



TWO BROTHERS CATERING

Seated Dining

Entrees

- Grilled red snapper, kipfler potatoes, black olive, speck, red wine sauce
- Tartare of Atlantic salmon & avocado, crisp nori, wasabi & coriander dressing
- Blue swimmer crab chartreuse, toasted brioche, curried scrambled egg
- Prawn & crab ravioli, cauliflower puree, crustacean jus
- Tommy Ruff escabeche, potato gribiche, quail egg, saffron dressing
- Seared scallops, white sweet potato, air dried tuna, ruby chard
- Seared tuna loin, peperonata, crostini
- Twice baked gorgonzola and leek soufflé, braised spring onions
- Red roasted quail, spiced eggplant, snow pea tendril dumpling
- Crisp skinned pork belly, puy lentil salad, apple balsamic, salsa verde
- Venison carpaccio & tartare, celery & green apple salad, fried capers, truffle oil
- Roasted pork belly, smoked king fish, red curry sauce
- Asparagus bavarois, toasted brioche, sauce vierge
- Pumpkin manti, spinach, almonds and goats curd

All seated meals served with house made bread rolls and leaf salad

Sample Menu Only – menus designed in consultation with client.
Two Brothers will be pleased to provide full quotes and menu proposals.

\$65 per person - two course menu

- \$18 per person for each additional course or choice (70% split)
- \$7 per guest for alternate drop per course
- \$3 per person each additional side dish
- \$10 per person for cheese platter to finish
- \$7 per person for chocolates and Portuguese custard tarts
- \$19 per person for a selection of 3 canapés before the meal

Menus based on a minimum of 25 people

Waiting staff are an additional cost – \$42 an hour Mon-Fri. \$48 an hour Saturday. (Two Brothers will advise on requirements)

Chefs included in cost of the menu for its duration plus one hour.

Additional staffing costs apply Sundays and Public holidays.

Minimum menu costs and guests numbers required. Please see our full terms and conditions.

Hire and beverages are an additional service that Two Brothers will be happy to arrange and price for you.



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Mains

Seared beef fillet, potato dauphinoise, sage & parmesan tuille, sauce bordelaise

Roasted chicken breast, rolled leg with pistachio, sweet potato boulangere, chicken jus

Roasted chicken breast, braised fennel, cannellini beans

Grilled loin of lamb, eggplant puree, beetroot, herb jus

Braised lamb shank rolled in prosciutto, saffron gnocchi, buttered snow peas, lamb jus

Seared pigeon breast, bistilla of pigeon, serrano ham, almond picada sauce (\$4 surcharge)

Roasted beef fillet, mushroom ragout, celeriac croquettes, sage wafer, sauce bordelaise

Barramundi fillet, mussels, cockles & prawns, saffron broth, rouille, kipfler potatoes

Roasted snapper fillet, bone-marrow crust, braised leek, pea puree, crustacean veloute

Roasted snapper fillet, eggplant caviar, seared scallops, carrot & cinnamon syrup, curry oil

Queen snapper fillet, KI mussels, water spinach, green curry sauce

Crisp skin ocean trout, flageolet beans & tomato, baby calamari, sauce bois boudin

Spiced eggplant and okra mille feuille, potato roesti, tomato masala sauce

Gnocchi romaine, braised fennel, tomato and olive soffrito

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Desserts

Java chocolate charlotte, sponge fingers, brandied cherries, macadamia nut praline
Belgian chocolate & cardamom tart, gianduja ice cream, plum compote
Vanilla & praline bavarois, bitter chocolate sauce, green apple chips, mocha mousse
Brulee fresh berry tart, lemon chiffon mousse, vanilla bean ice cream
Quince tarte tatin, rhubarb compote, almond & cinnamon ice cream
Chocolate brioche, bread and butter pudding, caramelised bananas, vanilla bean ice cream
Steamed pear, date & ginger puddings, almond & cinnamon ice cream,
pear & brandy caramel
Lemon & lemon thyme panna cotta, rhubarb, almond crostini
Vanilla pear, Roquefort cream, candied walnut
White wine poached peach, savarin, double cream
Pear and ginger pudding, ginger ice cream, caramel
Cherry, passionfruit curd and hazelnut praline mille feuille

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