

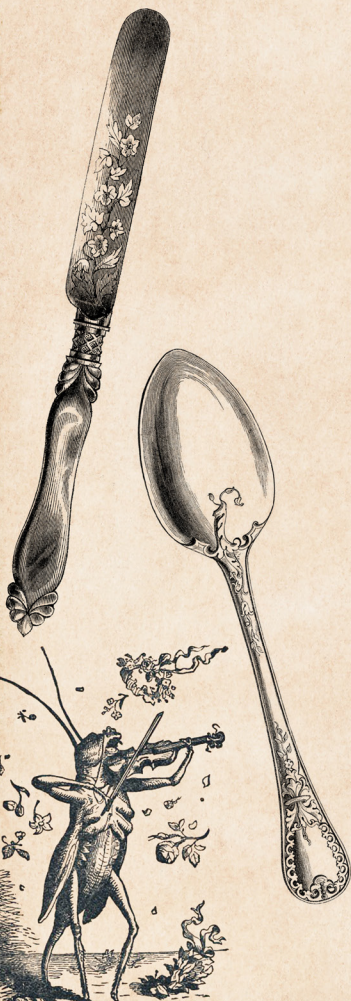
Rabbit & Co

CATERERS



MENUS

- Vegetarian Buffet Menu
- Full English Breakfast
- Brunch
- Off the Grill
- Sticky Fingers
- Extra Sticky Fingers
- On The Side
- 100 Mile Menu
- Dinner Plate
- Degustation
- Shared Table
- Earth Hour Banquet
- Sweet Grazing Table



Rabbit & Co Caterers
Nowra, NSW, 2541
0400 479 657

info@rabbitandcocaterers.com.au
www.rabbitandcocaterers.com.au



Vegetarian Buffet Menu

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*\$42 per person including Artisan Bread, Butters
and Condiments*

Choose 6 dishes from the Below Menu

Extra Dishes \$8 per person

Fresh Vietnamese Rice Paper Rolls
Eggplant Involtni with Ricotta, Lemon + Smokey Tomato Compote
Italian Rice Balls
Panfried Gnocchi w Figs, Walnut Cream, Watercress + Tarragon
Brown Rice + Cashew Nut Burgers
Japanese Spring Onion Omelettes
Cabbage Rolls w Chilli Tomato Rice
Baked Ricotta Cake w Asparagus + Mushroom Ragout
Chermoula Eggplant w Bulgar + Yogurt
Stuffed Mushrooms with Crispy Sourdough Crumble
Zucchini Flowers
Asparagus w Goats Curd + Green Olive Tapenade
Beans Braised in Olive Oil + Tomato
Stuffed Onions w Figgy Sourdough, Thyme + Balsamic
Baked Sweet Potatoes w Green Chilli and Lemon Oil
Green Tea Noodle Salad with Tofu + Nori
Salad of Peas, Beans + Lemon Pangrattato
Root Vegetable Slaw w Lubne
Roast Beetroot Salad w Candied Walnut + Feta
Quinoa + Brown Rice Salad w Pomegranate
+ Smoked Almonds
Spinach Salad w Lentils + Yogurt
Classic Caprese Salad

Enjoy X



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Full English Breakfast

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\$37 per person

A good old hearty breakfast for the morning after the night before. Everything handmade, using the best and freshest of the regions produce.

BREAKFAST

Local Organic Pork Sausages;

Homemade Baked Beans;

Bacon + Free Range Eggs;

Organic Sourdough;

Paninis + Cultured Butters;

Fresh Herbs

The above served with all the best sides including chilli sauce; hollandaise; homemade tomato relish; pesto with the occasional guest appearance of bubble & squeak or a lamb chop!



We provide all (disposable) cutlery, plates, cups etc for your breakfast convenience :)

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Brunch

\$45.00 per person

BRUNCH

Danish Donuts

Fruit, Yogurt, Granola, Compote

Organic Sourdough Panini + Cultured Butter

Fresh Herbs + Fruit

THEN ADD...

Choose 3 of the following selections

Egg + Bacon Panini w Smokey Relish

Turkish Eggs w Lubne

Organic Ham, Spinach + Gruyere Strata

Ricotta Pancakes w Maple Syrup

Sweet Corn Fritters w Spicy Chorizo + Tomato Relish

Smoked Salmon Bruschetta

Warm Banana Bread

Croque Monsieur

THEN ADD...

