



menu

# LAST HURRAH

## Our sit down menu's are for those that like to be a bit fancy.

Well you are in safe hands.. because we do fancy too.. Our set menus are perfect for those wanting a more elegant option. Choose straight from our packages or we are happy to customise the style of service to put your personal stamp on it. eg: full sit down / sit down 2 course & roaming dessert etc.

### PACKAGE PRICING

2 courses \$48.00 pp  
minimum 35 pax

2 courses \$58.00 pp  
with table & chairs

3 courses \$56.00 pp  
minimum 35 pax

3 courses \$66.00 pp  
with tables & chairs

4 courses \$64.00 pp  
minimum 35 pax

4 courses \$74.00 pp  
with tables & chairs

All prices are in USD and inclusive of tax

### BOOKING A TASTING FOR THIS MENU

A Sit Down Food Tasting can be arranged. All our tastings are 850,000 IDR per person and include 2 canapes, 2 mains, 2 desserts and 2 cocktails.

### PRICE INCLUSIONS

Includes Head chef and kitchen staff, waiters, on-site kitchen, napkins, linen, standard white crockery, flatware, transport & travel.

## on the table

(included in all set menu)

We supply a selection of home-made bread rolls, butter & herb butter and crackers to accompany your meal

# LAST HURRAH

## roaming canapes (included in 4 course. Select 4)

CATERING

### GOONG SARONG

Prawns wrapped in golden noodles and Sweet Chili Dressing

### SPICY CUMIN MEATBALLS

Beef meatballs seasoned in cumin and Last Hurrah/s herb mix

### CHILI CRAB WONTONS

Crab wontons with chili and maple flavours

### PEKING DUCK PANCAKES

Succulent Duck, spring onion, cucumber and Hoisin Sauce wrapped in a thin pancake

### LEMONGRASS CHICKEN

Braised Chicken with Soy, Ginger & Lemongrass

### PORK BELLY BITES

Pork Belly bites, marinated and roasted with pickled cucumber and Vietnamese caramel

### WATERMELON & FETA MINI SKEWERS

Two contrasting flavours. One delicious dish. Watermelon, Feta and Mint

# LAST HURRAH

## entrees

(included in all. Select 2 for alternate drop)

### CURED SALMON

Cured Salmon with Pickled Relish & Wasabi. Served with avocado Mousse

### WAGYU BEEF RAVIOLI

Home-made Braised Wagyu & Wild Mushroom Ravioli in a Burnt Butter & Thyme Sauce

### BBQ BASIL KING PRAWNS

Whole King Prawns, barbecued with balsamic, sweet chlli, garlic & basil reduction

### GINGER & SOY CHICKEN

Ginger & Soy poached Chicken with Coriander Pesto and an Asian Salad

### VEGETARIAN TERRINE

Eggplant, Baby Spinach, Pumpkin & Ricotta Terrine with Basil Pesto

### CHILI GARLIC PRAWNS

Chili Garlic Prawns in Napolitana Sauce and toasted Sour Dough

### RED SNAPPER SUSHIMI

Red Snapper Sushimi with green chili & finger lime dressing topped with toasted coconut & pistachio

### BEEF CARPACCIO

Thinly sliced rare beef with a rocket & parmesan salad and a lermon & truffle oil dressing

# LAST HURRAH

## mains

(included in all.. Select 2 for alternate drop)

### STUFFED CHICKEN BREAST WITH VEGETABLE RATATOUILLE

Oven baked Chicken Breast stuffed with Mushrooms, Leek, Prosciutto and Garlic with a Warm Tomato and Zucchini Ratatouille.

### CRISPY SKINNED CHICKEN MARYLAND

Chicken Maryland with Crispy Skin, Mashed Russet Potatoes, Char-grilled Asparagus and Orange Jus.

### PORK CUTLETS

Pan roasted Pork Cutlet with seasoned Cauliflower Puree, wilted Spinach, Roasted Cherry Tomatoes and a Sage and Garlic Butter Sauce.

### HERB CRUSTED BEEF SIRLOIN

Beef Sirloin Herb Crusted and cooked to medium rare perfection with Potato Gratin, Roasted Baby Carrots and Red Wine Jus.

### BARRAMUNDI BALI STYLE

Barramundi fillet with roasted chat potatoes topped with prawns and kumara crisps and lemon butter sauce.

### SESAME CRUSTED TUNA

Sesame crusted yellow-fin tuna cooked rare with wasabi and avocado puree, pickled cucumber and Asian greens.

### VEGETARIAN STACK

Spinach and ricotta wrapped in eggplant and baked with a tomato and basil sauce topped with parmesan. Served with a garden salad.

### VEGAN TERRINE

Vegan Terrine, seasoned vegetables, walnuts and basil pesto layered and slowly baked in a clay dish, served warm with a rocket salad and balsamic reduction.

# LAST HURRAH

## desserts (included in 3 & 4 course.. Select 2 for alternate drop)

Vanilla Creme Brulee

Sticky Date Pudding & Ice Cream

Kahlua Panna Cotta & Home-made Caramel

Apple & Cinnamon Crumble with Vanilla Bean Ice Cream

Citrus & Ricotta Cheese Cake