

# *Fabulous* CATERING

## Sit Down Menu



# Alternate Drop

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## Prices

**1 Course \$50.00pp**

**2 Course \$65.00pp**

**3 Course \$85.00pp**

\*\*Staffing costs additional depending on the duration of your function

## Entrée

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

Mains are served with 2 appropriate side dishes and crispy artisan bread





# 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





Chopard

LOGISTIC  
Team

PAN

# Fab Shared Banquet

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(Minimum 20)

This menu has been designed as a sharing feast, all dishes get brought to the tables for the guests to serve themselves. We recommend either choosing 2 proteins with 2 salads or 3 proteins giving enough variety but not too many dishes crowding the table.

**2 Proteins \$42.50 per person**

**3 Proteins \$46.50 per person**

**2 Proteins and 2 salads \$48.50 per person**

## **Mains- choose from the below:**

- 12 hr Onion braised brisket ,red wine, Shallots,
- Pomegranate glazed lamb shoulder, Zucchini and fetta tabouli
- Steak Siam, sirloin, Spring onion relish, green gem
- Blackened jerk chicken dirty rice
- Crispy roasted pork belly green mango slaw chilli caramel
- Miso Salmon, sautéed greens, citrus dressing
- Maple glazed carrot and parsnip tart – vegan



FOR SPECIAL  
DIETARIES  
ENQUIRE WITH THE  
TEAM

## **Package inclusions:**

- Crispy baby potatoes with whole roasted garlic and rosemary
- Fresh bread basket

## **Salad Bar - Choose 2:**

- Cabbage, pea, ricotta, chilli, mint and Parmesan salad
- Butter and baby gem, cucumber, radish, chives, mint, Chardonnay vinaigrette
- Spring tomatoes, Flores do latte, cucumber, black olive sourdough, basil, vincotto
- Red cabbage slaw, shredded carrot, red onion, basil, mint, lemon aioli





*Fabulous*

## **DRINKS PACKAGES**

Get the full event experience and have us take care of the food and drinks service including glasses, bar, ice and equipment.

If you are purchasing the drinks yourself we can still provide a 'dry bar' and bartender to serve



# Garden Package

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Drinks packages and the popup bar can be set up anywhere from a public park to an office building - we will bring the bar to life! The package is an unlimited amount for that time period so no rushing off to the bottle to stock up, just enjoy and let us handle the service!

Fabulous Catering holds a portable liquor licence, this means we can pop up a bar and serve alcohol anywhere, anytime under our licence using our RSA trained bartenders.

## PRICES

**2 Hours - \$29+ GST per guest**

**3 Hours - \$39+ GST per guest**

**Additional hour is \$10 per guest**

### Beer:

- Balter Lager
- Furphy
- Cascade Light

### Sparkling:

- McPherson Sparkling Brut

### White Wine:

- Pickles Sauvignon Blanc
- Aimees Garden Moscato

### Red Wine:

- La Vue Pinot Noir
- Tahbilk Shiraz

### Soft Drinks:

- Soft drinks
- Sparkling Water

Package includes all bar equipment, glassware, drinks tubs, ice buckets and ice. Bartender is additional.





# Boutique and Crafts Package

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## PRICES

**2 Hours - \$35+ GST per guest**

**3 Hours - \$45+ GST per guest**

**Additional hour is \$12 per guest**

### Beer:

- Balter Lager
- Mountain Goat Pale Ale
- Corona
- Cascade Light

### Sparkling:

- Bandini Prosecco

### Rose:

- Blue Pyrenees Bone Dry Rose

### Cider:

- Monteiths apple cider

### White Wine:

- Dal Zotto Pinot Grigio
- Catalina Sounds Sauvignon Blanc

### Red Wine:

- Bethany Wines Shiraz
- Pfeiffer Tempranillo

### Soft Drinks:

- Soft drinks including coke, sprite, etc.
- Sparkling water

Package includes all bar equipment, glassware, drinks tubs, ice buckets and ice.

Bartender is additional.



# Package Upgrades

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## Cocktails:

- Passionfruit Caprioska ..... **\$14 per cocktail** (minimum 20 pre ordered) or **Unlimited cocktails for \$28pp**
- Espresso Martinis ..... **\$14 per cocktail** (minimum 20 pre ordered) or **Unlimited cocktails for \$28pp**
- Cosmopolitan ..... **\$14 per cocktail** (minimum 20 pre ordered) or **Unlimited cocktails for \$28pp**

## Cans/ Seltzers/Sour Beer:

- Moon Dog Fizzer upgrade package..... **\$10 per person**  
(Tropical Crush, Raspberry and Lemon Squeezy)
- Bridge Rd Brewers Sour Beers upgrade package..... **\$10 per person**  
(Tropical Sour, Passionfruit Sour, Blood Orange Sour)

## Spirits:

- House spirits (vodka, tequila, rum, gin, whisky, bourbon) ..... **\$15 per person**  
**includes the mixers**

**Other spirits available to add on – enquire with the team!**





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CATERING

CALL US FOR A  
QUOTE!



ONE  
WAY  
→



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