

MENUS



At Dan the Man, we believe there is an inextricable link between the way produce is cultivated and treated, and the way it tastes on your plate. As such, we endeavour to source our produce locally, from farmers who raise their livestock on pastures, and minimise their use of chemicals and pesticides.

We're also on a mission to be the first event catering company in Australia to create zero waste events.

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ANTIPASTI GRAZING TABLE



These days, if it isn't on instagram, it doesn't count. Well, that's not the case with our stunning feature table. Our grazings are so good they need their own instagram account. Spread out on the surface of your choosing, your guests have 360 degree access to artisanal cheese, house made focaccia and damn good chocolate. Decor you could eat and compostable serveware that eases the conscience – what's not to love? An absolute show stopper and crowd favourite.

prices excl. GST

Includes

artisanal cheese (some raw milk)
dense date and walnut fruit bread
lavosh
medjool dates
aussie walnuts
seasonal fruit
selection of local charcuterie
sicilian olives
housemade 'mongrel' focaccia
spiced nuts
milk hazelnut choc chunks
dark almond choc chunks
white choc coated almonds

Optional extras

crudites and dips
\$5 p/p
quail eggs and dukkah
\$4 p/p
white anchovies,
currants, pickled onion
\$3 p/p
house cured salmon
\$7 p/p
glazed ham, mustard, rolls
\$6 p/p
pastrami, pickles, rye
\$7 p/p
mini choc brownies
\$3.50 p/p

antipasti grazing table
price: \$1,000 | 30 pax minimum

prices excl. GST

Includes

styling props & decor
set up

compostable serveware
which we take back to be
composted at Rose Bay
Community Garden

Fees

board cleaning fee
\$100
can be waived if you would
like to clean our boards

delivery fee
cost based on carbon kms

return fee
cost based on carbon kms
can be waived if you can
return to Bellevue Hill

waitstaff
weekdays \$52 p/h
saturdays \$58 p/h
sundays \$72 p/h

Extras

additional pax
\$20 p/p

custom styling
available on request



BREAKFAST GRAZING TABLE



We all know no one functions before 11am, so if you're serving breakfast, why not make the table one that needs no coffee for guests to operate. Select from a giant sized menu of sweet and savoury breakfast goodies that will wake up even the crankiest in the morning. Plus, with the table set up with 360 degree access, there's no need to be polite before your coffee kicks in.

prices excl. GST

Savoury

selection of grainy and sourdough
breads
\$3 p/p

house cured salmon,
bronzed fennel, red amaranth,
pickled cucumber
\$8 p/p

hot smoked maple glazed
ocean trout
\$7 p/p

chunky avocado dip,
lemon, sumac, evoo
\$4 p/p

dukkah crusted soft boiled eggs,
chopped tomato, kalamata olives,
feta, spinach, fresh herbs, evoo,
lemon
\$7 p/p

smoked trout breakfast salad, white beans,
green beans, cherry tomatoes, dill, chives
\$7.50 p/p

seasonal veg frittata, persian feta
\$5 p/p

kale, heirloom cherry tomato, persian feta
breakfast muffin
\$6.50 p/p

housemade ricotta, chopped herbs
\$2.50 p/p

Sweet

mini pastries
\$3.50 p/p

banana and date bliss balls
\$6 p/p

native riberry and nut slice
\$6 p/p

BREAKFAST GRAZING TABLE



We all know no one functions before 11am, so if you're serving breakfast, why not make the table one that needs no coffee for guests to operate. Select from a giant sized menu of sweet and savoury breakfast goodies that will wake up even the crankiest in the morning. Plus, with the table set up with 360 degree access, there's no need to be polite before your coffee kicks in.

