

## THE ROLLING DOLMADE



### **Standing Degustation Menu**

Our Standing Degustation Menu is a constantly changing, seasonally inspired menu, which gives you the option of enjoying various little plates of food over the course of the evening without the need for a lot of hire equipment. Teamed with our cocktail menu it is an exciting dining experience and a great showcase of the abundance of fresh produce the Noosa Region has to offer.

This menu is served on small ceramic plates or bowls for a formal event, or can be served in disposable white noodle boxes for a more casual look. We are able to arrange service staff for both food and drink service, and advise and quote on any hire equipment you may need, depending on the style of event you are having.

We are more than happy to tailor the menu to suit your tastes, so please feel free to make requests.

### **Cold Dishes**

Lemongrass Prawns with Shredded Green Papaya, Cherry Tomatoes,  
Snake Beans and Roasted Peanuts

Roasted Buerre Bosc Pear, Blue Cheese, Walnuts and Endives

Sashimi of Yellow Tail Kingfish with Pickled Vegetables, Ginger,  
Coriander and Soy

Peppered Wagyu Sirloin, Pickled Beets, Fetta, Watercress and Horseradish

Grilled Fresh Snapper with Celeriac Remoulade

Vine Ripened Tomatoes, Buffalo Mozzarella, Basil and Sourdough  
Croutons with Aged Balsamic Vinegar

Vietnamese Chicken Salad with Cucumber, Beansprouts, Green Chilli and  
Coriander.

### **Hot Dishes**

Crumbed Fresh Snapper with Crispy Potatoes and Aioli

Orrechiette with Slow Cooked Pork and Tomato Ragout, Oregano and  
Shaved Pecorino

Coq Au Vin, Smoked Bacon, Button Mushrooms, Caramelised Shallots,  
Creamed Desiree Potatoes

Herbed Ricotta Crepes with Ratatouille

Stir Fried Prawns with Tamarind, Chilli, Tomatoes and Thai Basil

Potato Gnocchi, Fresh Peas, Homemade Ricotta, Pancetta and Mint

Truffled Wagyu Burger , Caramelised Onions, Gruyere, Cornichons, Aioli  
and Rocket

Vegetarian and Gluten free options are available by prior arrangement