

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

Warm Crystal Bay prawns, fennel salad, cos, celery, crisp brioche, salmon roe vinaigrette

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, baked ricotta, lemon, wild marjoram

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





Main

Roasted free range chicken breast, mac & cheese, mixed cabbage & radish, roast chicken jus

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

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

Roasted Victorian eye fillet, butter bean pepperonata, manchego crisp, salsa verde

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

Twice cooked Gippsland lamb rump, chickpea & hummus, zhoug dressing, red elk leaves

Sides

COLD

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

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

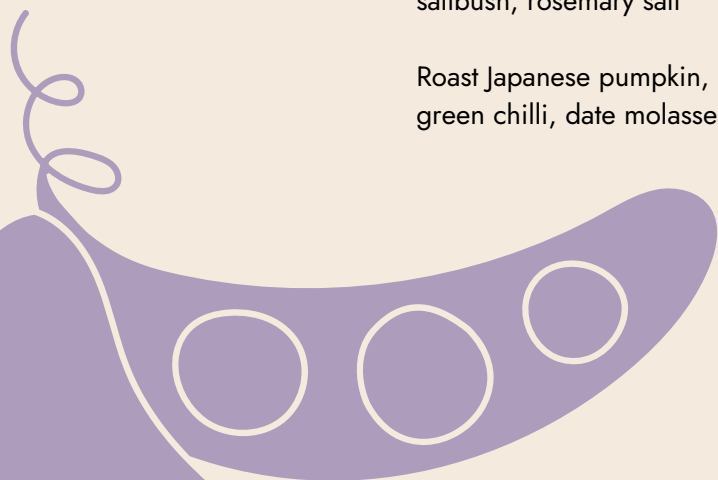
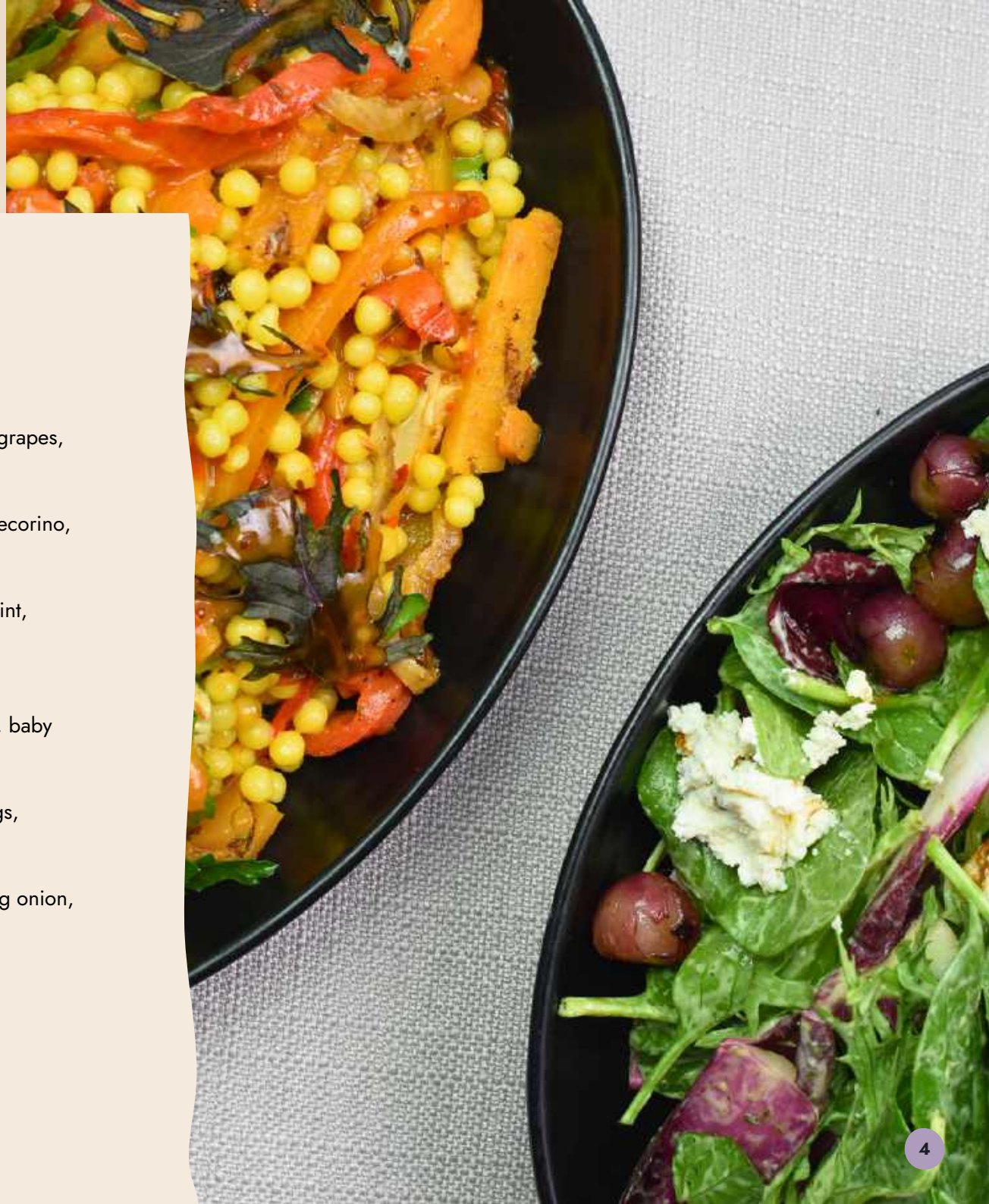
Watermelon, cucumber, feta, green chilli, mint, pickled red onion

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

100% cocoa chocolate panna cotta, Black Doris plum, coffee

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

Tasmanian Leatherwood honey & saffron parfait, blackberry, miso puffed grains

* Dish available at Leonda By The Yarra only





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