

# Degustation

Rabbit  
& Co

CATERERS



## 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

