

# Rabbit & Co

## CATERERS

*Simply Scrumptious  
Country Catering*

### **MENUS**

- Vegetarian Cocktail Menu
- Vegetarian Buffet Menu
- Full English Breakfast
- Brunch
- Off the Grill
- Day at the Office (Boardroom)
- Cocktail Menu
- On The Side
- 100 Mile Menu
- Dinner Plate
- Degustation
- Shared Table



Rabbit & Co Caterers | Nowra, NSW, 2541  
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# 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

\$9.50 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

\$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!

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

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# 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 Croutes  
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

*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!!*





# 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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## ROAMING CANAPES

*\$4.50 per piece per person*

Ribeye and Herb Rosti w Truffle Bearnaise

Sydney Rock Oysters w Pink Salt and Little Lemon Curd Sandwiches

Chargrilled Lamb Lollipops w Moroccan Carrot and Sticky Pomegranate GF

Grilled Salmon Belly w Celeriac Remoulade GF

Salad of Smoked Duck and Blood Orange w Goats Chevre GF

Tempura South Pacific Oysters

Bubble & Squeak w Crackling and Pork Belly GF

Loaded and Stuffed Zucchini Flowers



## SLIDERS

*\$4.50 per piece per person*

Beef and Marrow w Smoked Shiitake 'Bacon'

Fried Kimchi and Pulled Pork

Gingered Edamame Burger w Miso Dressing

Bratwurst w Sauerkraut, Mustard Pickles on Brioche

## PAILS W RICE

*\$4.50 per piece per person*

Lamb and Cardamom Curry w Sweet Potato Fries GF

Beef Cheek w Juniper and Golden Ale GF

Eggplant and Chickpea Tagine w Yogurt and Beet Crisps GF

Drunken Chicken w Crispy Red Cabbage GF

Continued overleaf...



Cocktail Menu continued...



## ROAMING CANAPES

*\$4 per piece per person*

Shanghai Dumplings w House-made Dough

Fish + Chips in Newspaper Cones

Hot + Sour Rhubarb w Crispy Pork Belly Noodles GF

Shortcrust Tartlet w Mushroom, Pickled Pumpkin, Hazelnut and Pecorino

Chive Pancake w Smoked Duck + Plum

Braised Stouty Beef Pies

Persian Roast Chicken w Fattoush and Smoked Lubne GF

Scotch Egg w Hot Mustard and Radish Mayo

## ROAMING CANAPES

*\$3.50 per piece per person*

Smoked Trout Vol-u-vent w Apple Aioli and Roasted Walnuts

Poppadoms w House Smoked Salmon, Fennel Salsa and Lemon Aioli

Shredded Chicken and Banana Blossom Salad GF

Asparagus Tempura w Citrus Mayo

Little Fish Taco w Jervis Bay Snapper

Arancini w Prawn + Basil

Lamb Kofta w Cinnamon and Beetroot Hummus

Bamboo, Cucumber and Shiitake Rice Paper Rolls GF

Continued overleaf...



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Cocktail Menu continued...

## ROAMING CANAPES

*\$3 per piece per person*

Salt Beef Bagel w Mustard and Pickles

Zucchini + Dill Fritters w Whipped Danish Feta

Maha Cauliflower w Saffron Mayo

Chicken Yakitori w Lemon and Black Sesame GF

Broad Bean and Preserved Lemon Bruschetta

Chilli Salt Cod Bomba

Duck Duck Pig Sausage Rolls

Chorizo Cigars

## ONLY@THE BAR

*\$2 per piece per person*

Pork Scratchings w Juniper and Thyme Aromatic Salt

Beer Nuts

Root Vegetable Crisps w Roasted Caraway GF

Spiced Edamame GF

Five-Spice Crispy Salmon skin GF



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# On the Side

Try these stylish tables for a scrumptious filler to complement your Wedding Feast!

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## ANTIPASTO TABLE

\$8.50 per person

An abundant selection of everything delicious such as:

Artisan Salumi, Jamon and Spanish Cured Meats; Chargrilled and Marinated Vegetables; Frenchy Brie w House-made Quince Compote; Port Glazed Walnuts w Stilton; Pickles; White Anchovies with Fennel Seeds; Confit Garlic; Marinated Local Olives; Grissini; Crostini and Fresh Sourdough; House-made Boozy Pate + Italian Tapenades

## PERSIAN GRAZING

\$7.50 per person

House-made Lubne, Marinated Olives; Hummus with Toasted Garlic; Warm Pita Pockets; Burnt Aubergine with Lemon + Pomegranate; Pureed Beetroot w Yogurt + Za'atar; Fattoush Salad w Sumac; Spiced Lamb w Mint and Orange Salad; Broadbean + Mint Falafels; Maha Cauliflower w Walnut Dip

## OYSTER AND PRAWN BAR

\$10.50 per person

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

**\*Upgrade** to 'Market Bar' with items such as, Seared Tuna w Sesame, House-Smoked Salmon and BBQ Chilli Calamari. We are happy to tailor menus to your fancy, just ask!

## 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

\$9.50 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



# 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



# 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

Pork Belly w Pernod, Parsnip and Pear Cider

Smoked Ocean Trout w Herb Mayo and Charred Lemons

Lamb Shanks w Moroccan Carrot Smash and Rosemary Butter

Braised Beef Cheeks w Whisky Porter, Crispy Kale and Gremolata

Citrus Roasted Chicken w Lavender and French Tarragon

Crispy Duck w Game Jus and Fire Roasted Plums

Lamb Shoulder w Cinnamon, Tomato and Blood Orange

Peppered Beef Fillet w Confit Heirloom Tomatoes and Salsa Verde

Spice Roasted Spatchcock Saffron, Spinach, Almonds and Dates

Hickory Hot Smoked Salmon w Fennel and Lemon Aioli

Pork Neck w Green Olive, Parsley and Walnuts

Vegetarian Moussaka w Local Mittagong Mushrooms and Pecorino

Sicilian Ricotta Gnocchi w Pickled Pumpkin, Peas, Broad Beans and Mint

Braised Eggplant w Salt Bush and Polenta Chips

Continued overleaf...





## **SIDES - HOT**

Baked Potatoes w Creme Fraiche, Pink Salt and Fried Leek

Roasted whole Red Onions w Mozzarella, Pulled Bread, Balsamic and Vincotto

Paris Mash w Parmesan Crisps

Roasted Baby Carrots w Labne and Herbs

Charred Pumpkin w Tahini Dressing, Pine Nuts and Za'atar

Seasonal Salt Roasted Veggies inc. Eschalots, Beetroot and Garlic

## **SIDES - COLD**

Organic Grain Salad

Spinach + Yogurt w Lentils

Mothership Tomato salad w Mozzarella and Basil

Charred Sprout and Broccolini Salad w/ Orange Dressing and Salted Ricotta

Village Salad

French Bean Salad w Lemon, Mint and Asparagus

Celebration Fattoush

## **BREADS**

Crusty Baguettes, Olive Breads, Sourdough

## **DESSERTS**

Rhubarb, Raspberry + Dark Chocolate Bread and Butter Pudding Cake

Baked New York Berry Cheesecake w Cognac and Candied Orange

Sticky Date Pudding w Salted Caramel Pink Ladies

Vanilla Poached Pears w Warm Gingerbread and Hazelnut Crumb

Eton Mess w Italian Meringue, Boozy Berries and Creme Anglaise

Persian Love Cake w Lavender + Pistachio

Flourless Chocolate and Espresso Pudds w Sour Cherry Compote

Classic French Lemon Curd Tart w 'Gin Basil' Blueberries

