

Rabbit & Co

CATERERS

*Simply Scrupulous
Country Catering*

MENUS

- Vegetarian Cocktail Menu
- Vegetarian Buffet Menu
- Full English Breakfast
- Brunch
- Off the Grill
- Christmas in July
- Day at the Office (Boardroom)
- Cocktail Menu
- On The Side
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- Kids Parties
- Dinner Plate
- Degustation
- Picnic Menus
- High Tea
- Shared Table



PO Box 739, Nowra 2541 | 0400 479 657
info@rabbitandcocaterers.com.au
www.rabbitandcocaterers.com.au

Vegetarian Cocktail Menu

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Here is a Sample Menu for a Vegetarian Cocktail
Wedding :)

GRAZING TABLE OF PERSIAN ORIGIN

\$8.50 per person

Mezze Dips such as Puréed Beetroot w Yogurt and Za'atar and burnt Aubergine
w Garlic and Lemon.

Homemade Lubne and warm Olives; Fried Cauliflower with Tahini, Falafel and
Homemade Flatbread, Pomegranate, Mint and Orange Salad



CHEESE BOARD

\$6.50 per person

Cheese Board with Fig and Walnut Sourdough + Sour Cherry Compote

CANAPÉS

\$3 - \$3.50 per person

Crispy Bruschetta with Mushroom Pate and Beer Jelly

Smashed Broad Bean + Lemon Crostini

Arancini with Buffalo Mozzarella + Spinach

Polenta 'Doughnuts' with Basil Oil

Feta Stuffed Cherry Tomatoes

Yorkshire Pudding w Sticky onion, Creme Fraiche + Duxelles

Four Cheese, Thyme + Hazelnut Tartlet

Fresh Vietnamese Rice Paper Rolls

Chimichurri Eggplant + Ricotta Empanadas

Continued overleaf...





ADD SOME SUBSTANTIAL CANAPÉS TOO

\$4.50 - \$6 per person

Pizza Slices

➤ Roasted Capsicum Harissa, Basil + Bocconcini

➤ Mushroom, Olive, + Thyme

Newspaper Cones of Tempura Sweet Potato Chips w Black Olive Aioli

Mini Kumera + Brazil nut Burger with Tahini, Coriander + Eggplant Yogurt

Malai Kofta w almond rice



Vegetarian Buffet Menu

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*\$38 per person including Artisan Bread, Butters
and Condiments*

Choose 6 dishes from the Below Menu

Extra Dishes \$8 per person

Fresh Vietnamese Rice Paper Rolls

Eggplant Involtni with Ricotta, Lemon + Smokey Tomato Compote

Italian Rice Balls

Panfried Gnocchi w Figs, Walnut Cream, Watercress + Tarragon

Brown Rice + Cashew Nut Burgers

Japanese Spring Onion Omelettes

Cabbage Rolls w Chilli Tomato Rice

Baked Ricotta Cake w Asparagus + Mushroom Ragout

Chermoula Eggplant w Bulgar + Yogurt

Stuffed Mushrooms with Crispy Sourdough Crumble

Zucchini Flowers

Asparagus w Goats Curd + Green Olive Tapenade

Beans Braised in Olive Oil + Tomato

Stuffed Onions w Figgy Sourdough, Thyme + Balsamic

Baked Sweet Potatoes w Green Chilli and Lemon Oil

Green Tea Noodle Salad with Tofu + Nori

Salad of Peas, Beans + Lemon Pangrattato

Root Vegetable Slaw w Lubne

Roast Beetroot Salad w Candied Walnut + Feta

Quinoa + Brown Rice Salad w Pomegranate
+ Smoked Almonds

Spinach Salad w Lentils + Yogurt

Classic Caprese Salad

Enjoy X

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Full English Breakfast

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\$25 per person

A good old hearty breakfast for the morning after the night before. Everything homemade + handmade with the best and freshest of the regions produce.

BREAKFAST

Local Organic Pork Sausages;

Homemade Baked Beans;

Bacon + Free Range Eggs;

Organic Sourdough;

Paninis + Cultured Butters;

Fresh Herbs

The above served with all the best sides including chilli sauce; hollandaise; homemade tomato relish; pesto with the occasional guest appearance of bubble & squeak or a lamb chop!



