

# Bew's Catering

## Mains

Served on shared platters with seasonal sides



Baked salmon fillet

Served with a honey mustard & dill sauce



Organic chicken breast stuffed with a homemade walnut chutney filling  
Wrapped in prosciutto, served with a herb & lemon dressing, on a bed of pumpkin puree



Eye fillet beef (cooked to medium rare)

With a medley of wild mushrooms, served with a homemade Béarnaise sauce



Slow braised pork belly

Served on a bed of French du Puy lentils

Topped with caramelised apple compote & crispy prosciutto



Lamb backstrap (med rare) wrapped in chermoula

Served with mint yoghurt & beetroot puree



Chicken roulade stuffed with a cranberry, Brie cheese & walnut filling

Served on a bed of pumpkin puree



Slow roasted duck

Served with Asian 5-spice & star anise sauce

Menu items are subject to seasonal produce & availability of ingredients. Variations & special requests are welcome.

**Individual guest dietary requirements can be catered to separately from your main choices.**

# Bew's Catering

## Mains

Served on shared platters with seasonal sides



Slow cooked 6-hour lamb shoulder  
Served with preserved lemons & green olives



Grilled Barramundi filet  
Served with a burnt butter sauce & fresh herbs

## Vegetarian Options



Veggie Stack



Almond nut roast  
Served with a homemade tomato sauce



Eggplant parmigiana  
Served with a rocket salad



Beetroot carpaccio



French du puy lentils  
Served with roast parsnips & walnuts



Chickpea chilli  
Served with a brown rice pilaf

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