



## Fine dining

**Plated menus, designed to suit gala and formal corporate events.**

*Staffing and equipment are extra. Please contact our events team for a formal quote.*

*Ab Fab catering has a full liquor licence and offers a complete range of beverage packages.*

*Minimum 40 guests attending*

*Menu items are seasonal and subject to availability*

## Optional

Selection of canapés to start from \$8.50

**Alternative drop** Choice of two at each course for alternate drop

Two Course                \$49.50+gst per person

Three Course             \$59.50+gst per person

## Entrees

Haloumi tart with a caper parsley crust

Whitlof salad Italian gorgonzola dolce and walnut purée

Mushroom pork and chicken liver terrine with sour dough crumbs and elderberry jam

Ribolita - Tuscan white bean and bread soup

Garlic crumbed prosciutto wrapped artichoke with roasted garlic aioli

Arancini - Fresh green pea and Brie risotto balls with a polenta crumb

Ruby grapefruit baby cos and avocado salad with pink peppercorn dressing

Tartlet of caramelised onion sun-dried tomato and goat's cheese with a rocket Parmesan salad

Minestrone Estivo - Spring minestrone with asparagus broad beans and pesto

Veal tonnato with fried capers and pickled green beans

Duck avocado and mango salad with pistachio nuts

Twice baked cheddar soufflé with grapes and walnuts





## Main course

Poached chicken roulade served with a potato galette  
Slow cooked beef brisket with du puy lentils roast root vegetable glaze  
Seared lamb cutlets with a roast beetroot macadamia and goats curd salad  
Slow cooked aniseed infused pork belly and soy roast peanuts and braised bok choy  
Wild mushroom shepherd's pie with beans and wilted greens  
Duck neck sausage with braised cabbage and pinot reduction  
Reef fish with burnt butter sage olives and polenta crisps  
Braised beef cheek in a red wine rosemary and vegetable jus on blue cheese polenta  
Quince glazed quail with roast pear warm radicchio salad

All main meals served with sautéed greens & sourdough dinner rolls.

## Desserts

Chocolate and orange flourless cake with fresh cream  
Sticky date pudding with classic sticky toffee sauce  
Indian spiced carrot cake with sweetened labneh and an orange cardamom glaze  
Caramel and coffee Bruleé with fresh cream and berries  
Port fig and pear chocolate cake with clotted cream  
Brown sugar pavlova with poached seasonal fruit  
Australian cheese plate with fresh and dried fruit crackers

