



SITDOWN MENUS

www.fabulouscatering.com.au
PH: 1300 850 720



Sit Downs

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1 Course \$50.00 (Includes staff for minimum of 50 guests)

2 Course \$70.00 (Includes staff for minimum of 50 guests)

3 Course \$90.00 (Includes staff for minimum of 50 guests)

All packages are served with 2 appropriate side dishes and crispy artisan bread

Entrée

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Gremolata crumbed buffalo mozzarella, heirloom tomatoes, and aged balsamic - V

Bresaola carpaccio, parmesan onions, fried capers, chervil oil

Hot smoked ocean trout, yuzu radish salad, wasabi cream fraiche

Grilled chicken, chermoula butter, black lentils, grilled peach watercress

Tea smoked duck breast, roasted heirloom beets, tahini labne, pickled radish

Roasted heirloom beets, tahini labne, pickled radish and gremolata – Vegan option

Mains

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BBQ eye filet, short ribbed croquette, roasted truss cherry tomatoes, miso butter

Braised duck Maryland's, ginger pumpkin puree, chili, autumn green, mandarin star anise sauce

Roasted barramundi, smoked corn puree, saffron crab dumpling, chervil oil

Rack of lamb, shank croquette, pea puree mint jelly

Braised pork jowl, crispy hock chilli caramel, sour pineapple

Chargrilled medley heirloom carrots, whipped silken tofu, spicy babaganosh, pomegranate and pistachio dukkah. – V/Vegan

Desserts

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Sichuan pavlova, strawberries, vanilla cream, micro basil

Coconut panacotta, mango jelly, popcorn floss, micro mint

The Fabulous black forest

Dark chocolate mousse, chocolate soil, kirsch cream, cherry gel, shiso

Blackberry fool trifle, rose custard, candied pistachios

Orange & vanilla crème Brule, passionfruit sorbet, honey comb