



forte

**100% ORGANIC AND
BIODYNAMIC MENUS
& WINE SELECTION**



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Elegant canapés cold

Skyla' Holy Goat, rhubarb & pear relish

Roasted baby peppers, caponata & orange*

Duck rillettes & mandarin marmalade, spelt crostini

Beetroot crisps w smoked eggplant & tahini*

Caraway croustade, goats cheese & quince

Barambah fennel & chilli marinated labna*

Tartare of angus beef w soft quails egg

Elegant canapés cold

BBQ organic chorizo, spanish onion marmalade

Crisp fried zucchini blossoms, sourdough casalinga

Organic chicken brochettes, kaffir lime dressing

Seared sea scallops, red piperade

Slow roast 'Gundooee' wagyu beef, dragoncello salsa

Substantial Hand-held dining

Salt crust Berkshire pork belly, caramelised apples*

Black bean spaghettini, peperonata and Barambah fetta

Roasted root vegetables in verjuice, soft goat cheese*

Buckwheat penne, forest mushrooms and gremolata

Cassoulet of chickpeas, Toulouse sausage and Dutch carrots

forte



SEATED MENU

Entree

Seared sea scallops, minestrone of organic vegetables and quinoa

Grilled chorizo, chickpea and lemon puree, manzanillo olives, pickled vegetables, toasted tannour bread

Black bean spaghetti, pepperonata, chilli, prosciutto, ox heart tomato and lemon

Steamed West Australian marron tails, fennel puree, golden beets and asparagus

Handmade tortellini of goats cheese w beetroot confit & beurre noisette

Celeriac pannacotta w roasted fuji apple & hazelnut salad, elderflower dressing

Main

Braised Gundooee wagyu beef cheek w puy lentils, parsnip puree & merlot reduction

Salt crusted Berkshire pork rack, eggplant & pearl onion agro dolce, grain mustard sauce*

Line caught blue eye cod, chermoula, pinenuts, raisins and spinach*

Slow roast Murringo lamb, confit tomatoes, fetta & Mt Buffalo hazelnuts*

Dessert

Warm autumn fruit clafoutis w cinnamon & orange crème fraiche



SEATED MENUS

Dessert

Warm autumn fruit clafoutis w cinnamon & orange crème fraîche

Soft meringue w poached rhubarb, clotted cream & mulled wine

Buttermilk pannacotta, rosewater jelly, apple salad & ginger bread

Cheese

Holy Goat Skyla & La Luna goats' cheese

Cropwell Stilton

Orange blossom honey

Prune & walnut log

Organic lavosh & breads



SEATED MENUS

**Organic & Biodynamic Wines
to accompany you organic event**

**Krinklewood Biodynamic Wines
Hunter Valley, New South Wales**

2009 Wild White Verdelho Semillon chardonnay

2009 Francesca Rose Mourvedre Tempranillo Shiraz

2008 Wild Red Shiraz

Millton Vineyards

Gisborne, New Zealand

2007 Crazy by Nature Riverpoint Chardonnay

2007 Cosmo Malbec Syrah Viogner

Klur

Alsace, France

2008 Katz Pinot Blanc

Moillard

Nuits-St-George, France

2007 Domaine du Chateau d'Eau Pinot Noir