef, char grilled & accompanied by potato puree, roasted roma tomato & a red wine & pepper sauce

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Sides to the Table

Roasted Chat Potatoes
Seasonal Vegetables with Herb Butter
Garden Salad
Rocket & Parmesan Salad
Selection of Cheese, Fruit, Lavosh & Crackers
Assorted Petit Fours (3 per person)

Dessert

A cappuccino of passion fruit brulee topped with a liquorice bavoir & espresso foam

Classical dessert tiramisu of mascarpone, espresso coffee, savoradi biscuits & chocolate

Warm belgian chocolate pudding with an orange chocolate sauce, double cream & crostili

Rhubarb & spiced apples with a traditional baked crumble topping & crème anglaise

Rum macerated raisins in a chocolate genoise, with caramel mousse, honeycomb & chocolate sauce

Red wine poached pear with a vanilla bean panna cotta, candied walnuts & a balsamic reduction

Plate of autumn fruits, freshly sliced

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Menu Packages

Two Course

\$54.00 person

Includes your selection of with alternate main course with your choice of dessert
Served with freshly brewed coffee, a selection of teas and infusions and Artistic chocolates

Three Course

\$64.00 per person

Includes your selection of entrée, with alternate main course and dessert
Served with freshly brewed coffee, a selection of teas and infusions and Artistic chocolates

Sides to table from \$4.50 per person

Additional alternate courses attracts a \$5.00 per person surcharge

Minimum numbers are required at several venues and in certain cases extra charges apply for equipment
hire

Autumn Winter Menus available from 1st April to 30th September 2009

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