

Orso Banquet Menu 2018

Select 2 of each course to be served on an alternate basis

Assorted Dinner rolls with unsalted butter

Entrée

Pan fried potato Gnocchi, sautéed mushrooms, roasted sweet potato, rosemary & truffle oil
 Raw Hiramasa King Fish, fennel, chili, lime caviar, crème fraiche & flying fish roe (gf)
 Chilled black tiger prawns, mango salsa, roasted & raw macadamia, lime & chili dressing (gf,df)
 Sous vide Duck breast, carrot puree, pickled carrots, bacon pangratatto & pickled walnut (chilled)
 Twice cooked caramelized pork belly, seared scallops with snow pea, beansprout, Asian herb salad, roasted cashews & nam jim (df,gf)
 Roasted golden & heirloom beetroot, puffed quinoa & black garlic puree (vegan, gf)

Mains

Crispy skin Tasmanian salmon, roasted beetroot, confit garlic, horseradish dressing, parsley & caper salad
 Pan roasted chicken breast filled with smoked mozzarella, wild mushroom risotto, creamy chicken jus & grilled asparagus (gf)
 Roasted Riverine lamb rump, braised & pressed shoulder, roasted pumpkin puree, agro dolce spinach & sticky lamb jus (gf)
 Jindalee grain fed beef tenderloin, gratin potatoes, grilled broccolini, and truffled mushroom cream sauce (gf)
 Grilled barramundi fillet wilted spinach, eggplant caviar, roasted onion & chicken jus (gf)
 Chick pea gnocchi, sauté mushroom, red capsicum, baby spinach & crisp fried chick peas (vegan,gf)

Main course Accompaniments – *recommended two per table (1 per 5 guests)*

Seasonal Green vegetables (gf,df) \$14
 Rocket & parmesan Salad (gf) \$14
 Fries & roasted garlic aioli (gf) \$ 12
 Potato puree with truffle oil (gf) \$ 12
 Roasted kipfler potatoes, black garlic, toasted milk & yoghurt (gf) \$15

Desserts

Pear & frangipane tart, hazelnut praline & cinnamon gelato
 Orange panna cotta served with lemon gel, lemon curd, lime meringue kiss & freezer dried mandarin chunks (gf)
 Pistachio cake, matcha cheesecake, yuzu curd, candied pistachio & roasted pistachio ice cream
 White chocolate & Frangelico parfait with espresso syrup & dark chocolate ice cream (gf)
 Bitter chocolate & salted caramel tart with raspberry compote, raspberry popping candy & whipped cream
 Local & imported cheese selection with Lavosh, grissini, muscatels & quince paste

Orso dessert tasting plate \$5 supplement

Pear & frangipane tart, hazelnut praline & cinnamon Chantilly
 Bitter chocolate mousse & raspberry textures
 caramelised orange cake, chocolate orange curd, yoghurt crisps, orange syrup

Coffee, tea & chocolates

We cater for all dietary requirements - (v) Vegetarian / (gf) Gluten Free / (df) Dairy Free / Vegan

UPDATED 29/12/17

ORSO BAYSIDE RECEPTION

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