



SITDOWN MENU 2026

ELEVATED DINING, EFFORTLESSLY SERVED.

Elevate your next occasion with our curated collection of menus. From high-stakes corporate galas to romantic wedding feasts, our culinary offerings are meticulously designed to satisfy every palate and leave a lasting impression on your guests.

Menu prices are excluding GST.

DIETARY KEY



VEGETARIAN



VEGAN



GLUTEN FREE



DAIRY FREE



CONTAIN
NUTS



POPULAR



ALTERNATIVE DROP MENU



PREMIUM ALTERNATE DROP

PRICE PER PERSON

1 COURSE	\$60.00
2 COURSE	\$85.00
3 COURSE	\$100.00

ENTREES (CHOOSE 2)

- Kingfish crudo, pickled octopus, ink aioli, fried squid, sauce vierge  
- Yellow fin tuna tataki, wasabi kewpie, pickles, yuzu dressing, puffed sesame  
- Wagyu bresaola, burrata, ruby grapefruit, fig, chocolate vincotto, bitter leaves, garlic crostini
- Pressed chicken, fig and pistachio terrine, house pickles, fig chutney, toasted brioche 
- Ricotta and goats cheese filled tempura zucchini flowers, romesco sauce, basil oil   
- Roasted duck and water chestnut dumpling, daikon, mandarin, shiso, mustard fruit butter
- Chilli salted fried quail, agrodolce vegetables, sesame mirin dressing 
- Crispy brioche crumbed white savourine goats cheese, candied nuts, pickled beetroot, marche lettuce, truffle honey  
- Heirloom tomato and basil tarte, whipped nut labna, witlof, radicchio, aged balsamic     
- Fried edamame and tofu sambal rice paper roll, green mango som tom, bandit sauce    

MAINS (CHOOSE 2)

- Roasted lamb saddle, shank pithivier, crushed pea, heirloom carrot, dried tomato, black garlic
- Panfried barramundi fillet, shellfish manicotti, bisque, fennel, asparagus, salsa verde
- Chargrilled beef fillet, rosti, glazed shallots, king brown mushroom, watercress, oxtail jus
- Baked pork cutlet en crepinette, nduja, crackle, celeriac, apple salad, cider jus 
- Roasted duck breast and leg, black cabbage, parsnip, wild figs, blood orange sauce 
- BBQ jerk spiced partly boned spatchcock, charred leeks, lemon and coriander barley, pomegranate 
- Wild mushroom and spinach spanakopita, olive tapenade, roasted vine tomatoes, basil 
- Roasted beetroot risotto, swiss chard, cashew nut labna, globe artichoke, apple balsamic     

**** Mains all served with a market garden salad, bread roll and butter to tables**

DESSERTS (CHOOSE 2)

- Molten chocolate budino, raspberry gelato, toasted chocolate, floss 
- Basque salted caramel cheesecake, whipped vanilla mascapone, caramel popcorn, banana 
- Baked lemon and yuzu tart, black sesame icecream
- Sticky date pudding, milk icecream, dulce de leche
- Vanilla pannacotta, nutella doughnut, mandarin gel 
- Vegan chocolate mud cake, lemon sorbet, spearmint crumble   





CLASSIC ALTERNATE DROP

PRICE PER PERSON

1 COURSE		\$45.00
2 COURSE		\$70.00
3 COURSE		\$85.00

ENTREES (CHOOSE 2)

- Mixed plate of cured meats, smoked salmon, pickles, local cheese, dips and crostini
- Heirloom tomato and basil bruschetta, whipped goats cheese 
- Fried beef bomba, brava sauce, garlic aioli, herb salad 
- Shredded chicken san choy bow, peanut slaw, fried shallots, bibimbap dressing   
- Salt and pepper calamari, wasabi kewpie, crispy noodle salad, lemon 
- Anciotte BBQ lamb back strap, fried onion, crema, charred corn pico de gallo, black mole
- Baked heirloom tomato and basil tart, olive tapenade, rocket, aged balsamic    

MAINS (CHOOSE 2)

- Chicken parmigiana w sugo and mozzarella, baked hasselback potato, sauteed garlic spinach
- Glazed pork belly, crackle, sweet potato mash, compressed apple slaw, cider reduction 
- Grilled porterhouse, roasted truss tomato, pumpkin gratin, cafe de Paris butter, shallot jus
- Roman style braised lamb shank, melted leek mash, peas, pecorino 
- Baked wild mushroom and thyme tart, truffled pea puree, red pepper relish, crispy kale    
- Ricotta and spinach gnocchi with slow roasted tomato sauce and shaved pecorino  

