



# ELIZABETH'S

BOUTIQUE CATERER





## “Figtree”. The Macleay Valley



**M**y family ran a third generation dairy and cattle farm known as “Figtree”, in a small town called Clybucca. It was the rich farm lands of the Macleay Valley on the Mid North Coast of NSW where as a five year old I used to climb on the roof of the outside laundry to reach the fresh figs from the “Figtree”. Those early years have embodied in me the passion for freshly picked farm food.

We grew our own watermelons, peaches, permissons, pears and had vines of passionfruit growing over the paling fence. My mother would skim the cream from the milk after the cows were milked and whip it to make the most beautiful whipped cream you could ever taste. Add the freshly whipped cream to the baked grammar pumpkin tarts and the taste was heavenly.

Raising our own poultry, I would run and feed the ducks & chooks and collect all the fresh eggs. The wonderful smell and taste of the pastry of my mums incredible meat pies and the tantilising freshly baked apple tarts were to die for. The constant aroma of chocolate brownies, custard slices with fresh passionfruit icing and the most talked about Pavlovas on the Macleay Valley with high peaks of meringue and covered with cream fresh from the dairy and then topped with passionfruit from the vines.

It is the memories and tastes of the bygone era that drive my passion to produce food that is not only fresh and flavoursome but also full of the passion of childhood memories.

*I'm passionate about food and where it comes from.*



### Bamboo Skewers

- SAUTEED HAND MADE WOOD SMOKED CHORIZO
- CHICKEN BREAST TENDERLOINS MARINATED IN COCONUT CREAM AND THAI SPICES, SERVED WITH THAI SATAY SAUCE
- LAMB BACKSTRAPS MARINATED IN FRESH LEMON THYME, GINGER & SOY DRESSING **L**
- GRILLED KING PRAWNS MARINATED IN LEMONGRASS, GINGER & CHILLI **L**
- MOORISH MARINATED PORK FILLET WITH SPICED YOGHURT **L**
- ANTIPASTO BROCHETTE

### Mini New York Noodle Boxes

- THAI GREEN CHICKEN CURRY WITH STEAMED JASMIN RICE **S**
- BEEF STROGANOFF WITH PORTABELLO MUSHROOMS AND WHITE RICE **S**
- ROAST CHEMOULA PUMPKIN MARINATED IN GOATS CHEESE, ROASTED PINE NUT & ROCKET SALAD **V S**
- CHICKEN IN WHITE WINE & GREEN PEPPERCORN SAUCE WITH WHITE RICE **S**
- HOKKIEN NOODLES WITH THAI STYLE CHICKEN AND SEASONAL VEGETABLES **S**
- INDIAN STYLE BUTTER CHICKEN SERVED ON A BED OF RICE **S**
- THAI POACHED COCONUT CHICKEN, CHILLI JAM & BABY SPINACH SALAD **S**
- MALAY BEEF CURRY, JASMIN RICE & MINI POPPADUM **S**

### Chinese Tea Cups

- INDIAN STYLE BUTTER CHICKEN ON BASMATI RICE
- THAI BEEF SALAD, CHAR GRILLED BEEF WITH ASIAN GREENS & SWEET & SOUR DRESSING
- CHAR GRILLED VEGETABLE AND FRESH HERB COUSCOUS SALAD **V**
- PETITE YORKSHIRE PUDDING, MINTED PEAS, RARE ROAST BEEF & GRAVY

### Chinese Spoons

- THAI RED CURRY ROAST DUCK ON JASMINE RICE **L**
- MINI LAMB WELLINGTON WITH OLD FASHIONED RICH SPINACH PURÉE **L**
- PACIFIC OYSTERS WITH RICE WINE VINAIGRETTE, TOPPED WITH TASMANIAN SALMON ROE **L**
- DEVILED ORGANIC FREE RANGE EGGS TOPPED WITH CAVIAR **L**
- KING PRAWNS ON A BED OF JASMIN RICE TOPPED WITH THAI RED CURRY SAUCE **L**
- PETITE CRAB CAKES WITH WASABI MAYONNAISE **L**
- SEARED TUNA WITH LEMONGRASS, CHILLI, BASIL & ROASTED PEANUTS **L**

### Petite French Tartlets

- BABY CAESAR SALAD TARTLETS – BABY COS, CRISPY PANCETTA, EGG, SUNDRIED TOMATOES, SHAVED PARMESAN, CHIVES & AIOLI
- MINI QUICHE OF ROASTED CAPSICUM, OLIVE, ZUCCHINI & CARAMALISED ONIONS **V**
- MINI QUICHE OF SWEET POTATO, BABY SPINACH, RICOTTA & CARAMALISED WALNUTS **V**
- MINI TARTLET OF CAMELISED ONION, GOATS CHEESE CREMÉ FRIACHE TOASTED CHERRY TRUSS TOMATOES & ROCKET CRESS **V**
- PETITE TARTLET OF FRESH PRAWN & AVOCADO COCKTAIL **V L**
- TARTLET OF SMOKED TROUT, ARTICHOKE & ROASTED RED PEPPERS **V L**
- TARTLET OF SMOKED TROUT, CRÉME FRAÎCHE, DILL, CARAMALISED ONIONS & BABY CAPERS **V L**
- VINE RIPENED TOMATO SALAD TARTLET WITH GOATS CHEESE MOUSSE **V**
- WARM BRUCHETTA TARTLET OF SAUTÉED MUSHROOMS TOPPED WITH SHAVED PARMESAN CHEESE **V**
- WARM ROAST TOMATO, CAPSICUM AND GOATS CHEESE TART **V**
- CRAB & ASPARAGUS TARTLET **V L**

