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

Wood smoked Tasmanian salmon, rocket, parsley & lemon sauce, crème fraîche, pickled apple & radish salad

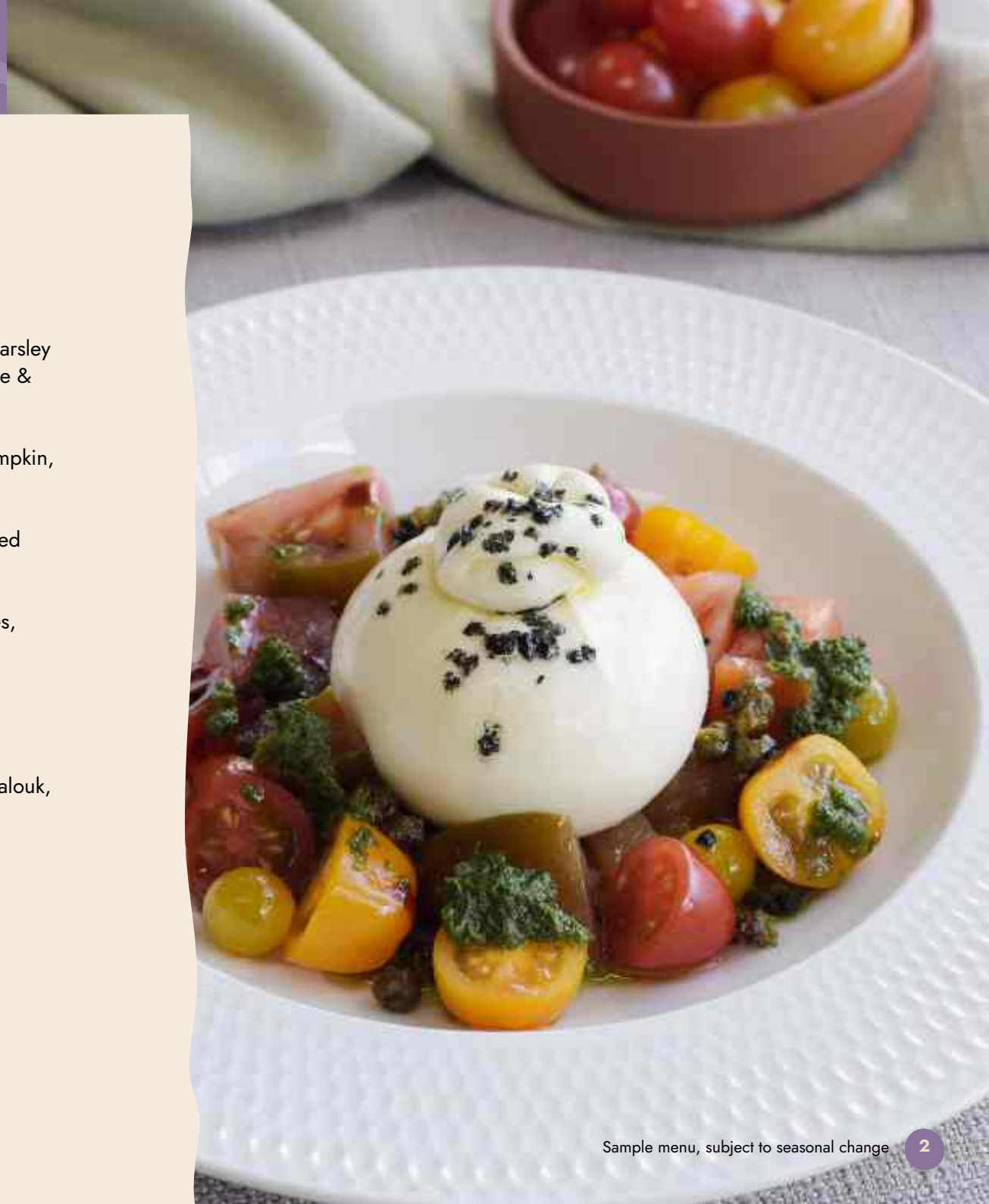
Porcini mushroom raviolo, sage roasted pumpkin, rocket & basil pistou, pancetta pangrattato

Gnocchi Romano, tomato & basil sugo, baked ricotta, lemon, wild marjoram

Fresh burrata, fennel jam, heirloom tomatoes, basil, fried capers

Smoked paprika crispy prawns, cauliflower tabbouleh, matbucha hummus

Chickpea & green herb fritters, eggplant zaalouk, sumac oil, young herbs





Main

Grass fed beef cheek, mustard silver beet, crispy Tuscan cabbage, jus

Roasted free range chicken breast, three cheese cappelletti, garden peas, fresh herbs, tarragon tomato vinaigrette

