



SITDOWN MENU 2026

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 bottlo 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	\$32.50
3 HOURS	\$40.00
Additional Hour	\$14.00

BEER

- Peroni Nastro Azzurro
- Furphy Ale
- Cascade Premium Light

SPARKLING

- Step By Step Brut Cuvée

RED WINE

- d'Arenberg Shiraz
- d'Arenberg Pinot Noir

WHITE WINE

- d'Arenberg Chardonnay
- d'Arenberg Sauvignon Blanc

NON-ALCOHOLIC DRINKS:

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

**Add on Heaps Normal 0% Beer for \$10pp
or Naked Life Mocktails for \$14.50pp*

COCKTAILS AND SPIRITS AVAILABLE ON REQUEST

PREMIUM PACKAGE

MINIMUM 50 | PRICE PER GUEST

2 HOURS	\$42.50
3 HOURS	\$52.50
Additional Hour	\$17.00

BEER

- 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

- Pautlett 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 pp*

• BOUTIQUE PACKAGE

MINIMUM 50 | PRICE PER GUEST

2 HOURS	\$62.50
3 HOURS	\$72.50
Additional Hour	\$23.00

BEER

- Peroni Nastro Azzurro
- Stone & Wood Pacific Ale
- Fixation IPA
- Corona Extra
- 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)

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CALL US FOR A QUOTE!

1300 850 720



info@fabulouscatering.com.au



fabulouscatering.com.au