Tea + Coffee \$5 per person

Fruit + Vegie Juices \$5 per person

**\$1500 minimum spend, staff costs additional*

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Off the Grill

A good old fashioned BBQ

\$41.00 per person

Choose 3 mains and 3 salads

Served as a Buffet

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Complements of Rabbit & Co with the 'Off the Grill'
BBQ.

Pork Scratchings; Warm Orange + Rosemary Olives; Local Sourdough
Breads and Rolls; Mustards; Smokey Tomato Relish; Beetroot + Current
Jam; Burnt Aubergine with Pomegranate; Fresh Herb Pots and Seasonings

MAINS

Maple Black Pepper Pork Chops
Portugese Pork Shoulder Burgers w Pimento + Piri Piri
Oat Beer Braised Pork Spare Ribs
Local/Organic Pork and Fennel Sausages
Cab Sav Sticky Beef Short Ribs
Rosemary Rubbed Eye Fillet with Confit Garlic
Prawns, Scallops & Clams with Tomato + Feta
Hickory Hot-Smoked Salmon with Fennel Salsa + Lemon Aioli
Herby Cod Cakes in Chilli Saffron Tomato Compote
Lemon Thyme Chicken Wings
Boozy Chicken with Teriyaki + Mustard
Spicy South American Jerk Chicken
Quinoa Stuffed Peppers with Spiced Yogurt
Brown Rice + Cashew Nut Burgers
Chermoula Aubergine with Bulgar + Yogurt
(Extra mains \$10 per person)

Continued overleaf...

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SIDES

Barbequed Radicchio with Anchovy, Rosemary + Prosciutto
Rustic Tabbouleh with Roast Cauliflower, Freekah + Pomegranate
Seasonal Greens from the Garden inc. Herbs, Flowers + Bitter Leaves
Green Bean Salad with Peas, Tendrils, Mint + Red-Wine Vinaigrette
Caprese Salad with Heirloom Tomatoes, Buffalo Mozzarella + Basil
Roasted Whole Baby Beets, Goats Chevre, Orange + Candied Walnuts
Tunisian Carrot and Potato Salad with Green Chilli, Capers + Quail Egg
Baby Cos Salad with Smokey Bacon, Anchovy, Sourdough Croutons
Chargrilled Pumpkin with Red Onion, Tahini + Za'atar
Chunky Slaw with Yogurt, Currants and Fresh Herbs
Seasonal Chargrilled and Marinated Vegetables
Wild Rice Salad with Chickpeas, Saffron + Herbs
Baked Sweet Potato with Speck, Cloves + Maple Syrup
Crunchy Radish Salad w Tahini, Sultanas, Carrots + Apples

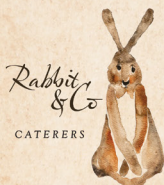
ADD...

Charred Corn on the Cob w Butter + Salt \$3 per person
Pomegranate Onions w Thyme \$2 per person
Jacket Potatoes \$3 per person
Salt Water Poached Prawns \$5 per person

If you love your BBQs terribly much and would like to upgrade one of your dinner options, have a peruse below and contact us for a quote.

Lamb Rack with Feta, Zucchini, Anchovy Dressing
Spatchcock with Tarragon, Olives + Garlic
Organic Shoalhaven Porterhouse
Persian Veal Cutlets
300g Black Angus Sirloin
Chicken Involtini with Lemon, Herbs and Feta

All dressings, condiments, marinades are lovingly handmade in our Rabbit & Co kitchen using the best produce available to us. All pork and chicken is free-range &/or organic. Happy Days!!



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Sticky Fingers

ROAMING CANAPES

\$4.50 per piece per person

MOUNTAIN

Ribeye w Herb Rosti + Truffle Bearnaise (GF)
Bubble & Squeak w Crackling and Pork Belly (GF)
Sticky Pork Corn Tacos w Pickled Cabbage
Shanghai Dumplings w House-made Dough + Plum Sauce
Yorkshire Pudding w Pomegranate Lamb
Little Flatbreads w Coffee Spice-Roasted Lamb w Honey + Feta
Arancini w Truffle, Provolone + Chilli Beef
Duck Duck Pig Sausage Rolls w Figgy Relish
Salt Beef Bagel w Mustard and Pickles
Sticky Miso Sesame Beef Sticks (GF)

OCEAN

Grilled Salmon Belly + Celeriac Remoulade (GF)
Sydney Rock Oysters w Mignonette
Salt + Pepper Squid w Green Olive Aioli
Steamed Prawn Dumpling w Black Sesame Vinegar
Smoked Trout Tart w Apple Aioli and Candied Walnuts
Cornbread w House Smoked Salmon, Smacked Cucumber and Dill Aioli
Little Fish Taco w Jervis Bay Snapper
Chilli Salt Cod Bomba w Picon Sauce
Scallops w Chorizo + Pea Crumb
Pickled Fish w Preserved Lemon + Apple (GF)

POND

Chive Pancake w Smoked Duck + Plum
Chicken + Chorizo Cider Pot Pies
Scotch Egg w Hot Mustard and Radish Mayo
Chicken Yakitori w Lemon and Black Sesame (GF)

Continued overleaf...