We provide all (disposable) cutlery, plates, cups etc for your breakfast convenience :)



Brunch

\$40.00 per person

BRUNCH

Danish Donuts
Fruit, Yoghurt, Granola, Compote
Organic Sourdough Panini + Cultured Butter
Fresh Herbs + Fruit

THEN ADD...

Choose 3 of the following selections

Egg + Bacon Panini w Smokey Relish
Turkish Eggs w Lubne
Organic Ham, Spinach + Gruyere Strata
Ricotta Pancakes w Maple Syrup
Sweet Corn Fritters w Spicy Chorizo + Tomato Relish
Smoked Salmon Bruschetta
Warm Banana Bread
Croque Monsieur

THEN ADD...

Tea + Coffee \$5 per person
Fruit + Vegie Juices \$5 per person

**\$1500 minimum spend, staff costs additional*

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Off the Grill

A good old fashioned BBQ

\$36.50 per person

Choose 3 mains and 3 salads

Served as a Buffet

Complements of Rabbit & Co with the 'Off the Grill' BBQ.

Pork Scratchings; Warm Orange + Rosemary Olives; Local Sourdough Breads and Rolls; Mustards; Smokey Tomato Relish; Beetroot + Current Jam; Burnt Aubergine with Pomegranate; Fresh Herb Pots and Seasonings

MAINS

Maple Black Pepper Pork Chops

Portugese Pork Shoulder Burgers w Pimento + Piri Piri

Oat Beer Braised Pork Spare Ribs

Local/Organic Pork and Fennel Sausages

Cab Sav Sticky Beef Short Ribs

Rosemary Rubbed Eye Fillet with Confit Garlic

Prawns, Scallops & Clams with Tomato + Feta

Hickory Hot-Smoked Salmon with Fennel Salsa + Lemon Aioli

Herby Cod Cakes in Chilli Saffron Tomato Compote

Lemon Thyme Chicken Wings

Boozy Chicken with Teriyaki + Mustard

Spicy South American Jerk Chicken

Quinoa Stuffed Peppers with Spiced Yogurt

Brown Rice + Cashew Nut Burgers

Chermoula Aubergine with Bulgar + Yogurt

(Extra mains \$10 per person)

Continued overleaf...

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Off the Grill continued...



SIDES

Barbequed Radicchio with Anchovy, Rosemary + Prosciutto
Rustic Tabbouleh with Roast Cauliflower, Freekah + Pomegranate
Seasonal Greens from the Garden inc. Herbs, Flowers + Bitter Leaves
Green Bean Salad with Peas, Tendrils, Mint + Red-Wine Vinaigrette
Caprese Salad with Heirloom Tomatoes, Buffalo Mozzarella + Basil
Roasted Whole Baby Beets, Goats Chevre, Orange + Candied Walnuts
Tunisian Carrot and Potato Salad with Green Chilli, Capers + Quail Egg
Baby Cos Salad with Smokey Bacon, Anchovy, Sourdough Croutons
Chargrilled Pumpkin with Red Onion, Tahini + Za'atar
Chunky Slaw with Yogurt, Currants and Fresh Herbs
Seasonal Chargrilled and Marinated Vegetables
Wild Rice Salad with Chickpeas, Saffron + Herbs
Baked Sweet Potato with Speck, Cloves + Maple Syrup
Crunchy Radish Salad w Tahini, Sultanas, Carrots + Apples

ADD...

Charred Corn on the Cob w Butter + Salt \$2 per person
Pomegranate Onions w Thyme \$2 per person
Jacket Potatoes \$2 per person
Salt Water Poached Prawns \$4 per person

If you love your BBQs terribly much and would like to upgrade one of your dinner options, have a peruse below and contact us for a quote.

Lamb Rack with Feta, Zucchini, Anchovy Dressing
Spatchcock with Tarragon, Olives + Garlic
Organic Shoalhaven Porterhouse
Persian Veal Cutlets
300g Black Angus Sirloin
Chicken Involtini with Lemon, Herbs and Feta
Suckling Pig in all its glory complete with wheat grass, Tuscan Herbs, Stuffed and Roasted Apples.

