

Flare Catering @ Long Reef

Thursday Dinner Menu

Starter

Wood Fired Ciabatta, Extra Virgin Oil, Balsamic - \$6

Garlic or Herb Bread - \$4.5

Australian Olives with Rosemary, Thyme and Garlic - \$4.5

Entrée

Oven Roasted Yamba Prawns Filled with Thai Fish Mousse, Mint and Coriander Salad - \$16

Szechuan Peppered Baby Squid, Avocado Salsa, Citrus Vinaigrette, Petite Herbs - \$15

Tomato and Asparagus Tart, Fresh Basil, Goats Cheese, Extra Virgin Olive Oil - \$14

Harrissa Marinated Lamb Fillets, Tomato Cous Cous, Cumin Yoghurt Dressing- \$15

Main

Market Fish – Pan Seared, Garlic Roasted Pumpkin, Wild Rocket Salad, Caper Berry Sauce - \$MKT

Pancetta wrapped Pork Fillet, Cauliflower Fritter, Vanilla Apple Chutney - \$26

Seared Eye Fillet, Fondant Potato, Truffled Broccolini, Balsamic Scorched Tomato - \$29

Mustard Crusted Lamb Loin, Caramelized Beetroot, Pencil Asparagus, Rosemary Jus - \$27

Side

Seasonal Vegetables with Olive Oil - \$6.50

Rocket and Parmesan Salad with Toasted Walnut and Balsamic Glaze - \$7

Dessert

Tiramisu with Double Cream \$9

Carrot Cake with Vanilla Bean Ice Cream \$9

Chocolate Sasha Torte with Blood Orange Sorbet \$9

King Island Cheese Plate \$12

Tea \$3.30 Coffee \$3.30