



forte  
CATERING & EVENTS  
Organic Menu

# Organic Canapés Menu

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## Elegant Cold Canapés

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Skyla' Holy Goat, rhubarb & pear relish  
Roasted baby peppers, caponata & orange  
Duck rillettes w 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 Hot Canapés

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BBQ organic chorizo w Spanish onion marmalade  
Crisp fried zucchini blossoms & sourdough casalinga  
Organic chicken brochettes w kaffir lime dressing  
Seared sea scallops & red piperade  
Slow roast 'Gundooee' wagyu beef w dragoncello salsa

## Substantial Hand-Held Dining

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Salt crust Berkshire pork belly, caramelised apples  
Black bean spaghetti w peperonata & Barambah fetta  
Roasted root vegetables in verjuice & soft goat cheese  
Buckwheat penne, forest mushrooms & gremolata  
Cassoulet of chickpeas, Toulouse sausage & Dutch carrots





# Organic Seated Menu

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## Entree

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Seared sea scallops, minestrone of organic vegetables & quinoa  
Grilled chorizo, chickpea & lemon puree, manzanillo olives, pickled vegetables  
& toasted tannour bread  
Black bean spaghetti, pepperonata, chilli, prosciutto, ox heart tomato & 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 w elderflower dressing

## Mains

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

## Dessert

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Warm autumn fruit clafoutis w cinnamon & orange crème fraiche  
Soft meringue w poached rhubarb, clotted cream & mulled wine  
Buttermilk pannacotta, rosewater jelly, apple salad & ginger bread

## Cheese & Bread

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Holy Goat Skyla & La Luna goats' cheese  
Cropwell Stilton  
Orange blossom honey  
Prune & walnut log  
Organic lavosh & breads



# Organic Wine Menu

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

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2009 Wild White Verdelho Semillon chardonnay  
2009 Francesca Rose Mourvedre Tempranillo Shiraz  
2008 Wild Red Shiraz

## **Millton Vineyards** - Gisborne, New Zealand

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2007 Crazy by Nature Riverpoint Chardonnay  
2007 Cosmo Malbec Syrah Viogner

## **Klur** - Alsace, France

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2008 Katz Pinot Blanc

## **Moillard** - Nuits - St George, France

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2007 Domaine du Chateau d'Eau Pinot Noir

