

100 Mile Menu

Rabbit
& Co



CATERERS

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...



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