**** Mains all served with a market garden salad, bread roll and butter to tables**

DESSERTS (CHOOSE 2)

- Classic chocolate fondant with cherry compote, chocolate floss and double cream
- Apple cinnamon crumble tart with vanilla bean icecream and nut brittle 
- Lemon baked cheesecake with blood orange granita and candied lemon 
- Berry panna cotta with fried churro, fresh berries and chocolate sauce
- Vegan chocolate mud cake, lemon sorbet, spearmint crumble    

SHARED BANQUET



SHARED ENTREES

MINIMUM 20 | PRICE PER PERSON

2 OPTIONS	\$30.00
WITH MAINS	\$80.00
3 OPTIONS	\$45.00
WITH MAINS	\$95.00

CHOOSE FROM:

- Antipasto boards with wagyu bresaola, prosciutto, smoked salmon, chargrilled vegetables, pickles, dips, cheese, breads
- Sesame crusted tuna tataki, wasabi kewpie, yuzu dressing, Japanese pickles, puffed sesame  
- Beetroot and gin cured salmon, horseradish creme fraiche, lemon EVO, beetroot crisps 
- Salt and pepper calamari, rocket, lemon aioli 
- Poached chicken & coconut salad, Asian herbs, kaffir lime, crispy shallots, soft eggs   
- Fried chicken karaage, hot honey, crispy garlic gochujang, mustard kewpie and shredded iceberg
- Grilled lamb koftas, smoked eggplant ghanoush, pomegranate dressing, charred lemon 
- Wagyu beef bresaola, fior di latte, ruby grapefruit, fig, rocket, crostini
- Woodside goats curd filled tempura zucchini flowers, truffled honey drizzle  
- Fried miso eggplant, whipped green tahini, crispy garlic sesame brittles    
- Heirloom tomato, burrata cheese, crispy chilli, basil oil, fig vincotto  





SHARED MAINS

MINIMUM 20 | PRICE PER PERSON

2 OPTIONS	\$60.00
<i>WITH ENTREES</i>	\$80.00
3 OPTIONS	\$65.00
<i>WITH ENTREES</i>	\$95.00

CHOOSE FROM:

- Poached New Zealand king salmon tarator, beetroot tzatziki  
- Salt cured barramundi fillets, pepperonta, salsa Verde 
- Achiote rubbed BBQ whole chickens, charred corn pico de gallo, jalapeño crema, charred lemon  
- Glazed Thai pork belly, tamarind caramel, green mango salad, nuac mam 
- Harissa baked whole cauliflower, smoked almonds, raisin and caper salsa, zataar coyo     
- Fried miso eggplant, whipped green tahini, crispy garlic sesame brittle   
- Chicken saltimbocca, porcini mushroom sauce, fried enoki 
- Roasted fennel salted porchetta, crackling, sauteed cavolo nero, du puy lentil, apple vincotto  
- Parmesan and herb breaded lamb cotoletta, black garlic aioli
- Slow cooked lamb shoulder, Argentine black bean rice, lemon cheek, chimichurri 
- 12hr Mayura wagyu brisket, beer battered fried onion, smokey mustard gravy, BBQ sauce 
- Hot and sour beef cheek, potato gnocchi, gremolata

PACKAGE INCLUSIVE OF:

- Roasted baby potatoes, garlic and marjoram, fried kale  
- Market garden salad    
- Freshly baked bread rolls and butter

Fabulous **CURATED DRINKS**

We bring the bar to you, transforming any space into a high-end venue. Whether you choose one of our comprehensive beverage packages or prefer a "dry bar" service for your own selections, our expert bartenders handle everything.

With Fabulous Catering's portable liquor license and full equipment setup, we ensure your event stays topped up and on-point for as long as the celebration lasts.

No logistics, no errands—just exceptional service.

***All package below include 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*

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

- 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 pp*

COCKTAILS AND SPIRITS AVAILABLE ON REQUEST

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)

COCKTAILS AND SPIRITS AVAILABLE ON REQUEST





SOFT DRINKS PACKAGE

MINIMUM 20 | PRICE PER GUEST

2 HOURS		\$13.00
3 HOURS		\$18.00
4 HOURS		\$23.00

NON-ALCOHOLIC DRINKS:

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

SOFT DRINKS AND MOCKTAILS PACKAGE

MINIMUM 20 | PRICE PER GUEST

2 HOURS		\$20.50
3 HOURS		\$25.50
4 HOURS		\$30.50

NON-ALCOHOLIC DRINKS:

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

MOCKTAILS:

- Ruby Citrus
- Sweet Sunrise
- Pineapple Bliss

Fabulous
CATERING

ANY LOCATION

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CALL US FOR A QUOTE!

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