All dressings, condiments, marinades are lovingly handmade in our Rabbit & Co kitchen using the best produce available to us. All pork and chicken is free-range &/or organic. Happy Days!!



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Christmas in July

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IN-HOUSE MENU ONE

Minimum 10 persons

\$85 per person, inc Food and Chef

FIRST STARTER

Oyster Shooter with Chorizo 'Cigars'

SECOND STARTER

Peppered Beef w Truffle Aioli on Herbed Rosti

THIRD STARTER

Duck Fat Potato Crisps

ENTRÉE

Warm Taleggio Tart with Beetroot Mousse, Eggplant Jam + Wild Rocket Salad

MAIN

Slow Cooked Duck with Braised Red Cabbage, Smokey Bacon + Roasted Hazelnuts

PUDDING

Amaretto Syllabub with Sour Cherry Jelly

IN-HOUSE MENU TWO

Minimum 10 persons

\$85 per person, inc Food and Chef

FIRST STARTER

'Bull Shots' with Vintage Cheddar Cigars

SECOND STARTER

Grilled Southern Rock Lobster with a rich dollop of Hollandaise

Continued Overleaf...



Christmas in July continued...



THIRD STARTER

Duck Fat Potato Crisps

ENTRÉE

Delicate Goats Cheese Soufflé with a Roast Duck, Pomegranate and Watercress Salad

MAIN

Caramel Black Pepper Pork Belly with Green Beans, Sweet Smash, Raddichio, and Pangrattato

PUDDING

Rich Flourless Chocolate Pudding with a Brandied Cherry Compote + Double Cream

FESTIVE DROP-OFF TO YOUR HOME

Serves 6

\$300

Organic Pork Belly Roast, Rubbed and Marinated and Ready to Bake

Hasselback Potatoes

Witlof, Pomegranate, Stilton and Pear Salad

Chilli Roast Pumpkin

Green Salad Housemade Rolls

Rosemary Jus



Day at the office

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MORNING & AFTERNOON TEA + LUNCH

\$60 per person

MORNING TEA

Plunger Coffee, Tea, Juices, Homemade Bikkies + Slices

LUNCH

Selection of Sourdough Baguettes, Sandwiches, Wraps, Salads + Tarts

SAMPLE SANDWICHES

Rare Beef, Bearnaise, Roast Tomato + Watercress

Korean Pulled Pork + Slaw

Roast Lamb, Rocket, Eggplant Jam + Lubne

Smoked Cheddar, Asparagus, Smoked Pepper Salsa + Avocado

Mixture of Vegetarian/Meat fillings

SAMPLE SALADS, SERVED IN PAILS

Beetroot cured salmon, Capers, Fennel + Preserved lemon

House Smoked Duck, Goats Chèvre + Watercress.

Waldorf w Pork belly

SAMPLE TARTS

Tallegio, Walnut + Spinach

Smokey Bacon + Tomato

Mittagong Mushroom + Thyme

Soups available in winter

AFTERNOON TEA

Afternoon tea cake, cheese platter w homemade sables, fig and walnut bread, fresh fruit

Tea, coffee, juices, organic soft drinks

**Wooden cutlery, plates + napkins provided*



Cocktail Menu

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AT THE BAR...

\$2 per person - chefs choice

Pork Scratchings

Fried Green Olives

Beer Nuts

White Anchovies, Chilli Jam, Crostini

Smoked Oysters

Chorizo Cigars

Root Vegetable Crisps



CANAPÉ/COCKTAIL SELECTION

\$3 per piece per person

Vanilla Braised Leek Tartlet

Spiced Lamb 'Lollipops' w Eggplant Yogurt

Arancini w Smokey Tomatoes and Buffalo Mozzarella

Nori w Smoked Trout, Wasabi Mayo

Salmon Rillettes with Sourdough + Cornichon

Bruschetta w Smashed Broad Beans, Parmesan+ Preserved Lemon

Traditional Chicken Satay w Lime + Peanuts

Homemade Pork and Fennel Sausage Rolls

Duck Liver Parfait w Sweet and Sour Onions

Little Pea Falafel w Flatbread and Tahini Yogurt

Salt + Pepper King Prawns w Green Olive Aioli

Ricotta and Feta Fritters w Candied Walnut, Mint + Radicchio

Baby Yorkshire Pudds w Stouty Lamb + Mascarpone

Fresh Rice Paper Rolls w Jules' Chicken + Peanut



Cocktail Menu continued...



