

# IN-HOUSE CHEF MENU

*Mayan Luxe Villas*

## MINIMUM 6 PEOPLE

Canapes, main, dessert - 2 hour service time \$60 pp  
Entrée, main, dessert - 3 hour service time \$70 pp  
Canapes, entrée, main, dessert - 4 hour service time \$85 pp

## CANAPES (select 2 in total)

Black ash brie, cracked black pepper cracker and candied red onion.

Smoked chicken tartare, avocado, garlic crouton and zesty lemon mayo.

Goats cheese stuffed button mushrooms with lemon and basil macadamia crumb.

Lemon myrtle smoked salmon, dill creme fraiche and cucumber disk.

Crispy diced bacon and onion on baked polenta with a cherry tomato jam.

Roast pumpkin, leek and duck egg frittata squares with caper cream and parmesan wafer.

Teriyaki eye fillet on sesame sushi wafer with wasabi mayo and nori dust.

## ENTREES (select 2 in total, alternate drop)

Crispy pork belly, cauliflower puree and hoisin glaze.

Chicken ballotine in proscuitto with mushroom onion thyme filling, baby spinach and mustard cream sauce.

Peking duck breast, sesame pancake, sticky soy ginger drizzle and chilli mayo.

Garlic butter Mooloolaba prawns, zucchini ribbons and lemon dressing.

Lamb backstrap medallions, honey garlic roasted carrots and an orange reduction.



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## MAINS (select 2 in total, alternate drop)

Pan fried barramundi, crunchy lemon pepper potato chunks, asparagus and caper hollandaise.

Rib fillet, garlic roasted smashed baby chats, broccolini and red wine jus.

Crispy skinned chicken supreme, creamy roast corn polenta, grilled zucchini and lemon cream sauce.

Moroccan lamb shanks, roast sweet potato, pearl cous cous and peppered lebnah.

Duck breast, mushroom risotto, kale and blackberry duck jus.

Grilled salmon fillet, lime coconut rice, bok choy with a chilli kaffir lime coconut sauce.

Port braised beef cheeks, garlic confit potato mash, carrots and green beans.

## DESSERTS (select 2 in total, alternate drop)

Passionfruit fool, kaffir lime frosted blueberries and toasted coconut flakes.

Chocolate mousse, cappuccino cigar, double cream and shaved dark chocolate.

Key lime tart, pouring cream and fresh berries.

Caramelised apple pudding, butterscotch cream and vanilla icecream.

Mango bavarois, white chocolate layered wafer, coconut whipped cream and blackberry coulis.

Black forest chocolate terrine, black cherries, cherry brandy, whipped cream and grated chocolate.

Individual croquembouche, crème patisserie, lemon myrtle dust and angel hair spun sugar.