

Earth Hour Banquet

Rabbit
& Co

CATERERS



A MEAT-FREE MENU!

Choose 3 mains and 3 sides \$49.00 per person

Add table snacks \$2.00 per person

V = Vegan, G = Contains Gluten

TABLE SNACKS

Sweet + Spicy Seeds + Nuts (V)

Labneh Balls w Toasted Pita

Marinated Kangaroo Valley Olives (V)

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) (G)

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

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 (G)

Sicilian Ricotta Gnocchi w Fava Beans, Peas, Garden Chard, Gorgonzola + Olive Crumb (G)

Vegetarian Moussaka w Eggplant, Smoked Potatoes, Black Garlic and Pecorino (G)

Pistachio Risotto w Edamame, Roasted Golden Beets, Saffron Curd + Toasted Garlic (G)

Sweet Potato Cakes w Marinated Mushrooms + Walnut Tahini Yogurt (G)

Gordons Ratatouille w Polenta Doughnuts + Parsnip Crisps (G)

Continued overleaf...





SIDES

Maple Roasted Parsnips + Sweet Potatoes w Confit Garlic
+ Caper Vinaigrette (V)

Orecchiette w Turmeric Roasted Zucchini, Red Chard, Basil +
Edamame (V) (G)

Roasted Heirloom Beetroot, Spiced Orange, Freekah + Black Olive
Salad (V) (G)

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) (G)

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) (G)

Watercress + Herb Salad w Dates w Ewes Curd, Pistachios, Red Chard
+ Orange Blossom

King Edward Potato Salad w Kale + Almond Pesto and Quail Eggs

Spinach + Mustard Carrots w Paprika Yogurt, Lentils + Cumin

DESSERTS

Amaretto Poached Pears + Apricots w Coconut Cream + Honey Almond Crumb (V)

Sticky Date Pudding w Soy Vanilla Ice-Cream (G)

Honey Coconut Pannacotta w Caramelised Banana + Toffee Popcorn (V)

Cinnamon Donuts w Orange Blossom Hot Chocolate (G)

Dark Chocolate Avocado Mousse w Native Plum + Hibiscus (V)

Plum Cheesecake w Walnut + Cardamom Crumble (G)

Coconut Rice Pudding w Mango + Candied Pecans (V)

Chocolate Sorbet w Salted Caramel Oreo Tart (V)

Brown sugar Pineapple Cake with Coconut Cream, Spiced Syrup + Roasted
Macadamias (V) (G)

Mulled Wine Sorbet w Clove Biscuit (G)

Clementine Chocolate Salad w Mint + Candied Pine Nuts (V)



CATERERS

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