

**R:FINE CATERING**  
**SEASONAL COURSE MENU**

***Entrées***

**Smoked Spicy Tuna Crudo**

Flamed Japanese Curry, Avocado mousse, Crispy Wakame, Tamari-Yuzu Ponzu

**Korean Beef Tartare**

Nashi Pear, Gochujang Sriracha, Jerusalem Artichoke Crisps, Egg Yolk Powder

**Compressed Cucumber Kimchi**

Asparagus, Lemon Ricotta Cheese Mousse, school Prawns Toast, Candied Nuts

**Blue Swimmer Crab Tortellini**

Saffron Bisque Emulsion, Citrus Pearl, Kaffir Oil

**Chinese-Spiced Duck Prosciutto**

Compressed rock Melon, Lemon Aspen Purée, Micro Herbs, Extra Virgin Olive Oil

**Seared Canadian Scallops**

Spec bacon soil, Salsa Verde, Kombu Burre blanc

***Mains***

**slow Confit Tasmanian Cured Salmon**

Sage Cream Sauce, Korean Gnocchi, Green Peas, Fried Shallots, Herb Oil

**38-Hour Grass-Fed Beef Short Rib**

Potato, Picked Onion, Sautéed Greens, Smoked Soy Jus

**Sous Vide Wagyu Beef**

Charred Pickled Onion, Green Purée, Tamari Ponzu, Red Wine Jus

**Air-Dried Duck Breast**

Five spiced Celeriac Puree, Wood Ear Mushrooms, Red Wine Duck Jus

**Herb-Crusted Lamb**

Potato Mousse, Poached Green Shallots, Japanese sour plum Jus

**Eggplant Steak**

Mushroom Ravioli, Brown Butter Sauce, Fried caper, Sage powder

**Flamed Miso- Poached Fish**

Seasonal white fish, Lemongrass Butter Emulsion, Lemon Aspen Purée, Chervil

***Desserts***

**Lemon Pudding**

Tarragon Sake Granita, Pickled Goji Berries

**Dark Chocolate Mousse**

Korean marshmallow, Toasted Kadayif Noodle, Berries, Pistachio Gelato

**Baked Tart**

Desert Lime, Sour Cream, Almond, Seasonal Berries