\$3.50 per piece

Smoked Duck Zucchini Crepe w Hoisin + Cucumber

French Pissladiere w Sticky Onion + Anchovy

Salted Cod Croquettes w Lemon Mayonnaise

Natural Fresh Shucked Oysters, Pink Salt + Lime

Little Bagel w Corned Beef, Creme Fraiche + Caper Gremolata

Old-School Prawn Cocktail

Beef Cheek + Porcini Cocktail Pies

Chimichurri Eggplant + Ricotta Empanadas

Kingfish Ceviche w Chilli Salt + Apple Salad

Steamed Oxtail Dumplings, Sweet Rujak Sauce

Scotch Quail Eggs w Hot Mustard Mayo

Brioche w Wagyu, Pickled Beetroot + Beer Braised onion

Seared Scollops w Prosciutto + Green Papaya

Pizzas Slices;

➤➤ Lamb Eggplant Yogurt, Tomato + Oregano

➤➤ *Mushroom, Olive + Thyme

SUBSTANTIAL CANAPÉ

\$4.50 per piece

Coconut Poached Caramel Pork Belly w Asian Herbs + Rice

Stuffed Zucchini Flowers

Majedra w Braised Beef Cheek, Cinnamon + Star Anise

Spinach, Feta + Mushroom Gozleme

Smoked Trout Salad w Chervil + Quail Egg

Slow Cooked Veal Shank w Skordalia, Lemon Pangratto

Lamb + Cardamom Curry w Almond Rice

Calzone

Sumac Chicken Cones

Continued overleaf...



Cocktail Menu continued...

Green Tea Noodle Salad w Tofu, Nori + Spring Onion

House Made Roll of Pulled Pork, Slaw and Gherkin Mayo

Smoked Duck Salad w Watercress, Goats Cheese and Candied Walnut

Fish and Chips in Newspaper Cones, Roast Garlic Aioli

Japanese Seafood + Spring Onion Pancake

Jerk Chicken w Rustic Tabouli, Pomegranate + Cucumber Yogurt

FOOD STATIONS...THEATRE OF FOOD

POA

These food stations are set up, market style and often have the Chef 'on show' cooking and putting together food in front of guests.

For example...

Oyster/Prawn/Saki Bar

Hot Dog/Burger/Slider/ Tacos Stand

Noodle/Curry stand



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On the Side

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Try these for a scrumptious filler! Rabbit & Co offer these delicious Platters as a shared Entrée for Buffet or Banquet Events, or why not include these Platters/Grazing tables as one of your Cocktail selections?

ANTIPASTO TABLE

\$8.50 per person

An abundant selection of everything delicious such as:

Artisan Proscuitto; Salami + Local Alpaca; Chargrilled and Marinated Vegetables; Pickles; White Anchovies with Fennel Seeds; Local Cheeses; Confit Garlic; Marinated Local Olives; Grissini; Croutes and Fresh Sourdough; House-made boozy Pate + Dips

MEZZE BOARDS

\$7.50 per person

Braised and Marinated Octopus; Hummus with Toasted Garlic; Warm Pita Bread; Marinated Local Olives; Burnt Aubergine with Lemon + Pomegranate; Pureed Beetroot w Yogurt + Za'atar; Fattoush Salad w Sumac; house-made Lubne; Spiced Lamb and Mint Salad; Broadbean + Mint Falafels

OYSTER AND PRAWN BAR

\$10.50 per person

A celebration of the South Coast. Simply presented on ice, simply sensational

MIDNIGHT FEASTERS

\$5.50 per person

A beautiful Maple glazed supper Ham served with house-baked rolls; aged cheddar; pickles; mustards + homemade relishes

CHEESEY SUPPER

\$6.50 per person

A selection of top quality cheeses w fresh + dried fruit, rosemary flatbread and homemade poppy seed sables.

What a celebration!



100 Mile Menu

A celebration of 'local'.

A three course culinary meal for yourself and loved ones.

