

**melbourne  
event group**

# **Pharmaceutical 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, sage roasted pumpkin, rocket & basil pistou, pancetta pangrattato

Pork belly, master stock, Asian slaw, nam jim, puffed rice

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

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





## 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

Pan roasted barramundi fillet, lemon thyme leeks, Sebago potato terrine, tartare vinaigrette

## Sides

### COLD

Frisée salad, baby spinach & witlof, roasted grapes, baked ricotta, herb aioli

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

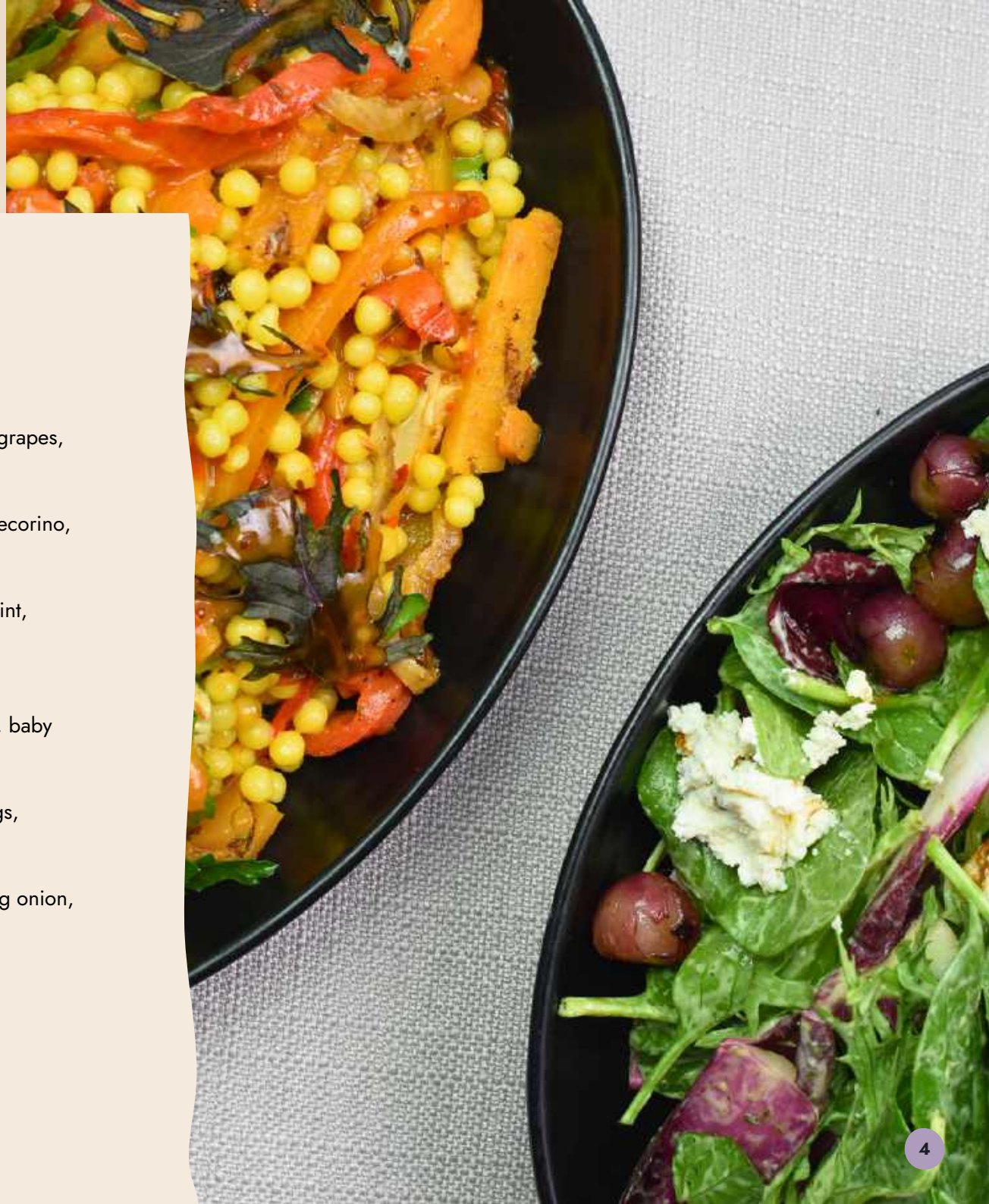
Watermelon, cucumber, feta, green chilli, mint, pickled red onion

### HOT

Pearl cous cous, harissa dressing, dried figs, baby kale, pomegranate

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

\* Dish available at Leonda By The Yarra only





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