



# SITDOWN MENU 2025

## FOOD TO ELEVATE ANY OCCASION

A range of different menus designed to be served for your special event. Whether it's a corporate event or wedding, these menus are perfect to cover all tastes.

Menu prices are excluding GST.

### DIETARY KEY



VEGETARIAN



VEGAN



GLUTEN FREE



LACTOSE FREE











# • ALTERNATE DROP







## PRICE PER PERSON

1 COURSE .....	\$55.00
2 COURSE .....	\$70.00
3 COURSE .....	\$90.00

## ENTREE (CHOOSE 2)




- Blue swimmer crab and asparagus cannelloni, tamanegi butter sauce, chives
- Duck parfait, truffled goose butter, candied blood orange puree, pickles, toasted brioche
- Chicken and coconut salad, smoked quail egg, crispy shallot, peanuts, Asian herbs (contains nuts) 
- Fried filled zucchini flowers, ricotta parmesan, Romesco sauce (contains nuts) 
- Salt and pepper tofu, green onion dressing, edamame guacamole, wakame salad  
- Beetroot ginger & Gin cured salmon, woodside curd, kappa pickles, wasabi peas, shiso salad 
- Wagyu beef bresaola, parmesan gelato, red onion jam, truffled vinaigrette, cured yolk, grissini
- Fried Enoki mushroom and tofu ricepaper, pickled green mango salad, tamarind caramel   

## 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 
- Crispy pork belly, char sui spring roll, sweet potato, sesame bok choy, mandarin jus 
- Pan-fried Ora King salmon fillet, salt cod croquettes, tomato saffron confit, baby fennel, gremolata 
- Baked barramundi fillet, prawn ginger dumplings, fresh corn polenta, grilled broccolini, miso glaze
- Ricotta and spinach gnocchi, slow roasted tomato sauce, shaved pecorino 
- Miso roasted eggplant, fried tofu, green soba noodle, onion sauce, snow peas, edamame  

*\*\* Mains all served with a garden salad to tables*

## DESSERT (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 
- Berry panna cotta, fried churro, fresh berries, chocolate fondant 
- Biscoff cake, butterscotch, chocolate ganache, cherry compote 







# FAB SHARED BANQUET

MINIMUM 20

## PRICE PER PERSON

2 OPTIONS	.....	\$55.00
3 OPTIONS	.....	\$59.00



## MAINS - Choose from below:





BBQ split young chicken, achiote rub, charred corn pico de gallo, jalapeno crema 

Poached salmon tarator, beetroot tzatziki  







Glazed brined pork belly, pickled green mango som tam, tamarind caramel

12 hour wagyu brisket, beer battered fried onion, SBR sauce 

Salt baked lamb shoulder, Argentine black bean rice, chimichurri, grilled lemon  

Baked miso grey pumpkin wedges green tahini, maple seed brittle    

## Package inclusions:

- Fried baby potatoes, garlic and rosemary confit  
- Freshly baked bread rolls and butter
- Market garden salad, green leaves, radish, qukes, baby roma tomato medley, chives, soft herb vinaigrette    

# • DRINKS OPTIONS

Get the full event experience!  
Have us take care of the drinks as well as the service including glasses, bar, ice and equipment.

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 goes for as long as your event does, 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 serve alcohol anywhere, anytime, with our RSA-certified bartenders.

If you prefer to purchase drinks yourself, we can still provide a dry bar and bartender to serve.