\$120 per person Including two canapés, 2 entrees, 2 mains + 2 desserts.

Alternate drop. Minimum 15 guests

Everything in the 100 mile menu will be gathered and farmed within 100 miles of our kitchen base. Below is an example menu as produce is strictly seasonal and menus will be changed accordingly.

Choose 2 canapes, 2 entrees, 2 mains + 2 desserts

CANAPÉS

Little Scotch Eggs w Roast Garlic Aioli

Porky Hill Rillettes w Organic Sourdough + Plum Jam

Alpaca Yorkshire Pudds w Smokey Tomato Relish

Broadbean + Olive Crostini

Greenwell Point Oysters, Local Harvest Salt

Mushroom, Chèvre + Thyme Tartlet

ENTREES

Poached Chicken Salad w Peach, Rocket, Speck + Avocado

Salt Water Poached Yabbies w Lemon Cream, Seasonal Leaves Angel Hair Pasta

Cheesey Jamberoo Soufflé w Spinach + Mittagong Mushrooms

Jervis Bay Ceviche with Bitter Leaves, Pickles and Egg

Smoked Oyster Salad with Asparagus, Cress + Horseradish

Pork + Chicken Terrine w Pickled Veges, Beetroot Jam + Sourdough

Continued overleaf...

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MAINS

Cab Sav Milton Ribs, Porcini Dressing, Dutch Creams
Hopdog Beercan Chicken, Garlic, Zucchini, Feta Dressing
Feta Stuffed Zucchini Flowers w Tomato Compote
Chicken w Olives, Albatross Speck, Rosemary and Bread Sauce
Schottlander's Wagyu, Sticky Rosemary Jus, Classic Daphoise
Crispy Pork Belly, Pumpkin Tart Tartin, Broad Beans + Mint

Complementary with dinner

Leaves, Flowers and Herbs from Ours, and Our Neighbours Gardens
Local and Handmade Breads and Olive Oil

DESSERTS

Panna Cotta w Roasted Peaches + Brundee Honey
Decadent Creme Brûlée with Poached Rhubarb and Orange Compote
Highlands Chocolate and Olive Oil Moose w Pines Vanilla Ice-Cream
Hyper Hyper Coffee and Cream Tiramisu
Baked Ricotta and Mascarpone Tart with Chocolate and Orange
Peachy Meringue Pie

COMPLEMENTARY

Cheese Plate, Rosemary Crackers



Kids Parties...

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LITTLE PASTRIES

Minimum Order 12 x single item

Handmade with all the proper ingredients

Homemade Porky Sausage Rolls \$2e

Mini Organic Beef Pies \$2.80e

Spinach + Feta Pastries \$2e

Little Quiche Lorraine's \$2.80e

AND BREADS

Minimum Order 12 x single item

All natural colours, fresh ingredients and no preservatives!

Teeni Lamb Burger with Cheese + Pickle \$2.80e

Finger Sandwiches and Little Wraps \$1.80e

Fairy Bread; (you have to have Fairy bread!!) 50c/triangle

Pizza Slices; Margarita or, Ham/Pineapple \$2.80/pce

SWEETS FOR MY SWEET

Minimum 12 x each item

\$1.50 per person

Choccie caramel slice

Coconut Ice

Chocolate Hedgehog

Turkish Delight

Honey Nut Pastries

Continued overleaf...

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Kids Menu continued...



LITTLE CAKES

Minimum 12 x each item

\$2.50 per person

Patty cakes with Butter Cream Frosting

Little Raspberry + White Chocolate Muffins

Jelly Cakes

Orange Butterfly Cakes

BIG CAKES

22cm (12 pieces) \$35

28cm (16-20 pieces) \$50

Classic chocolate; lemon-sour cream; madeira or peach blossom? Whatever is your favourite, we can do!

"We didn't realise we were making memories, we just knew we were having fun." (Unknown)

All party treats can be picked up from - TBA

Minimum notice of 14 days required for kids party catering



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Dinner Plate

A 3 Course Fine Dining, Alternate Drop Affair!

