



Sit Down Menu

*Menu is subject to change based on market availability.

Pricing from \$65 per head for 2 courses, \$80 per head for 3 courses

Select one dish from each course section for tables up to 10,
Choice of two dishes from each course selection for alternate drop for
tables up to 20.

GST of 10% will be added to above prices

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[@2keyscatering](https://www.instagram.com/2keyscatering)

Entrees



GF = Gluten Free, DF = Dairy Free, V = Vegetarian

Baked Mushrooms with Pine Nuts and Feta (V)

Burrata with Charred Grapes and Basil, served with Warm Crusty Bread (V)

Couscous Stuffed Zucchini Flowers with Basil Butter Sauce (V)

Fig and Goat Cheese Tart (V)

French Onion Soup with Gruyere Crouton

Potato and Leek Soup with Bacon and Chives (GF)

Roasted Pumpkin and Garlic Soup (GF)

Roast Carrot and Fennel Soup (GF, DF, V)

Sea Trout and Bulgar Tartare with Preserved Lemon Salsa (DF)

Seared Scallops with Pancetta and Cauliflower Puree (GF)

Spinach Risotto with Mozzarella and Basil Pesto (GF)

Summer Herb, Ricotta and Cherry Tomato Gnocchi (V)

Thai Red Prawns with Coconut Lemongrass Panna Cotta (GF, DF)

Main Courses



GF = Gluten Free, DF = Dairy Free, V = Vegetarian

Beef Bourguignon with Creamy Mash Potato and Baby Carrots

Chicken with Butter Bean Puree and Crispy Chorizo (GF)

Crispy Skin Market Fish with Cauliflower Puree and Oregano Butter (GF)

Deconstructed Beef Lasagne

Lemon, Pea and Dill Risotto with Roasted Pumpkin and Parmesan (V)

Pan Fried Duck Breast, Sweetcorn and Pickled Cherries (GF)

Pappardelle with Duck and Mandarin Ragu

Roast Garlic and Tomato Braised Lamb Shanks with Parmesan Mashed Potato (GF)

Salmon Wellington with White Wine Cream Sauce

Spinach and Ricotta Home Made Gnocchi

Sides / Extras

(\$7.00 per head)

5 Spiced Peach, Raspberry and Watercress Salad (GF, DF, V)

Charred Asparagus with shaved Parmesan, Pine Nuts and Aged Balsamic (V)

Gourmet Bread Loaf with Pepe Saya Butter

Hasselback Potatoes with Truffle Oil, Parsley and Chives (V)

Moroccan Roast Cauliflower Salad (GF, V)

Roasted Eggplant with Curried Yoghurt (GF, V)

Shredded Cabbage, Mushroom and Herb Salad (GF, DF, V)

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Desserts



GF = Gluten Free, DF = Dairy Free, V = Vegetarian

Baked Apple Stacks with Vanilla Ice Cream (GF)

Chocolate Tart with Crème Fraiche

Chocolate, Banana and Peanut Mille Feuille

Chocolate, Raspberry and Buttermilk Cake (GF)

Classic Cheesecake Glasses with Blueberry Topping

Nectarine Slice with Orange Syrup and Vanilla Cream

Poached Pears with Chocolate and Gingerbread Crumb

Raspberry and Coconut Crumble with Berry Ice Cream

Rhubarb and Hazelnut Cake

Spiced Rice Pudding

White Chocolate and Passionfruit Mousse (GF)