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Smoked Eel Parfait on Potato Crisp (GF)
Thai Crocodile Pizette w Coconut + Basil
Cucumber Roll w Crayfish + Dill Aioli (GF)
Yabbie Roll w Guacamole + Red Shatta
Green Tea Dumpling w Lemon Chicken + Ginger
Steamed Bun w Quail Relish + Spring Onion



VEGIE PATCH

Open Cauliflower Sfiha
Braised Stouty Lentil Pies w Smokey Relish
Asparagus Tempura w Citrus Mayo
Truffle Arancini w Buffalo Mozzarella + Spinach
Bamboo, Cucumber and Shiitake Rice Paper Rolls (GF)
Banana Blossom Taco w Radish Pickle + Mayo
Roasted Grape Bruschetta w Persian Feta, Balsamic + Pistachio
Sweet Potato Crisp w Eggplant Caviar + Onion Jam
Betel Leaf w Chilli Tofu + Peanut Larb (GF)
Kale + Chevre Tart w Walnut Crumb + Honey

BOWLS

\$6.00 per piece per person

Hot + Sour Rhubarb w Crispy Pork Belly Noodles (GF)
Salad of Smoked Duck w Blood Orange w Goats Chevre (GF)
Lamb and Cardamom Curry w Sweet Potato Fries (GF)
Beef Cheek Goulash w Juniper and Golden Ale (GF)
Smoked Miso Eggplant on Rice w Fried Shallot + Coriander Mayonnaise (V) (GF)
Tongan Kingfish Ceviche w Coriander + Lime (GF)
Moroccan Chermoula Chicken w Jewelled Rice + Saffron Yogurt (GF)

BUNS

\$6.00 per piece per person

Beef and Marrow w Smoked Shiitake 'Bacon'
Fried Kimchi and Pulled Pork
Gingered Edamame Burger w Miso Dressing
Bratwurst w Sauerkraut, Boozy Cheese Sauce + Mustard Pickles
Seared Tuna w Avocado, Yuzu Mayonnaise + Toasted Sesame
Saltwater poached Lobster Roll w Dill Veloute

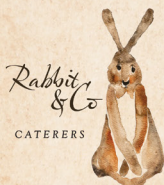
Korean Chicken w Bacon, Peanut Butter + Fresh Pineapple Salsa

Continued overleaf...

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SHOTS + CIGARS

\$8.00 per person

Bull Shot (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

CONES

\$6.00 per piece per person

Fish + Chips in Newspaper Cones

Tempura Sweet Potato Chips w Black Olive Aioli (V)

Lamb Kofta w Tahini Dressing, Spinach, Almond + Preserved Lemon Pesto

Popcorn Chicken w Orange Salt + Chilli Caramel

AT THE BAR

\$3.00 per piece per person

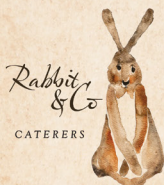
Pork Scratchings w Juniper and Thyme Aromatic Salt

Beer Nuts

Root Vegetable Crisps w Roasted Caraway (GF)

Spiced Edamame (GF)

Five-Spice Crispy Salmon Skin (GF)



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Extra Sticky Fingers

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A LIST OF DESSERT CANAPES

\$6.50 per person

Minimum 40x per choice

Brioche Donuts w Strawberry Jam + Vanilla Mascarpone
Brandied Custard Pots w Persian Fairy Floss + Ginger Snaps
Bitter Chocolate Tarts w Salted Caramel + Hazelnut
Cocktail Ice-Cream Cones w Locally made 'Pines' Sorbets
Eton Mess w Italian Meringue, Anglaise + Compote (GF)
Little Peach and Raspberry Pies
Flourless Chocolate Cakes w Ganache + Cherries (GF)
Strawberry Mousse w Honey + Pistachio Crumb (GF)
Little Italian Lemon Meringue Pies

