

**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 raviolo, slow braised free-range pork, soft herbs, shaved crackling

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

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

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

Spanish ham, compressed rock melon with sherry vinegar, whipped goat's cheese, savoury buckwheat granola

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





Main

Herb roasted free range chicken breast, citrus & herb skordalia, Mt Zero olive tapenade, crispy kale

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

Handmade ricotta & soft herb tortelloni, caponata of eggplant, pinenuts, salsa verde



Sides

COLD

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

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

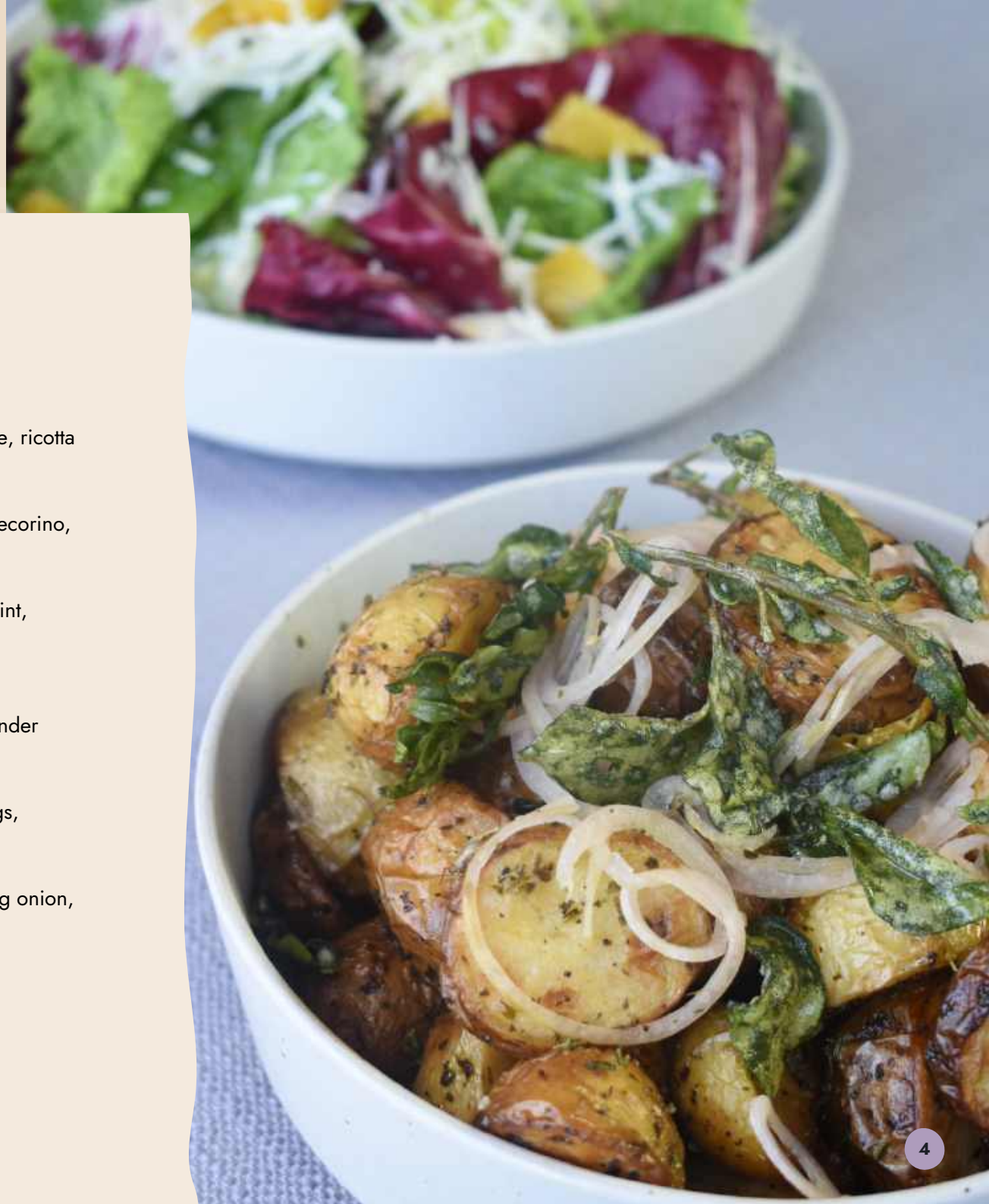
Watermelon, cucumber, feta, green chilli, mint, pickled red onion

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

Flavours of Florentine: Belgian chocolate, cherry mousse, orange & almond nougatine

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

Edible forest: bittersweet chocolate crèmeux, chocolate soil, butternut

* Dish available at Leonda By The Yarra only





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