## Bamboo Steamer Baskets

STEAMED PRAWN GOW GEES WITH SWEET SOY  
DIPPING SAUCE IN BAMBOO STEAM BOAT  
PEKING DUCK PANCAKES WITH HOI-SIN SAUCE

## China Mini Plate

GOATS CHEESE, ROASTED CAPSICUM, EGGPLANT  
STACK WITH BASIL & PINE NUT PESTO **V**

BABY ZUCCHINIS STUFFED WITH FETTA,  
PARMESAN CHEESE, FRESH HERBS,  
SHALLOTS, BREADCRUMBS & BAKED **V**

BOCCOCINI TOPPED WITH ROASTED CHERRY  
TRUSS TOMATO ON SALSA VERDE **V**

FRESH FIGS WRAPPED IN PROSCUITTO (SEASONAL)

FRITTATAS OF PANCETTA, SUNDRIED TOMATO  
& PARMESAN

MINI THAI SPICY SAUSAGE ROLLS  
WITH SWEET CHILLI SAUCE

MUSHROOM DUXELLES ON TOASTED ORGANIC  
SOURDOUGH FINGERS WITH SHAVED PARMESAN **V L**

MUSHROOM RISSOTTO CAKES WITH WHITE TRUFFLE  
OIL & ROAST CAPSICUM SALSA **V**

PETIT FRITTATA OF SMOKED SALMON  
AND ESCHALLOT **V L**

ROASTED TOMATO RISSOTTO CAKES  
WITH BASIL & PINE NUT PESTO **V**

SPICY THAI COUS COUS WITH CAPSICUM RELISH **V**

## Directly on Platters

BAKED SEA SCALLOPS IN HALF SHELL  
WITH ESCHALLOT, EXTRA VIRGIN  
OLIVE OIL & FRESH HERBS **L**

BILINI WITH SMOKED SALMON AND  
& HERB CRÉME FRAÎCHE **L**

BRUCHETTA OF ROMA TOMATO, ESCHALLOTS AND  
FRESH BASIL ON CIABATTA CROUTE **V**

VEG & POTATO SAMOSAS WITH CUCUMBER SALSA **V**

CHICKEN JAMBONS

COCKTAIL CHICKEN BURGERS WITH CORIANDER  
& PEANUT PESTO & MICRO CRESS **L**

COCKTAIL WAGU BEEF BURGERS WITH CARAMELISED  
ONION, TOMATO JAM, MICRO ROCKET AND AIOLI **L**

FILO PASTRY BON BONS OF LAMB, PINE NUTS WITH  
SPICED CREAMY YOGHURT SAUCE

FRESH ASPARAGUS WITH AIOLI (SEASONAL) **V**

GOATS CHEESE, CARAMELISED ONION,  
CHILLI JAM ON SOURDOUGH **V**

INDIAN STYLE CAULIFLOWER FRITTERS  
WITH CITRUS YOGHURT **V**

MINI BAGELS WITH CARDAMOM BAKED LEG HAM,  
DIJONNAISE WITH MICRO CRESS **L**

MINI BAGELS WITH SMOKED SALMON BABY CAPERS,  
LIME & CHIVE MAYONNAISE WITH MICRO CRESS **L**

MINI BUNS WITH BEEF CHIPOLATA'S  
AND SPICY TOMATO CHUTNEY

MINI CHICKEN CAESAR SALAD WRAPS

MINI GOURMET PIES, BEEF BOURGUIGNONNE **L**

MINI SANDWICH OF CHAR-GRILLED  
SEASONAL VEGETABLES **V**

MINI VOL-AU-VENTS FILLED WITH BABY SPINACH  
& HEIDI GRUYER CHEESE CREAM SAUCE **V L**

MINI WRAP OF THAI STYLE CHICKEN, LIME CHILLI  
PASTE, CORIANDER, CHIVES AND SOUR CREAM

PETITE ROUNDS OF FRESH CRAB,  
AVOCADO & HERB CRÉME FRAÎCHE **L**

PETITE BILINI, FRESH HERB CRÉME FRAÎCHE  
& SALMON PEARLS **L**

PISSALADIÉRE NICOISE (CARAMELISED ONION  
& OLIVE TAPENADE WITH ANCHOVY FILLETS

POTATO, PUMPKIN, CUMIN & CORIANDER  
IN FILO PASTRY WRAP WITH  
SWEET MANGO AND MINT YOGHURT **V**

SMOKED SALMON ON MINI SEEDED RYE SOURDOUGH  
WITH FRESH HERB CRÉME FRAÎCHE **L**

SUSHI - A FINE SELECTION OF SUSHI **L**

SWEET CORN FRITTERS WITH BACON & AVOCADO

THAI FISH CAKES WITH SWEET CHILLI & CUCUMBER

WARM PETIT BUNS WITH RARE ROAST BEEF AND  
BÉRNAISE SAUCE **L**

## Shot Glasses

POTATO & LEEK SOUP INFUSED  
WITH WHITE TRUFFLE OIL

PUMPKIN LEMONGRASS AND LIME SOUP

KING PRAWN LAKSA **L**

**S** SUBSTANTIAL **L** LUXURY **V** VEGETARIAN