

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 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