prices excl. GST

**toasted muesli pots, shredded
coconut, nuts, sesame seeds**
\$4 p/p

bircher muesli pots, grated apple
\$4.50 p/p

**chia pots, almond butter,
seasonal fruit, lemon balm**
\$6.50 p/p

sago pots, seasonal fruit compote
\$7 p/p

**breakfast pot of ricotta, berries,
nigella and pumpkin seed, almonds**
\$8 p/p

seasonal fruit platter
\$7 p/p

assorted nuts and seeds to sprinkle on top
chia, pepitas, sunflower seeds, currant, baby
figs, pomegranate seeds*, walnuts, almonds etc
choose 3 for \$6 p/p

Drinks

picked from the garden herbal tea
\$4.50 p/p

picked from the garden herbal iced tea
\$5 p/p

dan the man smokey loose leaf
\$4.50 p/p

native chai
\$6 p/p

plunger coffee
\$4 p/p

seasonal fruit juice
\$6.50 p/p

* depending on seasonality

breakfast grazing table

minimum food spend: weekdays \$800; weekends \$1,200

prices excl. GST

Includes

compostable serveware
which we take back to be
composted at Rose Bay
Community Garden

Fees

grazing set-up and styling
\$150

board cleaning fee
\$100
can be waived if you would
like to clean our boards

delivery fee
cost based on carbon kms

return fee
cost based on carbon kms
can be waived if you can
return to Bellevue Hill

florals
\$250 min.
or harvest your own

Staff

waitstaff
weekdays \$52 p/h
saturdays \$58 p/h
sundays \$72 p/h



AFTERNOON TEA GRAZING TABLE

Polite and proper manners, dainty china and tiny tables do not exist in this attention seeking bad boy. We take a traditional high tea concept and transform it into a loud and bold statement piece where ingredients and beauty are combined. Access cheeky tea sandwiches, seasonal fruit muffins, and other treats from all angles, ensuring for good conversation and mutual admiration. A customised table just for you that promotes sharing - but you won't want to.



prices excl. GST

Savoury

house cured salmon,
bronzed fennel, red amaranth,
pickled cucumber
\$8 p/p

seasonal veg frittata, persian
feta
\$5 p/p

Dan the man signature boards

antipasti and charcuterie
selection
\$7.50 p/p

artisanal cheeses and
accompaniments
\$9 p/p

heirloom crudites and dip
\$5 p/p

Finger sandwiches

min 30 pax
whole poached chicken,
celery, mint, parsley or
walnuts on rye
\$6.50 p/p

rare roast beef, dijon,
house made pickles,
horseradish creme
fraiche on QSB
\$8 p/p

roasted slices of pumpkin,
spanish onion, feta, mint,
soft brown bread
\$5 p/p

Sweet

seasonal fruit muffins
\$5 p/p

mini pastries
\$3.50 p/p

trail mix bars
\$6 p/p

dan the man signature
chocolate board
\$7.50 p/p

mini choc brownies
\$3.50 p/p

afternoon tea grazing table

minimum food spend: weekdays \$800; weekends \$1,200

prices excl. GST

Includes

compostable serveware
which we take back to be
composted at Rose Bay
Community Garden

Fees

grazing set-up and styling
\$150

board cleaning fee
\$100
can be waived if you would
like to clean our boards

delivery fee
cost based on carbon kms

return fee
cost based on carbon kms
can be waived if you can
return to Bellevue Hill

florals
\$250 min.
or harvest your own

Staff

waitstaff
weekdays \$52 p/h
saturdays \$58 p/h
sundays \$72 p/h



CANAPÉS

When you're keen on a mingle with a bit of formality, go forth with canapes. Guests can try a bit of everything without being tied to their chair talking to Uncle Frank. Bite size morsel of goodness in one hand, glass of their favourite chardy in the other. Combo perfection.