JUMPING JACK RABBIT MENU

\$65 per person

Choose 2 Entrees, 2 Mains and 2 Desserts

ENTREES

Smoked Duck Salad with Chevre, Pear, Rocket + Candied Walnut

Twice Baked Gruyère Soufflé w grilled Radicchio, toasted Hazelnuts + Herbs

Crispy Pork Belly w Fennel, Orange + Sage salad

Beetroot cured, House smoked Salmon with Mizuna + Lemon Aioli

MAINS

Organic Roast Chicken, Celeriac Purée, Truffled Peas and Crispy Prosciutto

Rare Beef Fillet w Eschalot Tart Tartin, fine Asparagus + Red Wine Jus

Lamb Rump with Spiced Lentils, Smokey Eggplant + Yogurt Dressing

Sicilian Gnocchi with Heirloom Tomato Compote, Zucchini Crisps

Complementary Seasonal Table Greens

RUN RABBIT RUN MENU

\$75 per person

Choose 2 Entrees, 2 Mains and 2 Desserts

ENTREES

Pork and Rabbit Terrine with Cornichon, Beetroot Jam + Sourdough

Tea-smoked Atlantic Salmon with Spring Onion Cake + Hollandaise

Honey Glazed Spatchcock with Salad of Apple, Beets + Roasted Hazelnuts

Calamari w Squid Ink Rice and Green Chili Salsa

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Dinner Plate continued...



MAINS

Lamb Rack, Braised Eschalots, Smoked Carrots, Black Olive Jus
Barramundi in Saffron Broth with Chili + Zucchini 'noodles'
Beef Eye Fillet with Soft Polenta, Garlic Confit + Radicchio
Crispy Skin Duck, Braised Red Cabbage, Gorgonzola + Hazelnuts

Complementary Seasonal Table Greens

DESSERTS

Choose 2 desserts to complement the above menus

Decadent Creme Brûlée with Rhubarb + Orange Pistachio Biscotti
Vanilla Poached Pears with Sticky Ginger Cake + Cinnamon Cream
Eton Mess with Italian Meringue, Passionfruit Cream, Boozy Berries + Custard
Chocolate and Macadamia Tart with Burnt Caramel Ice-Cream
Classic French Lemon Curd Tart
Sticky Toffee Puddings with Butterscotch Sauce + double cream
Frangelico and White Chocolate Panna Cotta with Blood Orange Syrup
Rich Flourless Chocolate Pudding with Berry Compote + Vanilla Icecream



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Degustation

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STARTERS

Local Marinated Olives, Warm w Orange + Cinnamon

Crispy Pigs Ears

MINIS (CHOOSE 2)

Crispy Sumac Chicken Cones w Aioli

Smoked Eel Rillette w White Soy + Seaweed

Chickpea Chips w Garlic Custard

Local Alpaca Carpaccio w Citrus and Caper Vinaigrette

LITTLES (CHOOSE 2)

Beetroot Cured Salmon w grilled Mizuna and Lemon Aioli

Mussels + Oysters w Saffron Broth + Lotus Chips

Smoked Duck Salad w Watercress + Walnut

Calamari w Green Chilli and Squid Ink Rice

Pork Belly w Tonka, Red Miso + Green Olive

Citrus Glazed Mackerel w Tartine of Almond and Parmesan with Herb Salad

BIGGER (CHOOSE 2)

Quail Relish w Steamed Egg Custards

Slow cooked Lamb Rump w Fondant Potatoes, Hazelnut + Season Flowers

Jiangxi-style Flathead

Roasted Black Angus Sirloin w Smoked Leek, Black Fungus,
Red Wine Jus

Braised Beef Cheek, Burnt Onion Mayonnaise + Kale

Confit Chicken w Celeriac, Jamon Crumbs, Truffled Peas

DESSERT

Fresh Fruits and Local Cheeses served with Oat Cakes,
Figgy Compote and Truffle Honey



Picnic Menus

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MAD HATTERS PICNIC

\$40 per person minimum

2 persons

Mini Artisan Bagette with pureed Beetroot w Za'atar, and Smokey Eggplant Jam

Choice of one of the following served with Dressed Garden Salad w Herbs + Flowers

- Porky Pies + Pickles **or/**
- Savory Tarts + Beetroot Relish **or/**
- Scotch Eggs w Hot English Aioli

Sweets such as;

