



Sit Down Menu 2023



Alternate Drop

Price:

1 Course	\$50.00pp
2 Course	\$65.00pp
3 Course	\$85.00pp

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



Entrée:
Choose 2:

- Blue swimmer crab and asparagus cannelloni, burnt soy and chive beurre blanc (df)
- Duck parfait, truffled goose butter, candied blood orange puree, pickles, toasted brioche
- Chicken and coconut salad, smoked quail egg, crispy shallot, peanuts, asain herbs (gf)
- Goats cheese pannacotta, asparagus salad, scotch egg, tartufo dressing (v)
- Fried filled zucchini flowers, ricotta parmesan, Romesco sauce (v, gf)
- Salt and pepper tofu, green onion dressing, edamame guacamole, wakame salad (gf, df, vegan)
- Gremolata crumbed buffalo mozzarella, heirloom tomatoes, and aged balsamic (v)

Mains

Choose 2:

Chargrilled fillet of Beef, creamed peas, pepperade, cauliflower gratin, shallot jus

Sage and lemon roasted chicken breast, goats cheese mash, ratatouille, salsa verde (gf)

Crispy suckling pork belly, confit potato lyonnaise, red cabbage jam, watercress, sour cherry jus (gf, df)

Pan-fried Tasmanian salmon, pepperonata, ligurian olives, braised baby fennel, lemon oil, basil pistou (gf, df)

Baked prosciutto wrapped John dory fillets saltimbocca, local asparagus risotto, salsa verde, shaved bottarga (gf)

Ricotta and spinach gnocchi, slow roasted tomato sauce, shaved pecorino (v)

Miso roasted eggplant, fried tofu, green soba noodle, onion sauce, snow peas, edamame (vegan, df)

****Mains all served with a garden salad to the tables and artisan bread rolls**



Desserts

Choose 2:

- Classic chocolate fondant, cherry compote, chocolate floss, double cream
- Apple cinnamon crumble tart, vanilla bean ice cream, nut brittle (Contains nuts)
- Lemon baked cheese cake, blood orange granita, candied lemon (gf)
- Summer berry pannacotta, compressed caramelized pineapple, caramel popcorn
- Biscoff cake, butterscotch, chocolate ganache, cherry compote (vegan)





Fab Shared Banquet

(Minimum 20)

Prices:

2 Proteins	\$47.50 per person
3 Proteins	\$52.50 per person

This menu has been designed as a sharing feast, all dishes are brought to the tables for the guests to serve themselves. You can choose your menu either with 2 or 3 protein options, with the inclusions.

Mains- choose from the below:

- BBQ split young chickens, Anciotte rub, Charred corn and pico de gallo salsa, jalapeño crema (gf)
- Baked Tasmanian salmon Tarator, beetroot tahini (served room temp) (gf, df, Contains nuts)
- Glazed coriander and lemongrass brined pork belly, pickled green mango som tam, tamarind caramel (gf, df)
- 12hr smoked beef brisket, beer coated fried onions, SBR sauce (gf, df)
- Salt baked lamb shoulder, Argentine black bean rice, chimichurri, grilled lemon (gf, df)
- Baked miso grey pumpkin wedges green tahini, maple seed brittle (gf, df, vegan)

Package inclusions:

- Fried baby potatoes garlic and rosemary confit (gf, df)
- Freshly baked bread rolls and butter
- Farmers market garden salad, green leaves, radish, qukes, baby Roma tomato medley, shallots, soft herb vinaigrette (gf, df, vegan)

For
SPECIAL DIETARIES
enquire with the team

A woman with dark hair in a bun, wearing glasses and a black shirt, is pouring wine from a green bottle into a glass. She is standing behind a bar counter. The bar is set with many clear glasses, some containing wine. There are several bottles of wine on the bar. A large, lush floral centerpiece with green leaves and white flowers is in the foreground. The background shows an outdoor setting with greenery and a building.

Fabulous

DRINKS PACKAGES

Get the full event experience and have us take care of the drinks as well as the food 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



(Minimum 30)

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



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

Bartender is additional

White Wine:

- Pickles Sauvignon Blanc
- Aimees Garden Moscato

Beer:

- Balter Lager
- Furphy
- Cascade Light

Red Wine:

- La Vue Pinot Noir
- Tahbilk Shiraz

Soft Drinks:

- Soft drinks
- Sparkling Water

Sparkling:

- McPherson Sparkling Brut

Boutique and Crafts Package

(Minimum 30)

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
- Heaps Normal Non-Alcoholic Lager



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

Bartender is additional

White Wine:

- Bethany Wines Shiraz
- Pfeiffer Tempranillo

Red Wine:

- Dal Zotto Pinot Grigio
- Catalina Sounds Sauvignon Blanc

Soft Drinks:

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

Sparkling:

- Bandini Prosecco

Rose:

- Blue Pyrenees Bone Dry Rose

Cider:

- Monteiths apple cider



Package Upgrades



Cocktails:

- | | |
|--------------------------|-----------------------------|
| • Espresso Martini | \$14.50 per cocktail |
| • Passionfruit Caprioska | \$14.50 per cocktail |
| • Palomita | \$14.50 per cocktail |
| • French75 | \$14.50 per cocktail |
| • Green Apple Mojito | \$14.50 per cocktail |
| • Miami Iced Tea | \$14.50 per cocktail |

Cans/ Seltzers/Sour Beer:

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

Non Alcoholic:

- | | |
|--|------------------------------------|
| • Heaps Normal non alcoholic larger | \$3.50 per can (minimum 10) |
| • Naked Life Non-alcoholic G&T non alcoholic | \$4.50 per can (minimum 10) |
| • Naked life non alcoholic Italian spritz | \$4.50 per can (minimum 10) |

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!**



CALL US FOR A QUOTE!

Fabulous
CATERING

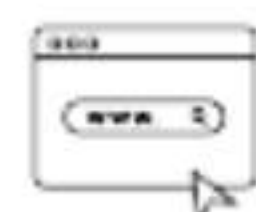
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