Pan roasted salmon fillet, warm leek & kipfler potato salad, lemon tartare vinaigrette, karkalla

Grilled barramundi fillet, fragrant turmeric & galangal sauce, charred broccolini, spring onion, chilli oil

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

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

Sides

COLD

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

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

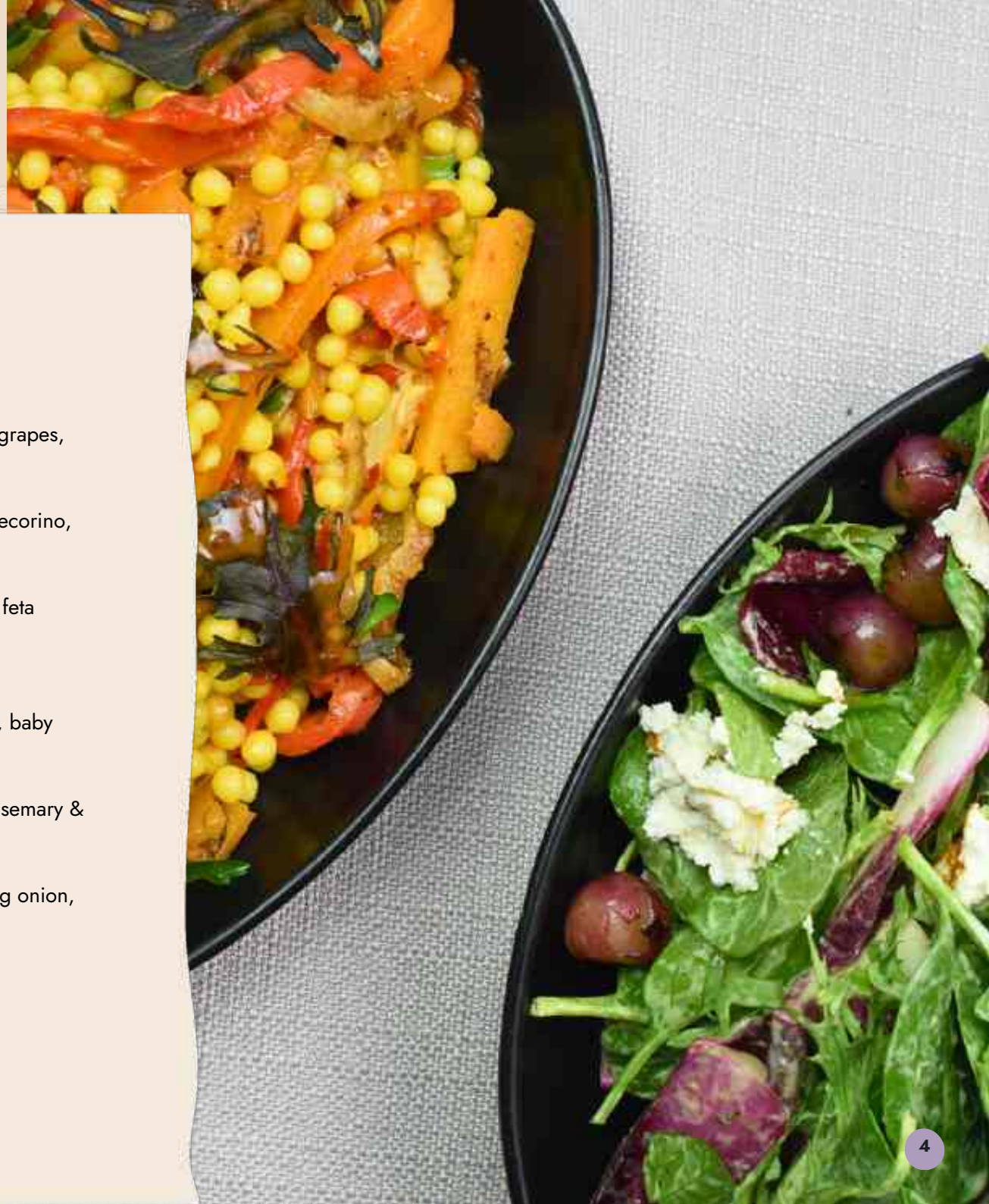
Crisp iceberg salad, pickled cucumber, dill, feta

HOT

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

Roast baby chat potatoes, toasted pepitas, rosemary & lemon

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





Dessert

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

Mango & passionfruit opera, coconut crunch

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

Fresh curd cheesecake, blood orange, hazelnut financier, rosemary

Double chocolate marquise, toasted almond, sablé pastry, ruby grapefruit gel

Meyer lemon & raspberry semifreddo, roasted pistachio biscotti



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