

# 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

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# 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*

2024 Prices

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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!



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*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

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, Freetah + 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

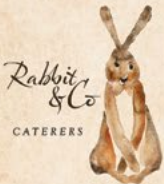
## ADD...

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 Invololini 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

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## 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)  
Manchego Tartlet w Chorizo + Pickled Green Tomato

### 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

Continued overleaf...

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Chicken Yakitori w Lemon and Black Sesame (GF)  
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

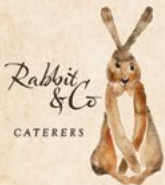
*\$6.00 per piece per person*

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 Gooey 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

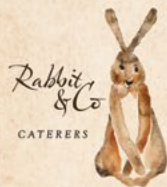
After a 4-hour disco you might need a little pick-me-up, or a 'soaker' or a 'go-home' pressie for your friends! Whatever the reason, a supper ham always goes down a treat.

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!

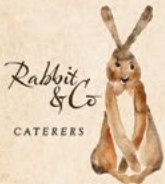


### Savories

- ➔ 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

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*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  
Cheesy 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

2024 Prices

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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 + Double Cream



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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 Rillette 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



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# Shared Table

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## 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

### 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 Turmeric, Walnut, Pomegranate + Toasted Grains (VV) (G)

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

Roasted Portobello 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 (W)  
Proper Frenchie Green Leaf Salad w Cos Hearts, Garden Herbs, Lemon + Dill Dressing (V)  
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

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## 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 \$8 per person

V = Vegan, G = Contains Gluten

## TABLE SNACKS

Sweet + Spicy Seeds + Nuts (V)

Iabneh Balls w Toasted Pita (Includes dairy/egg)

Marinated Kangaroo Valley Olives (V)

## MAINS

Roasted Portobello 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 Ragù (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 Broccoli + 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)

Gordons 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, 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

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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