



Sit Down Premium Menu

*Menu is subject to change based on market availability.

Pricing from \$70 per head for 2 courses, \$90 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 the above prices

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

Entrees



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

Burnt Honey Carrot and Tahini Soup with Pistachio Dukkah (GF, DF, V)

Creamy Curried Cauliflower and Goats Cheese Soup (GF, V)

Courgette, Pea and Basil Soup with Crispy Pancetta (GF)

Homemade Cheese, Pickled Pear, Beetroot and Walnut Crumb Salad (V)

Lentil Soup with Feta Roasted Cauliflower and Walnuts (GF)

Roasted Beetroot Carpaccio with Goat's Curd and Blood Orange Dressing (GF, V)

Roasted Garlic and Ricotta Gnocchi with Sage Burnt Butter (V)

Scallops with Cauliflower Skordalia and Curry Dressing (GF)

Shaved Fennel, Bitter Lettuce, Fig and Blue Cheese Salad (GF, V)

Spring Pea and Mint Risotto (V)

Sydney Rock Oysters with White Wine and Chive Dressing (6 p/serve) (GF, DF)

Turmeric Chickpea Soup with Charred Brussel Sprouts (GF, V)

Trout Tartare with Burnt Butter and Pistachios (GF available)

Main Courses



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

Braised Beef Cheeks with Truffle Mashed Potato and Salsa Verde

100 Day Aged Eye Fillet, Potato, Red Wine and Port Jus, Enoki Mushroom (GF)

Lamb Rump with Vanilla Braised Chicory and Pesto (GF)

Miso Salmon with Sesame Salt and Seasonal Greens (GF, DF)

Miso Brown Butter Pasta with Pumpkin, Sage and Pine Nuts (V)

Pan Fried Snapper with Prawn and Corn Risotto and Chive Oil (GF)

Salt and Sugar cured Duck Breast with Caramelised Pear and Rocket (GF)

Sage and Rice Stuffed Roasted Quail with Chestnuts and Grapes (GF)

Slow Cooked Tuscan Beef and White Bean Ragu with Pappardelle

Sides / Extras

(\$7.50 per head)

Caramelised Honey Carrots with Pine Nuts and Feta (GF, V)

Chargrilled Broccolini with Asian Style Dressing (DF, V)

Gourmet Bread Loaf with Pepe Saya Butter

Green Salad with Roasted Balsamic Grapes, Burrata & Candied Pecans (GF, V)

Green Goddess Salad (GF, V)

Miso Roasted Brussel Sprouts (DF, V)

Roasted Pumpkin with Cinnamon, Pine Nuts & Yoghurt (GF, V)

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Desserts



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

Apricot and Amaretto Cheesecake

Baked Peaches with Ricotta and Chocolate (GF)

Cinnamon Panna Cotta with Slow-Roasted Pears (GF)

Champagne Jelly with Meringue and Seasonal Fruits (GF, DF)

Cheese Blintzes with Blueberry Compote

Eton Mess (GF)

Flourless Chocolate Cake with Hazelnut Cream (GF)

Salted Chocolate Caramel Tarts with Butterscotch Ice Cream

Sticky Mocha Pudding with Chocolate and Toffee Sauce

Vanilla Mascarpone Tart with Brandy Blistered Plums

White Chocolate Brulee with Blueberry Compote (GF)