



Innovations catering

... Indulge

INTRODUCTION

Degustation is the careful, appreciative tasting of various foods, focusing on the senses, high culinary art and good company.

Degustation is more likely to involve sampling small portions of all of a Chef's Signature Dishes in one sitting.

Simply select from two degustation menu options below.

Prices are minimum of 10 guests

DEGUSTATION MENU

innovationscatering.com.au

CONTACT

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DEGUSTATION

SELECTION

OPTION 1

7 COURSE MENU \$75

Chili, Ginger, Caramelised Pork & Shrimp Eggnets

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Dill Cured Tasmanian Salmon, Kervella Goats Curd, Beetroot

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Pumpkin Soup Spheres, Forest Mushroom & Tomato Broth

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Seared Shark Bay Scallop, Textures of Cauliflower

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Sous Vide Lamb Loin, Minted Pea Purée, Sweet Potato, Port Wine Jus

-

Raspberry Sorbet, Basil Kiwi

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Deconstructed Lemon Coconut Meringue Pie



DEGUSTATION

SELECTION

OPTION 2

6 COURSE MENU \$65

Scanner Crab set in Cucumber Jelly with Sour Cream, Salmon Caviar and
Pepper Wafer

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'Pea and Ham Soup' Liquid Minted Pea Soup Spheres with Ham Hock Broth

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Tasmanian Salmon and Scallop Boudin, Smoked Creamed Potato, Squid Ink
Sauce and Tapioca Cracker

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Crisp Skin Duck Confit, Sticky Rice, Bok Choy, and Mandarin

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Coconut Mango and Passion Fizz Spider

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Chocolate Marquis, Raspberry Jelly and Burnt Orange Cream