

**melbourne
event group**

Seated Lunch or Dinner Menu

Filling cups, bellies and hearts





You've got good taste

Catering's our jam and when it comes to food, we don't mess around. It's not over-complicated or intimidating – we're the sweet spot where careful abundance and quality ingredients meets simplicity. In short, nobody's going home hungry.

Family is at the core of everything we do and our food philosophy is no exception. Our aim is for you and your guests to feel like you've been welcomed into our home – experiencing the best in beautifully simple flavours and presented in a way that helps you connect with the people around you. Every important moment should always be around a table full of incredible food – with all the colours, textures and tastes you'd expect from your favourite home-cooked meal.

We're really into celebrating and elevating food while caring for the environment. With a particular focus on fresh, seasonal and local produce, we do our best to lower the km's of our food.

You've got good taste and we're here for it. Got a specific style in mind? Allow us to create custom menus to suit your event needs. Try us, we don't bite.

Menu

Entrée

Green chermoula prawn cutlets, cauliflower tabbouleh, saffron hummus

Goat's cheese and roast onion tart, broad bean macadamia cream, fennel, mint

Porcini mushroom ravioli, slow braised free-range pork, soft herbs, shaved crackling

Gnocchi Romano, tomato basil sugo, crispy Italian sausage, sage

Wagyu bresaola, whipped Persian feta, radishes, crisp kale, apple

Hazeldene chicken ballotine, dill and mint baba ganoush, romesco, kaitifi

Sea scallop crudo, beetroot watermelon, black tahini, pickled kohlrabi

Smoked duck breast, almond tarator, Morello cherry gel, young beet leaves





Main

Herb roast Hazeldene chicken, green garden pea, dried tomato, tarragon, baby cavolo nero

Humpty Doo barramundi, parsley lemon cannellini purée, lobster vinaigrette, red elk leaves

Seared Victorian eye fillet, green goddess sauce, onion rings, smoked pumpkin, jus

Herb roast Hazeldene chicken breast, citrus & herb skordalia, Mt Zero Olive tapenade, crispy kale

Tasmanian Huon salmon fillet, potato galette, taramasalata, chimichurri

Grass fed beef cheek, risoni pasta with fresh pea, spinach & soft herb, gremolata

Gippsland lamb shoulder, a sticky lamb rib, charred leek slaw, carrot velvet

Vadouvan spiced duck leg, zucchini, feta, mint, mandarin gel, sherry vinaigrette

Sides

COLD

Cos lettuce, radicchio, shaved fennel, orange, ricotta salata

Rocket, red witlof, green apple, peppered pecorino, buttermilk chive dressing

Watermelon, cucumber, feta, green chilli, mint, pickled red onion

HOT

Persian rice pilaf, golden raisins, mint, coriander yoghurt

Roast baby chat potatoes, pickled shallot rings, saltbush, rosemary salt

Roast Japanese pumpkin, sweet potato, spring onion, green chilli, date molasses





Dessert

Burrata panna cotta, char red grapes, fennel, rye crumble

Edible forest, bittersweet chocolate crèmeux, chocolate soil, butternut

Bombe Alaska, cassata, candied fruit*

Iced chocolate hazelnut dome, citrus, chocolate soil*

Grilled rum-glazed pineapple, coconut mousse, coconut crunch

Chestnut and bourbon parfait, chocolate buckwheat torte, grapefruit gel, meringue

Mille Feuille, Tongan vanilla and white chocolate velvet cream, burnt orange

Miso chocolate, caramelised banana, coffee gel

* Dish available at Leonda By The Yarra only





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