SWEET SHOTS + CIGARS

\$8.00 per person

Plum Pudding Vodka shot with Chocolate Truffle Cigar
Butterscotch Schnapps with Ginger-Nut Cigar
Peach Schnapps with Rhubarb + Strawberry Cigar
Churchill Whiskey Shot with an Apple-Pie Cigar
Espresso Martini w Salted Caramel Cigar
Japanese Slipper w Sour Cherry Cigar
Grand Marnier w Lemon + Mint Cigar



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On the Side

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

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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

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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

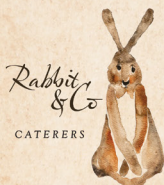
A sneaky shot of this with a side nibble of that! These complementary morsels are designed for a fun pre/post-dinner offering for guests. Like all our 'Table Dancers', no extra crockery or cutlery is needed with these dishes, it is a no-fuss-sneaky-fun addition to dinner! Shots come in 'shot glasses' 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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100 Mile Menu

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...

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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



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Dinner Plate

A 3 Course Fine Dining, Alternate Drop Affair!

JUMPING JACK RABBIT MENU

\$68 per person

Choose 2 Entrees, 2 Mains and 2 Desserts

ENTREES

Smoked Duck Salad with Chevre, Pear, Rocket + Candied Walnut

Twice Baked Gruyère Soufflé w Grilled Radicchio, Toasted Hazelnuts + Herbs

Crispy Pork Belly w Fennel, Orange + Sage Salad

Beetroot Cured, House Smoked Salmon with Mizuna + Lemon Aioli

MAINS

Organic Roast Chicken, Celeriac Purée, Truffled Peas and Crispy Prosciutto

Rare Beef Fillet w Eschalot Tart Tartin, fine Asparagus + Red Wine Jus

Lamb Rump with Spiced Lentils, Smokey Eggplant + Yogurt Dressing

Sicilian Gnocchi with Heirloom Tomato Compote, Zucchini Crisps

Complementary Seasonal Table Greens

RUN RABBIT RUN MENU

\$79 per person

Choose 2 Entrees, 2 Mains and 2 Desserts

ENTREES

Pork and Rabbit Terrine with Cornichon, Beetroot Jam + Sourdough

Tea-smoked Atlantic Salmon with Spring Onion Cake + Hollandaise

Honey Glazed Spatchcock with Salad of Apple, Beets + Roasted Hazelnuts

Calamari w Squid Ink Rice and Green Chili Salsa

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MAINS

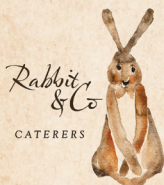
Lamb Rack, Braised Eschalots, Smoked Carrots, Black Olive Jus
Barramundi in Saffron Broth with Chili + Zucchini 'noodles'
Beef Eye Fillet with Soft Polenta, Garlic Confit + Radicchio
Crispy Skin Duck, Braised Red Cabbage, Gorgonzola + Hazelnuts

Complementary Seasonal Table Greens

DESSERTS

Choose 2 desserts to complement the above menus

Decadent Creme Brûlée with Rhubarb + Orange Pistachio Biscotti
Vanilla Poached Pears with Sticky Ginger Cake + Cinnamon Cream
Eton Mess with Italian Meringue, Passionfruit Cream, Boozy Berries
+ Custard
Chocolate and Macadamia Tart with Burnt Caramel Ice-Cream
Classic French Lemon Curd Tart
Sticky Toffee Puddings with Butterscotch Sauce + Double Cream
Frangelico and White Chocolate Panna Cotta with Blood Orange Syrup
Rich Flourless Chocolate Pudding with Berry Compote + Vanilla Icecream



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Degustation

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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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Shared Table

Rabbit
& Co



THE ULTIMATE BANQUET - EAT LIKE KINGS!

Choose 3 Mains and 3 Sides and 2 Desserts \$62

OR 3 Mains and 3 Sides for \$52

V = Vegetarian, VV = Vegan, G = Contains Gluten

CATERERS

MAINS

Pork Belly w Pernod, Parsnip and Pear Cider

Lamb Rump w Moroccan Carrot Smash, Rhubarb, Anise and Mint Verde

Braised Beef Cheeks w Whisky Porter, Crispy Kale and Gremolata

South Coast Tuna w Saffron Pepper Ragu, Olives + Fried Basil

Crispy Skin Duck w Game Jus and Fire Roasted Plums

Salt Roast Chicken w Jamon Crumb, White Beans, Pine Nuts and Zesty Tarragon Verjuice

Crispy Skin Ocean Trout w Miso Butter, Shaved Asparagus, Karkalla + Charred Lemons

Lamb Shoulder w Cinnamon, Tomato and Blood Orange

Peppered Beef Fillet w Confit Heirloom Tomatoes and Salsa Verde

Hot Toddy Chicken w Celeriac, Spinach, Almonds + Dates

Hickory Hot Smoked Salmon w Fennel, Radish and Lemon Aioli

Honey Glazed Pork Loin w Tuscan Herbs, Roasted Pink Ladies + Calvados Brandy

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

Lemon Chicken w Za'atar + Toasted Almonds.