canapés

heirloom caprese, truffle, aged balsamic, crispy wonton (V)

zucchini haloumi fritter, mint yoghurt, dukkah (V)

pumpkin coriander ginger fritters, cumin yoghurt (V)

chanterelle croquette, citrus mayo (V)

black rice arancini, soft herbs, goats chevre (V)
+ \$0.50 p/p

mushroom pate pot, pecorino crostini (V)

sydney rock oysters, cucumber horseradish vinaigrette

smoked oysters, herb vinaigrette

tiger prawn ceviche, lemongrass, chilli

tiger prawn, crunchy soba, wakame, shiso, chilli ginger lime yuzu

tiger prawn, lime, green herb harissa aioli

kingfish ceviche, pink peppercorn, coriander seed, fennel

salmon tartare, wasabi mayo, tonkatsu, crispy wonton

sesame crusted salmon, yuzu creme fraiche, salmon pearls

crunchy chicken, chipotle aioli

smoked pork, chipotle peppers, carolina kiss, cilantro, tostada

crunchy miso cured beef, soy mirin

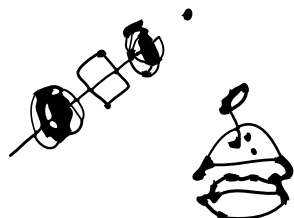
share bowls

crumbed green olives, split green mayo (V)

spiced cauliflower wings, dill chive buttermilk (V)

chilli lime school prawns, soy mirin

(V) - vegetarian



substantials

falafel, chunky eggplant,
pistachio tabouli, black sesame
hummus, roti (V)

+ \$3 p/p

barley, foraged mushroom,
pecorino, pangritata, chopped
herbs (V)

nasi goreng, egg, asian greens,
coriander, chilli sambal (V)

herb crusted albacore poke, black
rice, foraged seaweed, ponzu
+ \$4 p/p

fried fish fillets, dill mayo

house smoked trout slider, lime
aioli, roquette

brown rice jambalaya, prawn and shell bisque,
every part of the fennel, black salami
+ \$4 p/p

crispy chicken, black rice, peppers, jalapeno
lime yoghurt

crunchy chicken slider, chipotle aioli,
buttermilk iceberg

lamb souvlaki, house made yoghurt flatbread,
cucumber salsa

house smoked brisket slider, american cheddar

(V) - vegetarian

canapés

minimum food spend: weekdays \$1,500; weekends \$2,000

prices excl. GST

Two hour service

**4 canapés / share bowls
and 1 substantial**

\$34 p/p

enough for big eaters

extra canapé / share bowl

\$6 p/p

for even bigger eaters

extra substantial

\$10 p/p

for extraordinary eaters

compostable serveware

which we take back to be
composted at Rose Bay
Community Garden

Fees

waitstaff

weekdays \$52 p/h

saturdays \$58 p/h

sundays \$72 p/h

we recommend one staff per 35 guests

chefs onsite (minimum 2)

weekdays \$50 p/h

saturdays \$60 p/h

sundays \$70 p/h

delivery fee

cost based on carbon kms

return fee

cost based on carbon kms

can be waived if you can return to
Bellevue Hill



SUBSTANTIAL DROP OFF – SPRING

Want to pass off our awesome cooking as your own and fool guests into thinking you slaved away the entire day? No cooking and no cleaning up - just our epic seasonal menu delivered right to your door. Your guests can eat off their laps, at the table, or even balancing on their own head with this flexible function delight. Plus - we remove all platters and serveware to be composted - so not cleaning up actually helps the environment. Yeah, we perform miracles.



