

Table Banquet



Entrees

(1 selection \$12p/p)

(2 selections \$16p/p)

seafood antipasto with tiger prawns, freshly shucked oysters, barbeque baby octopus with chilli and lime, smoked salmon with capers, seared tuna with salsa verde, lemon and house made sauce

Burratini w/ roasted cherry tomato vinaigrette & fresh sourdough

tomato & goats cheese tart w/ rocket pesto

country style pate w/ pickles, cornichons & sourdough

Mains

(choice of 2 mains \$42p/p)

6 hour braised lamb shoulder w/ warm vegetable salad & braising juices

sides of hot smoked salmon w/ fennel tomato salsa & fresh greens

sticky soy pork belly w/ vietnamese red cabbage slaw

roasted fillet of beef w/ a roasted baby veg & red wine jus

boneless chicken galantine w/ roasted chats

lemon & herb crusted john dory w/ kale & fennel salad + lemon buttermilk dressing

All selections served with:
fresh mixed leaf salad
sliced baguette & herb butter
tea & coffee

NB: additional vegetarian options available upon request




duck duck goose catering & events

Staff Wages: \$38 p/h

Sundays - \$45 p/h

& Public Holidays \$52p/h