



**THE GRAPE ESCAPE**  
CAFE & CATERING SOLUTIONS

## **PLATED MENU TWO**

### **CANAPES**

Smoked Fish Mousse and Dill Filo Tartlet  
Nelson Scallops Wrapped in Bacon with Lemongrass and Chilli Sauce  
Rare Beef on Garlic Bruschetta with Onion Jam  
Salt and Pepper Prawn Cutlets  
Beef Bitten Balls with Dijon Mustard

SELECTION OF BREADS with Local Olive Oil and Butter

### **MAIN COURSE - (ALTERNATE DROP OR PRE-ORDER)**

#### **FRENCH LAMB RACK**

Served Pink with Green Herb and Parmesan Cheese Crust, Confit Potato,  
Ratatouille Aioli and Jus

OR

#### **BAKED SALMON FILLET**

On Potato and Vegetable Cake, with Noilly Prat Veloute, Salsa Rossa, with a  
Vegetable Garnish

(Silent Vegetarian Available if Required)

### **DESSERT (ALTERNATE DROP)**

Blackcurrant and Crème De Cassis Mousse Cake with Crème Anglaise and Soft  
Cream

OR

Passionfruit Tart with Lemon Curd and Soft Cream

**Price \$79.00 per person including GST**