

Sun 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 Pomegranate Marinated lamb rump with cous cous, smoked eggplant & a salad of baby beets, fennel & orange, dressed with Harissa oil or Seared Tasmanian Salmon on crushed potatoes surrounded by broad beans, asparagus, baby tomatoes & capers dressed with basil oil. We also offer a selection of vegetarian options and for something a little different; why not try our spectacular cappuccino of passion fruit brulee topped with a liquorice bavoir & espresso foam?

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

A layered salad of shaved pear & fennel, candied walnuts, basil & wild rocket with honey mustard vinaigrette

Smoked duck salad with watermelon, goat's curd, frisee & mint oil

Finely sliced rare roasted eye of beef, accompanied by a petit salad, baby capers, aged parmesan & tuna aioli

Sugar cured ocean trout topped with a salad of cress, red onion, capers & a drizzle horseradish cream

A selection of artisan cured meat, pate & terrine accompanied by cornichons, cherry relish & crostini

Hot Entrée

Large agnolotti of spinach & ricotta on a tomato sugo & topped with rocket, red wine glaze, aged parmesan wafer

An assiette of mini tomatoes & caramelised onion on a butter puff pastry base with a blue cheese sauce

Crispy pork with an asian salad of carrot, diakon crushed peanuts & herbs & dressed with a chilli caramel sauce

Grilled chermoula marinated garfish fillets with a layered salad of shaved fennel, orange segments, mint, preserved lemon & accompanied by beetroot hummus

Seared scallops wrapped in pancetta on pea puree finished with cress, jus osso bucco & truffle oil

Warm salad of smoked lamb with minted carrots, caraway seeds & salsa verde

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Main Course

Zatar crusted thick cut vegetables sandwiched with a smokey eggplant puree & accompanied by tomato, beetroot hummus & chilli oil

Large tortellini of sweet potato & tallegio cheese on ratatouille, surrounded by a tomato & white wine broth

Pan-fried local snapper fillet on a classic nicoise salad of tomato, wild olives, pomes parisienne, baby beans, capers & quail egg

Seared Tasmanian salmon on crushed potatoes, broad beans, asparagus, baby tomatoes & capers dressed with basil oil

Poached chicken breast filled with apple, currants & caraway accompanied by a sweet potato mash, spring vegetables & finished with a cider & green peppercorn sauce

Crispy skinned duck breast, slow roasted with a sweet corn galette, spiced red cabbage & a cherry sauce

Confit of pork with crisp skin on a pea puree with baby root vegetables & fig chutney

Pomegranate marinated lamb rump with cous cous, smoked eggplant & a salad of baby beets, fennel & orange, dressed with harissa oil

Sirloin (250g) of premium grade beef, char grilled & accompanied by pomes puree, roasted Roma tomato & a red wine & pepper jus

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Sides to the Table

(Additional Charges Apply)

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

Summer berries & crème patisserie sandwiched between butter puff pastry with a berry coulis & berry sherbet

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

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

Vanilla poached fruit with a Gorgonzola panna cotta, praline & an amaretto sauce

Belgium chocolate fudge brownie with a bittersweet chocolate mousse & orange

Summer trifle of port soaked genoise, poached stone fruit, and port wine jelly & crème patisserie

Plate of summer 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

Spring Summer Menus available from 1st October 2008 to March 31st 2009

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