

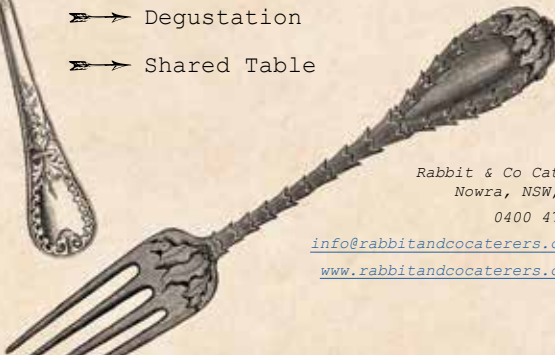
Rabbit & Co

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
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

\$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 Involttini 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



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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SIDES

Barbequed Radicchio with Anchovy, Rosemary + Prosciutto
Rustic Tabbouleh with Roast Cauliflower, Freetah + 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

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*

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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...





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

Salt + Pepper King Prawns w Green Olive Aioli

ROAMING CANAPES

\$3.50 per piece per person

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

Poppadsoms 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...



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



On the Side

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

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

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

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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
Cheesy 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...





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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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



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

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

