



fine dining
2023 - 2024

PURE
CATERING



head chef

Hailing from old London town, Pure Catering's Head Chef Jamie Gemmell honed his craft under the tutelage of Albert Roux. A classically trained Chef, he has had the honour of cooking for some of the world's elite, including members of the Royal Family, Sir David Attenborough and the Rothschilds. He has had the opportunity to cook in one of the finest private members clubs in London, an award-winning gastro pub in upmarket Hampton Wick, to gourmet food trucks at music festivals, nothing is too big or too small for this Chef! His approach to each event is to create a unique dining experience for the guests by mixing the traditional skills with modern techniques.

pricing

two course: \$72 p.p

entree/main or main/dessert

alternate drop | choice of two per course

guest numbers under 20 pax will be served single drop / one choice from each

three course: \$92 p.p

entree/main or main/dessert

alternate drop | choice of two per course

guest numbers under 20 pax will be served single drop / one choice from each

add ons

Plate and cutlery hire priced separately.

White or black linen napkins available for hire with this menu

All fine dining events require a chef, kitchenhand and wait staff on site for set up, service and pack down.

Chef pricing starts at \$250 | Kitchenhand, wait/bar staff pricing starts at \$230

Kitchen equipment hire may be added to your proposal based on facilities available on site.

dietaries

Pure Catering will cater to all dietaries by altering or offering alternatives to your guests. You can select your menu based on your favourites, let us look after the rest.

requirements

Access to water, lighting, electricity and shelter is all that is needed.

learn more

Find out more about Pure Catering [HERE](#)

entree

pork belly, carrot jam, pak choy, crispy leeks, ponzu
confit duck ragout, fregola, fennel & wild rocket petite salad *(contains gluten)*
cured trout, beetroot, burnt lemon gel, citrus crème fraiche, shallot & white balsamic *(contains dairy)*
slow cooked lamb & feta croquette, roasted provençal vegetables *(contains gluten)*
smoked duck breast, heirloom beet & chevre terrine, quince caramel, hazelnut granola *(contains dairy)*
torched salmon, wasabi & lemongrass foam, pickled shimeji, carrot puree, salmon crackle *(contains dairy)*
roasted root vegetables, pearl barley, porcini truffle cream, stracciatella, petit herb salad *(contains gluten & dairy)*

main

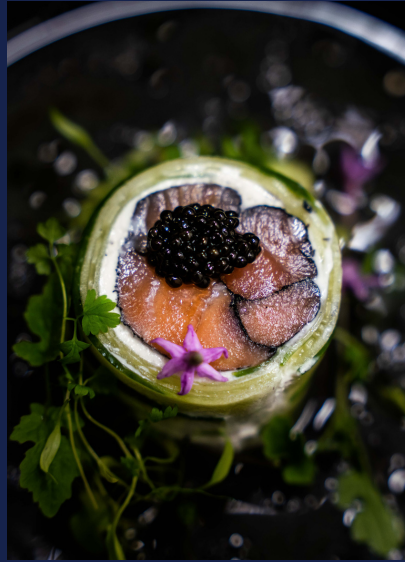
corn fed chicken, sous vide, sweet potato gnudi, cauliflower & thyme puree, brown butter jus *(contains gluten & dairy)*
beef rib, slow cooked, truffled parsnip cream, beef fat carrot, balsamic jus *(contains dairy)*
fillet of beef, black garlic pomme puree, mushroom dienne sauce, charred broccolini *(contains dairy)*
za'atar lamb rump, salsa verde potatoes, crushed peas, pomegranate reduction
roast chicken, fondant potato, peas, broadbeans & shallots, preserved lemon, tarragon cream sauce *(contains dairy)*
market fish, caramelised fennel, braised witlof, celeriac puree, champagne, caper & chive beurre blanc *(contains dairy)*
pressed pork collar, salted ricotta, sweet potato & bean fricassee, cavolo nero & gremolata *(contains dairy)*

dessert

mango brulee tart, salted coconut mousse, kaffir lime *(contains dairy)*
raspberry ripple meringue, lemon curd, vanilla custard, rhubarb & pistachio *(contains dairy)*
hazelnut & chocolate mousse mille feuille, mandarin & tonka bean pannacotta *(contains gluten & dairy)*
salted caramel crème diplomat choux bun, poached baby apples *(contains gluten & dairy)*
yuzu & ricotta cake, citrus gel, crème fraiche snow *(contains dairy)*



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