- Chocolate Frangipane Tart or Flourless Orange + Cardamon Cakes
- Cloudy Lemonade/ Apple Cider/ Mineral Water
- Fresh Fruit



THE ALICE PICNIC

\$40 per person

Minimum 2 Persons

Mini Artisan Bagette with Hummus + Tomato/ Artichoke Tapenade

Vietnamese Rice Paper Rolls w Shredded Chicken + Coriander

Green Tea Noodle Salad w Nori, Tofu + Spring Onion

Beetroot Cured Salmon w Garden Leaves

Sweets such as;

- Honey Pastries or Coconut Lime Slice
- Cloudy Lemonade/ Iced Tea/ Mineral Water
- Fresh Fruit

Continued overleaf...



Picnic Menus continued...



DOWN THE RABBIT HOLE PICNIC

\$40 per person

Minimum 2 Persons

Mini Artisan Bagettes

Burnt Aubergine w Garlic + Lemon

Orange + Rosemary marinated Olives

Local Smoked Oysters

House Made Lubne

Sumac Spiced Lamb Pides

Rocket Salad

Sweets such as;

Goey Lemon Slice or Chocolate - Espresso Cake

Cloudy Lemonade/ Pear Cider/ Mineral Water

Picnics to be picked up from - TBA

All cutlery, Napkins provided

Minimum 3 days notice



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High Tea

\$30 per person

Minimum 4 persons

VICTORIAN FINGER SANDWICHES

Chicken, Mayonnaise + Wild Herb

Goats Cheese, Walnut + Celery

DELICATE TARTS

Caramalised Onion + Stilton

Smoked Trout w Spinach + Preserved Lemon

SWEETS

Rhubarb + Lemon Teacakes

Honey Almond Pastries

Pistachio Biscuits

Little Curd Tarts

ADD...

Scones; Pumpkin, Date or Lemonade \$3.50 per person

Smoked Duck Salad w Goats Chevre, Walnut + Watercress \$5.50

Cheese Plate w Homemade Sables + Walnut Bread \$5 per person

High Tea to be picked up from - TBA

Napkins, disposable cutlery/plates supplied.

'Royal Doulton' Plateware / Silverware available for Hire

Complementary Tea/Coffee supplied.

Minimum 3 days notice required

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Shared Table

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THE ULTIMATE BANQUET - EAT LIKE KINGS!

Choose 3 mains and 3 sides and 2 desserts \$50 OR

Choose 3 mains and 3 sides for \$45

MAINS

Slow Cooked Lamb Shoulder w Cinnamon, Tomato, Rosemary and Olives

Crispy Pork Belly with Tuscan Herbs and Roasted Pink Ladies

Hickory Hot Smoked Salmon w Fennel Salad, + Lemon Aioli

Lamb Stuffed Eggplant w Pomegranate + Coriander

Ouzo Chicken w Fennel + Orange

Confit Duck w Fig, Walnut and Tarragon Stuffing

Peppered Beef Fillet w Confit Garlic + Salsa Verde

Braised Tamarind Spatchcock w Apricots, Currents + Almonds

SIDES

Potato Dauphinois

Crispy Caramel Hassleback Potatoes w Prunes

Seasonal Salt Roasted Vegetables inc Eschallots, Carrots, Beets and Garlic

Stuffed Balsamic Onions w Herbs + Mozzarella

Roasted Radicchio w Smokey Bacon and Thyme

Braised Buttery Leeks with Gorgonzola

Roast Pumpkin with Cinnamon, Pinenuts + Yogurt Dressing

Peas and Beans with Lemon Pangratto

Pickled Baby Beet Salad w Hazelnuts, Spinach and Chèvre

Rustic Quinoa Salad w Herbs, Pomegranate + toasted Cauliflower

Classic Frenchy Table Salad

Continued overleaf...

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Shared Table continued...



BREADS

Crusty Baguettes, Olive Breads, Sourdough

DESSERTS

Sticky Toffee Pudds w Butterscotch Sauce

Classic Lemon Curd Tart w Double Cream

Vanilla Poached Pears w warm Ginger Cake

Old-School Apple + Rhubarb Crumble w Creme Anglaise

Chocolate Flourless Cakes w Boozy Berries



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