

Sit Down Menu



Alternate Drop

Prices

1 Course \$50.00pp

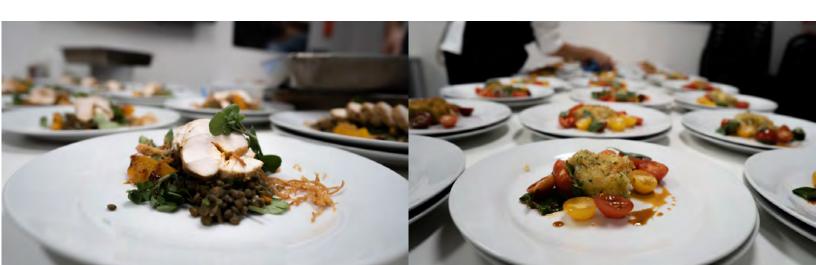
2 Course \$65.00pp

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

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

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





Fab Shared Banquet

(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

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

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 bottlo 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

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

Cocktails:

•	Passionfruit Caprioska	\$14 per cocktail (minimum 20 pre ordered) or Unlimited cocktails for \$28pp
		¢14 per coektoil (minimum 20 per cardened) ar

Cans/ Seltzers/Sour Beer:

Spirits:

Other spirits available to add on - enquire with the team!





CALL US FOR A QUOTE!



X

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