

On the Side

Try these stylish, abundant and delicious grazing-tables to complement your wedding feast!

Rabbit
& Co

CATERERS



GRAZING TABLES

PERSIAN GRAZING

\$9.50 per person

A meat-free fresh + delicious spread from the vegetable patch.

House-made Labneh

Marinated Olives

Warm Pita Pockets

Burnt Aubergine w/ Lemon + Pomegranate

Pureed Beetroot w/ Yogurt + Za'atar

Purple Carrots + Crudites

Fattoush Salad w/ Sumac

Broadbean + Mint Falafels

Maha Cauliflower w/ Walnut Dip

Fennel, Mint + Orange Salad

Walnut + Feta Cigars

ITALIAN CROSTINI STATION

\$14.50 per person

A million handmade Crostini + Sables with an abundant selection of authentic Italian ingredients to accompany them. This wonderful table of pre-dinner appetisers includes cured meats, fresh cheeses, pickled, chargrilled and raw vegetables, Honeycomb + Fresh Fruits. Styling included.

Artisan Italian Salumi + Prosciutto

Chargrilled and Marinated Vegetables; Zucchini, Artichoke + Mushrooms

Tuscan Olives with Sage + Rosemary

Taleggio + Pear + Candied Walnuts

Mozzarella Stuffed Tomatoes

Ricotta-stuffed Zucchini

Mushroom + Hazelnut Duxelle

2024 Prices

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Sicilian Orange Marmalade
White Bean and Garlic Dip
Grissini; Crostini and Herbie House Focaccia
Green Olive Tapenade + Red Pepper Pesto
Grapes, Melon, Pears, Fresh Basil
Fresh Harvested Honeycomb



THE OTTOMAN SPREAD

\$12.50 per person

Inspired by the 'Whirling Dervish' and the great fusion that is Ottoman cuisine, this wonderful spread is served up 'whirling' on beautiful huge rounded dishes...just like the skirts of the Dervish, simply spectacular!!!

Broadbean Fava with Pide, Kisir Grains and Warm Spiced Beef Borek
Smoked Eggplant Salad with Mint + Pomegranate;
Yogurt with Saffron; fried Zucchini Blossoms and Homemade Yufka Flat Bread
Muhammara; Green Olives; Cinnamon Lamb Kufta
Cauliflower Fritters; Candied Walnuts
Warm Salty Pretzels + Turshiya Pickles
Sumac Calamari
Hummus + Toasted Garlic
Vine Leaf and Pepper Dolma

SOMETHING FRENCHIE

\$16.50 per person - sweet + savoury

\$12.50 per person - savoury only

Meat, cheese, bread and sugar are the very root of French culture and so, Rabbit & Co have curated a special grazing option consisting of both sweet and savory dishes for you to enjoy during your celebration.

House-Smoked Organic Ham Leg with Sweet Onion Confit and Chervil
Soft Goey Camembert de Normandie
A selection of perfectly ripe seasonal French Cheeses
Candied Walnuts and Fresh Medjool Dates
Boozy Duck Liver Pate w Orange Jelly
Trout Brandade Blinis
Dried Pork + Truffle Saucisson
Fresh Seasonal Fruits

Continued overleaf...

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Soughdough, Fruit Bread, Baguettes, Mustard,
Cornichons + Garden Leaves

Little Lemon Meringue Pies

Cherry Clafoutis

Salted Caramel Slice

Pistachio Macarons

Little Chocolate and Orange Mousses

OYSTER + PRAWN

\$17.00 per person - A celebration of the South Coast. A selection of seasonal Shellfish and Oysters presented simply on ice with all the best accompaniments including Citrus Curds, Vinaigrettes, Smoked Sea Salts and Soft White Baguettes.

\$20.00 per person - Upgrade to a 'Market Bar' with items such as seared tuna w sesame, house smoked salmon and BBQ chilli squid.

MIDNIGHT FEASTERS

\$7.00 per person

After a 4-hour disco you might need a little pick-me-up, or a 'soaker' or a 'go-home' pressie for your friends! Whatever the reason, a supper ham always goes down a treat.

Maple-glazed Supper Ham served with House-baked Rolls

Aged Cheddar

Pickles

Mustards + Home-made Relishes



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DINNER APPETISERS



TABLE DANCERS

Choose 2 options for \$9 per person or 3 options for \$12 per person

Add some tasty dishes to your celebrational table without complicating things...these starters will not require any additional cutlery/crockery, but will promote a little extra excitement.

Warm Marinated Local Olives

Warm Roasted Almonds and Cashews

Japanese EdamameMaha Fried Cauliflower w Saffron Aioli

Profiteroles w Salmon Mousse + Hazelnut Crumb

Ricotta Stuffed Zucchini Blossoms

Little Prawn Cocktail

Soft Shell Crab with Chilli Salt

Chive Pancake with Smoked Duck + Plum

Duck Liver Parfait w Orange Jelly + Croutes

Wood Roasted Garlic, Soft Cheese + Rosemary Sables

Potted Trout, Apple Aioli, Toasts + Roasted Walnuts

Fresh Fruit Platter

BOARDS

Delicious mini-grazing boards to add to your dinner tables before the main meal.

Minimum 2 choices.

Sashimi

➤ ➤ Tuna w Sesame \$5.5p/p

➤ ➤ Kingfish and Radish \$6p/p

Mini Charcuterie Boards

➤ ➤ Salumi \$10 (Fennel and Garlic, Sopressa, Truffle Mortadella, Venetian, Prosciutto)

➤ ➤ Pickles \$3 (Cucumber, Pumpkin, Turnip, Mushroom)

➤ ➤ French Pass \$6.5 (French Cheese, Sables, Quince, Honeycomb)
Includes dairy/egg.

Mini 'Ploughman' Boards

➤ ➤ Scotch Eggs, Pickled Onions, Fresh Cucumber, Radish Mayo, Fennel sprigs + Cheddar, Fresh cuc, Radish Mayo, Fennel Sprigs \$6.5p/p

Premium Sydney Rock Oysters \$6p/p

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SHOTS AND CIGARS

\$8.00 per person

A sneaky shot of this with a side nibble of that! These complimentary morsels are designed for a fun pre/post-dinner offering for guests. Like all our 'Table Dancers', no extra crockery or cutlery is needed with these dishes, it is a no-fuss-sneaky-fun addition to dinner! Shots come in 'shot glasses' on a platter with cigars on the side!



Savories

- ➔ Bullshot (Beef Stock, Vodka, Tabasco) with Vintage Cheddar Cigar
- ➔ Bloody mary shot with Oyster and Chorizo cigar
- ➔ Margarita Shot with Jalapeno Popper
- ➔ Ginger Masterstock Shot with a Peking Duck Cigar

Sweet Ones

- ➔ Amaretto shot w a Sour Cherry Cigar
- ➔ Plum Pudding Vodka with Chocolate Truffle Cigar
- ➔ Butterscotch Schnapps with Gingernut Peach Cigar
- ➔ Churchill Whiskey with Apple-Pie Cigar
- ➔ Peach Schnapps with Rhubarb and Strawberry Cigar
- ➔ Espresso Martini with Salted Caramel Cigar
- ➔ Japanese Slipper with Sour Cherry Cigar
- ➔ Grand Marnier with Lemon and Mint Cigar



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