animal protein

salt baked whole trout, spring green relish

blackened wasabi salmon, lime, ginger, baby shiso

saffron marinated chicken, adzuki beans, green peas, picked spring flowers

spring lamb shoulder, baharat rub, rosemary, funky fennel salsa

pasture raised slow cooked sirloin, green sriracha mojo verde

plant based

young spring vegetables, soft boiled quail eggs, house made dukkah, confit albacore dip

miso marinated eggplant, grilled gem lettuce, farro, confetti coriander, ponzu

'spring on a plate' green beans, snow peas, dried figs, marinated feta, toasted hazelnuts, tendrils

medley cumin citrus baby beets, leaf chiffonade, charred leek rings, chèvre

charred okra and zucchini, house made ricotta, spearmint, honey from real bees, pine nuts

peak spring asparagus, black rice, chilli salsa verde, chervil, truffle pecorino

'sounds of the ocean' kipflers, smoked corn, samphire, foraged nori salt

SUBSTANTIAL DROP OFF – SUMMER

Want to pass off our awesome cooking as your own and fool guests into thinking you slaved away the entire day? No cooking and no cleaning up - just our epic seasonal menu delivered right to your door. Your guests can eat off their laps, at the table, or even balancing on their own head with this flexible function delight. Plus - we remove all platters and serveware to be composted - so not cleaning up actually helps the environment. Yeah, we perform miracles.



animal protein

summer nicoise of olive oil poached
albacore, confit tomatoes, offcut
mayonnaise, medley olives, capers

coconut poached trout, lychee, sesame
leaf, finger lime, chilli

every part of the chicken roasted,
mustard leaf, native dukkah

spiced tomato and pomegranate house
smoked brisket, pink peppercorns

slow cooked pasture raised sirloin, green
almond salsa

plant based

summer salad of radicchio, witlof, congo
potatoes, cashews, chervil

crunchy wedge lettuce, 'tastes like summer'
green serrano buttermilk dressing, radish,
sprouts, farro

split green beans, wild rice, green olive sumac
tapenade, hazelnuts

japanese eggplant, grilled figs*, pepperberry
dressing, red and green elk

smoked corn, roasted and pickled carrot medley,
coriander mojo, black rice, carrot tops

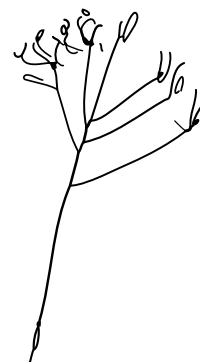
broccolini, fioretto, 'can't get enough' white
anchovy dressing, samphire parmesan
gremolata

cured lebanese zucchini, roasted squash, dates,
crushed almonds, pecorino, parsley

* depending on market availability

SUBSTANTIAL DROP OFF – AUTUMN

Want to pass off our awesome cooking as your own and fool guests into thinking you slaved away the entire day? No cooking and no cleaning up - just our epic seasonal menu delivered right to your door. Your guests can eat off their laps, at the table, or even balancing on their own head with this flexible function delight. Plus - we remove all platters and serveware to be composted - so not cleaning up actually helps the environment. Yeah, we perform miracles.



animal protein

baked salmon, green herb crust, micro radish salad, warrigal greens

hot smoked trout, almond romesco, pickled cucamelons

'fallen leaves' crispy skin chicken, salt baked parsnips, wild rice, chilli, red amaranth

flank steak, wild mushrooms, wasabi root

slow cooked sirloin, braised white wine jerusalem artichokes

plant based

raw kimchi salad, chinese cabbage, daikon, shallot, carrot, nashi pear

chiffonade brussel sprouts, bittersweet rhubarb, burnt orange, hazelnuts, goat cheese

roasted root vegetables, autumnal fruits, woody herbs

grilled broccoli and romanesco, pistachio dukkah, tahini, dates, sprouts

crispy whole cauliflower, eschalots, parsley, grapes, buttermilk dressing

whole roasted half pumpkins, salad of witlof, radicchio, zucchini flower, marinated feta, sumac

potato and leek salad, green herb vinaigrette

SUBSTANTIAL DROP OFF – WINTER

Want to pass off our awesome cooking as your own and fool guests into thinking you slaved away the entire day? No cooking and no cleaning up - just our epic seasonal menu delivered right to your door. Your guests can eat off their laps, at the table, or even balancing on their own head with this flexible function delight. Plus - we remove all platters and serveware to be composted - so not cleaning up actually helps the environment. Yeah, we perform miracles.