Whole Roasted Cauliflower w Tumeric, Walnut, Pomegranate + Toasted Grains (VV) (G)

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

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

Sweet Potato Rotolo w Pistachio Crumb, Persian Feta, Crispy Cauliflower + Black Pumpkin Seeds (V) (G)

Continued overleaf...



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SIDES + SALADS

Roasted Sweet Potato w Green Olive, Parsley and Walnuts (VV)
Seasonal Salt Roasted Veggies inc. Eschalots, Beetroot and Garlic (VV)
Spinach + Mustard Carrots w Paprika Yogurt, Lentils + Cumin (V)
Mothership Tomato Salad w Pulled Mozzarella and Basil (V)
Charred Sprout and Broccolini Salad w/ Orange Dressing and Salted Ricotta (V)
Village Salad - Seasonal Fresh Greens + Produce from the Market (VV)
Bean Salad w Lemon, Mint and Asparagus (VV)
Celebration Buttermilk Fattoush (G) (V)
Braised Buttery Leeks w Gorgonzola (V)
Charred Pumpkin w Tahini Dressing, Pine Nuts and Za'atar (VV)
Saffron Pilaf w Chard, Chickpeas + Pistachios (VV)
Asian Greens w Chili + Sesame (VV)
Radish Crunch Salad w toasted Sesame Seeds, Kohlrabi, Granny Smith, Carrots + Raisins (VV)
Proper Frenchie Green Leaf Salad w Cos Hearts, Garden Herbs, Lemon + Dill Dressing (VV)
Grilled Mozzarella w Fennel, Radicchio and Anchovy Sauce
Baby Cos Toss w Burnt Aubergine Yogurt, Smacked Cucumber + Shatta (V)
Roasted Whole Red Onions, Mozzarella, Pulled Figgy Sourdough
w Balsamic and Vincotto (G) (V)

POTATO SIDES

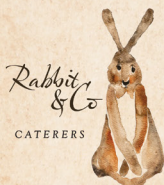
Potato Dauphinoise (V)
Camp Potatoes, Baked Whole w Nduja Butter, Fresh Oregano + Pink Salt
Paris Mash w Parmesan Crisps (V)
Potato Salad w Truffle + Soft Boiled Egg and Candied Bacon
Hasselbacks w Smoked Creme Fraiche + Fried Leek (V)
Caramel Dutch Cream Potatoes w Prunes, Orange + Rosemary Crumb (VV)

COMPLEMENTARY BREADS

Crusty Baguettes, Olive Breads, Sourdough w Pepe Saya Butter (G)

DESSERTS

Rhubarb, Raspberry + Dark Chocolate Bread and Butter Pudding Cake (G)
Baked New York Berry Cheesecake w Cognac and Candied Orange (G)
Sticky Date Pudding w Salted Caramel Pink Ladies (G)
Vanilla Poached Pears w Warm Gingerbread and Hazelnut Crumb (G)
Eton Mess w Italian Meringue, Boozy Berries and Creme Anglaise
Persian Love Cake w Lavender + Pistachio (G)
Flourless Chocolate and Espresso Pudds w Sour Cherry Compote
Classic French Lemon Curd Tart w 'Gin Basil' Blueberries (G)
Lubne Cheesecake w Roasted Apricots, Honey + Cardamom (G) Flourless
Chocolate and Espresso Pudds w Sour Cherry Compote
Classic French Lemon Curd Tart w 'Gin Basil' Blueberries
Lubne Cheesecake w Roasted Apricots, Honey + Cardamom (G)



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Earth Hour Banquet

Rabbit
& Co



CATERERS

A MEAT-FREE MENU!