**\*All package below includes all bar equipment,  
glassware, drinks tubs, ice buckets and ice.  
Bartender is additional.**







# • CLASSIC PACKAGE

MINIMUM 50 | PRICE PER GUEST

2 HOURS .....	<b>\$29.00</b>
3 HOURS .....	<b>\$39.00</b>
Additional Hour .....	<b>\$12.00</b>

## BEER

- Peroni Nastro Azzurro
- Furphy Ale
- Cascade Premium Light

## RED WINE

- Step By Step Shiraz
- Step By Step Cabernet Sauvignon

## WHITE WINE

- Step By Step Pinot Grigio
- Step By Step Sauvignon Blanc
- Step By Step Rosé

## SPARKLING

- Step By Step Brut Cuvée

## NON-ALCOHOLIC DRINKS:

- Mixed soft drinks
- Sparkling water
- Fruit juices
- Lemon, lime and bitters

# • PREMIUM PACKAGE

MINIMUM 50 | PRICE PER GUEST

2 HOURS .....	<b>\$39.00</b>
3 HOURS .....	<b>\$49.00</b>
Additional Hour .....	<b>\$15.00</b>

## BEER

- Furphy Ale
- Little Creatures Pale Ale
- Asahi Lager
- Cascade Premium Light

## RED WINE

- Pfeiffer Pinot Noir, Rutherglen VIC
- Bethany Wines Shiraz, Barossa SA
- Tahbilk Cabernet Sauvignon, Nagambie VIC

## WHITE WINE

- Paulett Polish Hill Riesling, Clare Valley SA
- Dal Zotto Pinot Grigio, King Valley VIC
- Catalina Sounds Sauv Blanc, Marlborough NZ

## SPARKLING

- Blue Pyrenees Midnight Cuveé, Avoca VIC

## ROSE

- Blue Pyrenees Bone Dry Rosé, Avoca VIC

## NON-ALCOHOLIC DRINKS:

- Mixed soft drinks
- Sparkling water
- Fruit juices
- Heaps Normal Beer Quiet XPA
- Naked Life Mocktails (Negroni Spritz, Passion Martini and Pink Paloma)

*\*Upgrade to Mumm Champagne - \$15 per guest extra*

# • BOUTIQUE PACKAGE

MINIMUM 50 | PRICE PER GUEST

2 HOURS .....	\$59.00
3 HOURS .....	\$69.00
Additional Hour .....	\$19.00

## BEER

- Peroni Nastro Azzurro
- Stone & Wood Pacific Ale
- Fixation IPA
- Corona
- Cascade Premium Light

## RED WINE

- Bests Great Western Cabernet Sauvignon, Great Western VIC
- D'Arenberg The Footbolt Shiraz, McLaren Vale SA
- Yering Station Pinot Noir, Yarra Valley VIC

## WHITE WINE

- Pikes Pinot Grigio, Clare Valley SA
- Johnson Estate Sauvignon Blanc, Marlborough NZ
- D'Arenberg The Olive Grove Chardonnay, McLaren Vale SA

## SPARKLING

- Mumm Champagne, Reims, France

## ROSE

- Tahbilk Grenache Mouvedré Rosé, Nagambie VIC

## CIDER

- Monteiths Apple Cider

## NON-ALCOHOLIC DRINKS:

- Mixed soft drinks
- Sparkling water
- Fruit juices
- Heaps Normal Beer Quiet XPA
- Naked Life Mocktails (Negroni Spritz, Passion Martini and Pink Paloma)





# • PACKAGE UPGRADES

## COCKTAILS:

- Espresso Martini ..... \$14.50
- Passionfruit Caprioska ..... \$14.50
- Cosmopolitan ..... \$14.50

## SELTZERS/SOUR BEERS:

- Moon Dog Fizzer upgrade package ..... \$10.00  
(Tropical Crush, Raspberry and Lemon Squeezy) per person
- Bridge Rd Brewers Sour Beers upgrade package ..... \$10.00  
(Tropical Sour, Passionfruit Sour, Blood Orange Sour) per person

## NON-ALCOHOLIC: (minimum 10 per can)

- Heaps Normal non alcoholic larger ..... \$3.50
- Naked Life Mocktails ..... \$4.50  
(Negroni Spritz, Passion Martini, Pink Paloma)
- Naked Life non-alcoholic Italian spritz ..... \$4.50

## SPIRITS:

- House spirits (vodka, tequila, rum, gin, whisky, bourbon) ..... \$20.00  
per person  
including mixers

Other drinks available to add on – enquire with the team!





# CALL US FOR A QUOTE!

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