

**melbourne  
event group**

# **Graduation 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

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

Green chermoula prawn cutlets, cauliflower tabbouleh, saffron hummus

Ocean trout, Tasmanian smoked salmon, pickled kohlrabi & radish salad, lemon vinaigrette

Crisp chickpea & green herb fritters, roast red bullhorn peppers, pickled shallots, herb aioli

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

Cured yellowtail kingfish, dill, seeded mustard, cucumber, tobiko roe, coconut







## Main

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

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

Pan roasted Tasmanian salmon, burnt carrot purée, sauce romesco, nasturtium leaves

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

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

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



## 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

Belgian salted caramel chocolate delice, lychee & yuzu, black sesame & white chocolate brownie

Iced chocolate hazelnut dome, citrus, chocolate soil\*

Meyer lemon & raspberry semifreddo, roasted pistachio biscotti

Grilled rum-glazed pineapple, coconut mousse, coconut crunch

Bombe Alaska, cassata, candied fruit\*

\* Dish available at Leonda By The Yarra only





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