

# Earth Hour Banquet

Rabbit  
& Co



CATERERS

Choose 3 mains and 3 sides \$49.00 per person

Add table snacks \$2.00 per person

## TABLE SNACKS

Sweet + Spicy Seeds + Nuts

**Labneh Balls** w Toasted Pita (Includes dairy/egg)

Marinated Kangaroo Valley Olives

## MAINS

Roasted King Brown Mushrooms w Red Pepper Crumb, stuffed with Smoky Tomato, Artichoke + Wild Rice (V)

Whole Roasted Cauliflower w Turmeric, Walnut, Pomegranate + Toasted Grains (V)

Purple Cabbage Rolls w Saffron Rice, Currents, Parsley + Sweet Tomato Confit (V)

Not-Shepherd's Pie w Dutch Creams, Cauliflower Crumb + Green Lentil Ragu (V)

Soba Noodles w Aubergine, Toasted Sesame, Mango, Basil + Fried Tofu (V)

Wild Mushroom Parcel w Tarragon, Pernod + Polenta (V)

Warm Smashed Chickpeas w Aubergine Briam, Roast Peppers + Green Salsa Verde (V)

Sweet Potato **Rotolo** w Sage + Almond Crumb, **Persian Feta**, Crispy Broccolini + Black Pumpkin Seeds (includes dairy/egg)

Sicilian Ricotta Gnocchi w Fava Beans, Peas, Garden Chard, **Gorgonzola** + Olive Crumb (Includes dairy/egg)

Vegetarian Moussaka w Eggplant, Smoked Potatoes, Black Garlic and **Pecorino** (Includes dairy/egg)

Pistachio Risotto w Edamame, Roasted Golden Beets, **Saffron Curd** + Toasted Garlic (Includes dairy/egg)

Sweet potato cakes w Marinated Mushrooms + Walnut **Tahini Yogurt** (Includes dairy/egg)

Gordons Ratatouille w **Polenta Doughnuts** + Parsnip Crisps (Includes dairy/egg)

Continued overleaf...





## SIDES

- Maple Roasted Parsnips + Sweet Potatoes w Confit Garlic  
+ Caper Vinaigrette (V)
- Orecchiette w Turmeric Roasted Zucchini, Red Chard, Basil  
+ Edamame (V)
- Roasted Heirloom Beetroot, Spiced Orange, Freekah +  
Black Olive Salad (V)
- Celeriac w Lentils, Mint, Watercress + Hazelnut Oil (V)
- Saffron Cauliflower w Sultanas, Green Olives, Burnt Aubergine  
+ Tomato Salsa (V)
- Smacked Cucumber Salad w Ginger, Sesame, Peanuts + Green Pawpaw (V)
- Green Bean + Broccolini Salad w Mustard Seeds + Tarragon (V)
- Fattoush w Butternut Dressing, Sumac Onions + Tricolour Tomatoes (V)
- Proper Frenchie Green Leaf Salad w Cos Hearts, Garden Herbs,  
Lemon + Dill Dressing (V)
- Shaved Slaw w spiced Butternut Ketchup, Radish, Granny Smith  
+ Toasted Sesame Seeds (V)
- Green Couscous Salad w Fired Pumpkin, Currents, Harrissa  
+ Caramelized Pecans (V)
- Watercress + Herb Salad w Dates w **Ewes Curd**, Pistachios, Red Chard  
+ Orange Blossom (Includes dairy/egg)
- King Edward Potato Salad w Kale + Almond Pesto and **Quail Eggs**  
(Includes dairy/egg)
- Spinach + Mustard Carrots w **Paprika Yogurt**, Lentils + Cumin  
(Includes dairy/egg)

## DESSERTS

- Amaretto Poached Pears + Apricots w Coconut Cream + Honey Almond Crumb (GF)
- Sticky Date Pudding w Soy Vanilla Ice-Cream
- Honey Coconut Pannacotta w Caramelised Banana + Toffee Popcorn (GF)
- Cinnamon Donuts w Warm Orange Blossom Chocolate
- Dark Chocolate Avocado Mousse w Native Plum + Hibiscus (GF)
- Plum Cheesecake w Walnut + Cardamom Crumble (GF)
- Coconut Rice Pudding w Mango + Candied Pecans (GF)
- Chocolate Sorbet w Salted Caramel Oreo Tart
- Brown sugar Pineapple Cake with Coconut Cream, Spiced Syrup  
+ Roasted Macadamias
- Mulled Wine Sorbet w Clove Biscuit
- Clementine Chocolate Salad w Mint + Candied Pinenuts



CATERERS

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