

Sketch

[A] PART OF
ATLANTIC GROUP [v]
OF COMPANIES

ATLANTIC GROUP [v]

DINNER

MENU

Sketch

Atlantic Group [v] Menu Philosophy

With the culinary experience always top of mind, Atlantic Group [v]'s menus use the finest ingredients and techniques from around the world. From traditional styles to exotic flavour's, our menus become your experience and each is second to none. Our array of contemporary dishes and extensive wine lists are carefully designed to excite the diner's curiosity and crafted to make cuisine a defining feature.

Diet key – G Gluten free – N Nut free – D Dairy free – V Suitable for vegetarians

Option One

Canapés on arrival – Two pieces per person with two varieties (chef's selection)

Entrée - please select one item

Szechuan pepper calamari with a salad of mint and herbs, pineapple with sweet and sour sauce (G D N)

Moussaka - lamb mince with eggplant, potato, zucchini and smoked béchamel sauce (N)

Zucchini and haloumi fritters with garlic yoghurt dressing and petit salad (N)

Spinach gnocchi with mild chorizo, roasted field mushroom and romesco sauce

Chicken and corn dumplings with ginger, chicken broth and young leeks with XO sauce (D N)

Sumac cured beef with wild watercress, Persian feta and peperonata (G N)

Main - please select two items to be served alternating

Eggplant, date and spinach tagine with couscous and house made labne (NV)

Chicken, date and pistachio tagine with roasted red capsicum, wild rice and baby coriander (G D)

Braised lamb navarin, crushed peas, slow roasted roma tomato and toasted couscous (D N)

Pumpkin and goats' curd pithivier, beetroot and pumpkin seed salsa, green salad (NV)

Herb and almond crusted flat head with Greek style salad

Beef sirloin with horseradish skordalia, wilted watercress and lemon cheek (G N)

Side Dishes - served with main course

Garden salad with balsamic vinaigrette (G D NV)

Steamed seasonal vegetables (G V NV)

Dessert - please select either one item from the plated desserts or two from the sweet canapés

Plated Dessert

Cappuccino cheesecake with chocolate soil and chocolate cigar (NV)

Rosewater panna cotta with ginger infused lychee and raspberry (G NV)

Cinnamon chocolate mousse with poached pear and olive oil cake (G NV)

Coconut sago pudding with cassis meringue and palm sugar tuile (NV)

Roasted almond parfait with spiced crostoli (G V)

Sweet Canapés

Chocolate mousse cup with griotte cherry (G NV)

Lemon meringue pie (NV)

Petit cupcakes (NV)

Raspberry frangipani tartlet (V)

Churros and chocolate (NV)

Dark chocolate and hazelnut tart (V)

White chocolate and lime fudge (V)

Mini choc top ice cream (V)

To choose an alternating entrée or dessert served 50/50, please add \$4.00 per person per course

Menu also includes

Warm Turkish rolls and first pressed olive oil served to each table

Espresso coffee, T2 Tea and petit fours

From the field *(vegetarian options)*

Pumpkin and sage pithivier, roquette, buffalo mozzarella (V)

Potato and ricotta lasagne, toasted pine nuts, wild rocket, pear and pecorino (V)

Twice baked goat cheese and fontina soufflé, saffron soubise and tatsoi salad (NV)

Ratatouille nicoise with spinach and ricotta filled baked zucchini flowers (G D NV)

Side dishes - *served with main course*

Garden salad with balsamic vinaigrette (G NV D)

Steamed seasonal vegetables (G NV D)

Dessert - *please select either one item from the plated desserts or two items from the sweet canapés*

Plated Dessert

Nougat glace, crisp ginger wafers and nectarine compote (V)

Eton mess, crushed meringue, macerated raspberries with toasted brioche (V)

Raspberry and cassis delicie, confit rhubarb and honeycomb (V)

Chocolate marquise, caramelised marshmallow and mandarin sorbet (V)

Poppy seed fromage blanc, passionfruit sorbet and crisp almond tuile (V)

Champagne chiboust cassis jelly and seasonal fruits (G D NV)

Mont Blanc with poached pears and bitter chocolate (V)

Pumpkin gelato with gingerbread sable, pepitas and caramel paper (V)

Sweet Canapés

Lemon meringue pie (NV)

Petit cupcakes (NV)

Dark chocolate and hazelnut tart (V)

Assorted French macarons (GV)

Mini choc top ice cream (V)

Petit banoffee pie (V)

Yoghurt cheese cake with rhubarb (V)

Éclairs filled with crème Chantilly and topped with chocolate fondant (V)

Raspberry frangipani tartlet (V)

Chocolate and passion fruit gateaux (V)

Profiteroles filled with vanilla cream and topped with fondant (V)

To choose an alternating entrée or dessert served 50/50, please add \$6.00 per person per course

Menu also includes

Assorted bread rolls and lescure butter served to each table

Espresso coffee, T2 Tea and petit fours

Side Dishes

Additional sides and condiments selection available based on a per person price

Cold Sides - \$4.00 each

Witlof, chili, cucumber, white balsamic (G D NV)
Savoy cabbage, parmesan and green chilli coleslaw (G NV)
Radicchio, grapefruit, almonds (G DV)
Chilled green beans, barrel aged feta (G NV)
Green mango salad, with cashews and red nahm jim (G DV)

Hot Sides - \$4.00 each

Potato puree, truffle oil (G NV)
Kipfler chips with shaved garlic and thyme (G D NV)
Broccolini (G D NV)
Roast Dutch carrots, pumpkin seeds and feta (G NV)
Roast chats, rosemary, garlic (G D NV)

Hot Sides - \$3.50 each

French fries, café du Paris butter (G NV)
Steamed rice (V D N)
Steamed couscous (V D N)

Condiments - \$2.00 each

Meat

Harissa
Aioli
Bearnaise
Salsa verde
Seeded mustard

Fish

Aioli
Tartar sauce
Salsa verde
Lemon cheek
Lime cheek

Sketch

DINNER

ATLANTIC GROUP (V) MENU