



Let us entertain you

Why go out when **eat creative** can re-create the dining experience in your home or special venue. Nothing impresses dinner guests more than a full service gourmet meal, created to your unique requirements and served in the intimacy of your own home or special venue. A personal chef will magically create the menu of your choosing. Professional wait staff will ensure you and your guests' experience is second to none. From set up to clean up, **eat creative** takes all the hassle out of entertaining.

Select your desired menu from the suggestions below, or contact us to provide more options to create a special menu to your unique requirements. **eat creative** also caters for vegetarians and dietary intolerances. Please advise us when making your enquiry.

- **Three courses - \$56/per person*** (includes one dedicated chef onsite for 3 hours – final number of kitchen staff will depend on your guest numbers)
- **Two courses - \$46/per person*** (includes one dedicated chef onsite for 3 hours – final number of kitchen staff will depend on your guest numbers)

(*Pricing applies to a minimum of 18 people – we are pleased to cater to smaller groups, though a per head surcharge and additional staff costs will apply – please contact us for more details).

All of our food items are produced in house and we pride ourselves on using only fresh, high quality produce, often local and where possible organic. Each selected menu (alternate drop) is served with sourdough dinner rolls, butter or regional extra virgin olive oil.

Menu (sample) (please select two choices for alternate drop)

Soup/Entree

- Indian spiced sweet potato w cumin, coriander & house sweet chilli
- Thai style sweet corn & coconut cream w roasted corn salsa
- Pumpkin, kaffir lime & ginger w sourdough croutons & cream
- Roasted capsicum & roma tomato w salsa verde

- Wallis Lake prawn & avocado salad w mango, sweet corn salsa & herb aioli
- Thai chicken lemongrass skewers w rice stick noodle salad & house sweet chilli
- Smoked salmon w blood orange, ruby grapefruit & caperberry salsa, toasted walnuts & horseradish cream
- Grilled prawn skewers w chickpeas, tabouleh & preserved lemon yoghurt

Mains (please select two choices for alternate drop)

- Herb crusted ocean trout fillet w potato gratin, bok choy & lime mayonnaise
- Chicken breast filled w three cheese, Italian tomato chutney, soft polenta & steamed greens
- Aged rib eye (250gm) w potato galette, sautéed field mushrooms, red wine jus & green beans
- Roasted veal porterhouse w potato cakes, spinach, feta & walnut salad & red wine vinaigrette
- Papardelle w lamb shank ragout, green olives & freshly grated parmesan
- Moroccan spiced crusted ocean trout w lemon couscous, spinach & eggplant chutney
- Aged rib eye (250gm) w potato roesti, grilled zucchini, fried onions & red wine jus
- Thai style red curry of chicken w steamed jasmine rice & coriander
- Sweet potato & pumpkin gnocchi w goat's cheese, walnuts & sage burnt butter
- Aged rib eye (250gm) w potato gallette, field mushroom ragout & wholegrain mustard jus
- Pan fried ocean trout w chilli & tomato jam, pawpaw salad & sweet potato chips
- Chicken breast filled w olive & feta w Mediterranean couscous & capsicum relish
- Indian spiced lamb shank with roasted sweet potato mash & ratatouille
- Chicken breast filled w caponata, wrapped in prosciutto, capsicum sauce & parmesan polenta
- Oven roasted crispy skin ocean trout fillet w Israeli couscous, preserved lemon & salsa verde
- Zucchini & eggplant lasagne w roasted tomato sauce & basil oil
- Roasted blue eye w crushed peas & garlic, potato gratin & lemon oil
- Grilled rib eye (250gm) w carrot & chive mash, zucchini gratin & porcini herb butter
- Papardelle w chicken & olive ragout
- Chicken breast filled w ricotta & spinach, caponata chutney & braised cannellini beans

To share (add \$2.50 per person)

- Mixed green leaf salad w palm sugar vinaigrette
- Steamed seasonal vegetables w herb butter

Dessert (please select two choices for alternate drop)

- Lemon curd tart w double cream & almond praline
- Sticky date cake w caramel sauce & cream
- Flourless chocolate cake w strawberry mint salad & crème fraiche
- Vanilla bean panna cotta w fruit salsa & balsamic glaze



- Rich dark chocolate torte w Bailey's anglaise sauce & orange salad
- Star anise & vanilla panna cotta w poached fruits & vanilla bean syrup
- White chocolate & raspberry mouse w marinated raspberries & toffee
- Tia Maria cheesecake w butterscotch sauce & chocolate wafers
- Espresso mouse w mascarpone cream & almond biscotti
- Classic Pavlova w cream, pineapple, passionfruit & caramel sauce

Waiter Service

eat creative can provide food & beverage waiter service for your event at the costs listed below:

- Function Manager - \$35*/hour including GST (required for 50 or more guests)
- Additional chef - \$35*/hour including GST
- Food & beverage wait staff - \$30*/hour including GST
- Kitchen hand - \$26*/hour including GST

*15% surcharge applies to all labour costs on Sundays & Public Holidays

eat creative function staff are restaurant trained, RSA qualified and wear black with white aprons and waiter's cloth.

Equipment Hire

Hire of equipment will depend on the specific requirements for your function and chosen venue. **eat creative** can arrange for all appropriate hire equipment needs.

(*All prices include GST)