



Chriso  
THE PERSONAL CHEF

*Chef's Choice  
Small Plate  
Menu*

Cairns  
Port Douglas  
Daintree  
Atherton Tablelands

[www.chriso.com.au](http://www.chriso.com.au)

# *Chef's Choice Small Plate Menu*

*Chriso's "Small Plate Menu" refers to small dishes resembling appetizers or tapas, which are individually plated and served over 5-7 courses as a formal sit down meal. Similar to the better known "Degustation Menu", small plates involve sampling a variety of chef's signature dishes in one sitting. This style of menu provides an intimate and high end dining atmosphere.*

5 Course Small Plate Menu - \$125pp

6 Course Small Plate Menu - \$145pp

7 Course Small Plate Menu - \$165pp

Prices are based on minimum 15 people. Smaller groups are very welcome – price on application. This style of menu is only suited to group sizes up to 50 people.

Prices include GST and are valid until 31st December 2017.

Prices include Chef Chriso, food prepared and cooked fresh on-site, disposable napkins, cooking utensils, mobile cool room trailer, washing and cleaning up.

Depending on venue and kitchen facilities, additional kitchen hire equipment such as commercial BBQ, oven, trestle tables, crockery, cutlery, etc.. may need to be hired.

Wait staff and bar staff are charged at \$37 per hour (minimum 4 hours).



# Chef's Choice Small Plate Menu

(df – dairy free / gf – gluten free / v – vegetarian)

## Savoury Options

Double crumbed camembert in pappadums & sesame seeds with cranberry orange sauce (v)

Sashimi Grade Tuna Tataki with Palm Sugar syrup & Wasabi mayonnaise (gf/df)

Fresh local line caught Reef Fish with micro herb salad, pickled fennel & Ruby Grapefruit  
Beurre Blanc (gf)

Corona battered Moreton Bay Bug tails with cherry tomato, lime, mint & Dragon Fruit salsa (df)

Scallop Bruschetta on toasted sour dough with Truss tomato, Goat's feta, crispy pancetta wafers  
& fresh basil

Mini Filet Mignon: Tender Eye Fillet of Beef wrapped in prosciutto with mixed potato Dauphinoise  
& Red wine Jus (gf)

Lime & coconut tempura prawns with mango mint coulis (df)

Braised Duck Legs with celeriac puree, roasted baby carrots & orange cinnamon syrup (gf)

Cajun & lime marinated Emerald Valley Lamb Fillet with candied pumpkin, rockette, toasted  
pine nuts & fresh Pomegranate (df/gf)

Twice cooked Pork Belly with Asian slaw of bean sprouts, green papaya, fresh corriander,  
Vietnamese mint & Tamarind chilli dressing (df/gf)

Free range chicken supreme pocketed with bacon, toasted almonds, thyme & Persian feta  
with strawberry balsamic (gf)

## Sweet Options

Lime & coconut Crème Brulee with hazelnut wafers & pistachio fairy floss

Raspberry soufflé with hot chocolate ganache (gf)

Chocolate & macadamia nut brownie with vanilla bean ice cream, berry coulis & Pistachio fairy floss

Trio of Petite Fours: Chocolate Eclair, Lemon Meringue, Baked Vanilla Cheese Cake