Choose 3 Mains and 3 Sides and 2 Desserts \$62

OR 3 Mains and 3 Sides for \$52

Add table snacks \$3 per person

V = Vegan, G = Contains Gluten

TABLE SNACKS

Sweet + Spicy Seeds + Nuts (V)

Labneh Balls w Toasted Pita (Includes dairy/egg)

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)

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 (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 (G)

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

Vegetarian Moussaka w Eggplant, Smoked Potatoes, Black Garlic and Pecorino

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

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

Gordon's Ratatouille w Polenta Doughnuts + Parsnip Crisps (G)

Continued overleaf...

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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, Harissa + 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

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

Plum Cheesecake w Walnut + Cardamom Crumble

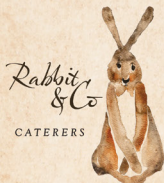
Coconut Rice Pudding w Mango + Candied Pecans (V) (GF)

Chocolate Sorbet w Salted Caramel Oreo Tart (V) (GF)

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

Mulled Wine Sorbet w Clove Biscuit

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



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Sweet Grazing Table



"Cookies are made of butter and love" - Norwegian Proverb

Rabbit & Co recommend a minimum of **THREE** sweet options for your Guests to choose from.

FRUITY

Rhubarb, Cinnamon + Orange Blossom Cake

Banoffee Pie w Roasted Peanuts

Apple Tart-Tatin

Chocolate Frangipane Tart w Poached Pear

Fresh Fruit Salad w Rose Geranium Syrup (GF)

Toffee Apples (GF)

OH NUTS

Chocolate Pistachio Friands

Pecan Pie

Pistachio Almond Cookies (GF)

Rhubarb, Strawberry + Walnut Crumble

French Prune + Almond Tart

CHOCOLATE

Salted Chocolate, Hazelnut + Frangelico Tart

Dark Chocolate Jellies w Caramel Popcorn

Chocolate Truffle Cake w Chestnut Cream + Ganache

Dark Chocolate + Olive Oil Mousse (GF)

Profiteroles with Nutella custard

HONEY

Sticky Honey + Pistachio Pastries

Goey Camembert w Fresh Honeycomb (GF)

Earl Grey, Apple + Honey Cake

Burnt Honey + Passionfruit Coconut Tart

White Chocolate + Blueberry Honeybuns

Continued overleaf...

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VANILLA

Sour Cherry + Vanilla Clafoutis

Vanilla Slice w Toffee Crunch

Saffron Rice Pudding w Vanilla Poached Pears (GF)

Banana + White Chocolate Cake w Vanilla Seed Cream Cheese Icing

Vanilla Dulce de Leche w Balsamic Strawberries

CHEESE

Crostili w Ricotta Cream, Chocolate + Orange Zest

New York Cheesecake

Taleggio w Candied Pecans + Figgy Wafers

Peach Tarts w Goats Cheese + Honey

Lemon Curd + Ricotta Doughnuts

CITRUS

Lemon Buttermilk Tart w Blueberries + Almonds

Lime + Pecan Slice

Orange + Almond Cakes w Cardamon Mascarpone

Lemon Gingernut Brulee Tarts

Lemon Sourcream Cake w Italian Meringue + Roasted Rhubarb

EGGS

Mini Pavlovas w Blackberries + Passionfruit Anglaise (GF)

Brandied Custard Pots w Persian Fairy Floss (GF)

White Chocolate Macarons w Strawberries + Cream

Portuguese Custard Tarts

Flourless Chocolate Cake w Ganache + Candied Pinenuts

COFFEE

Tiramisu Cake

Espresso Martini Creme Brulee

Profiteroles with Nutella custard

Spiced Rum, Amaretti + Espresso Cheesecake

Hazelnut, Cinnamon + Coffee Scrolls

Continued overleaf...



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CWA

Jam drops
Passionfruit Yo-Yos
Date Scones w Orange Curd + White Choc Mascarpone
Strawberry Shortcake
White Choc + Peanut Cookies
Chocolate Caramel Slice
Iced Vovos
Burnt Butter Biscuits
Lemon Sponge Fingers
Chocolate Brownies
Gingernut Men
Chocolate Honeycomb
Lamingtons
Cinnamon Donuts

VEGAN

Cinnamon Monkey Bread
Banoffee Coconut Pie
Macadamia Lemon Shortbread
Peanut Butter Cookie Bars
Vanilla Rice Pudding w Saffron, Rose + Mango
Peach + Strawberry Financiers
Chocolate Sour Cherry Biscuits
Whole Orange Almond Pudding Cake w Prunes + Honey
Dark Chocolate + Olive Oil Mousse

**Many desserts can be 'made' vegan and/or gluten-free.
We are more than happy to alter recipes to suit your requirements
if possible, just ask!**



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