

# Degustation

Rabbit  
& Co



CATERERS

## STARTERS

Local Marinated Olives, Warm w Orange + Cinnamon  
Crispy Pigs Ears

## MINIS (CHOOSE 2)

Crispy Sumac Chicken Cones w Aioli  
Smoked Eel Rilletete 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



2024 Prices

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