animal protein

house tea smoked trout, cured belly, cumquat

salmon side, mustard and horseradish crust, beach banana

pot roasted chook, crispy persimmon, black olive

slow cooked sirloin, charred salsa verde

plant based

pickled and fried 'after the rain' foraged mushrooms, asian spiced barley, bok choy, sesame leaf, ginger mirin

charred broccolini, cime di rapa, fennel and coriander seeds, coffee vinaigrette

grilled squash, kale, crispy leak, burnt goat cheese, hazelnut oil

kohlrabi, black radish, fennel, pickled choko, remoulade

spaghetti squash, chiffonade rainbow chard, chilli pepitas, goat curd

roasted celeriac and parsnip, baby blush turnips, saffron fregola, whey tahini

crispy split kipflers, thyme, sage, rosemary salt

substantial drop off
all dishes best served at room temperature
minimum food spend: weekdays \$800; weekends \$1,100

prices excl. GST

Includes

compostable serveware
which we take back to be
composted at Rose Bay
Community Garden

Fees

2 animal proteins,
3 plant based dishes
\$55 p/p
(+\$5 p/p for Sundays)

**we believe in fighting
for a more sustainable
food future.**

if you'd like to reduce
your animal protein intake,
we can offer a 1 protein
4 plant based menu for
\$47.50 p/p

Prices and ingredients
subject to change if the
drought continues to affect
our farmers

Fees

style as a grazing table
\$100

florals
\$250 min.
or harvest your own

delivery fee
cost based on carbon kms

return fee
cost based on carbon kms
can be waived if you can
return to Bellevue Hill



SHARE PLATES – SPRING

Leave jealousy in the past with your cranky ex-boyfriend. With its social frivolity, this shared menu causes no food envy, so you can chat the night away whilst bonding over its sheer tastiness. Variety is the spice of life, and with a huge range of seasonal dishes, you are certainly spoilt for choice. Five different plates served up to every table, there is food in full abundance, which helps soak up all the vino had during this indulgently casual creation.



animal protein

grilled market fish, zucchini flowers, cherry tomatoes, capers, dill

butterflied baby mackerel, capers, currants, mint, bulls blood leaf

saffron marinated spatchcock, adzuki beans, green peas, picked spring flowers

smoked pork shoulder, carolina kiss in the springtime, house made naan

spring lamb shoulder, baharat rub, rosemary, funky fennel salsa

house smoked brisket, medley of pickled and fresh radish, horseradish

plant based

young spring vegetables, soft boiled quail eggs, house made dukkah, confit albacore dip

miso marinated eggplant, grilled gem lettuce, farro, confetti coriander, ponzu

'spring on a plate' green beans, snow peas, dried figs, marinated feta, mint, toasted hazelnuts, snow pea tendrils

medley cumin citrus baby beets, leaf chiffonade, charred leek rings, chèvre

charred okra and zucchini, house made ricotta, spearmint, honey from real bees, pine nuts

peak spring asparagus, black rice, chilli salsa verde, chervil, truffle pecorino

roasted kipflers, sea salt, micro herbs

SHARE PLATES – SUMMER

Leave jealousy in the past with your cranky ex-boyfriend. With its social frivolity, this shared menu causes no food envy, so you can chat the night away whilst bonding over its sheer tastiness. Variety is the spice of life, and with a huge range of seasonal dishes, you are certainly spoilt for choice. Five different plates served up to every table, there is food in full abundance, which helps soak up all the vino had during this indulgently casual creation.



animal protein

grilled market fish, shaved celery, fennel, peas, pickled foraged seaweed

every part of the chicken terrine, pickled peppers, banana chillies

slow roasted pork neck, peaches, nasturtium

korean style beef short ribs (+\$2 p/p)

slow cooked lamb shoulder, spicy tomato marmalade, tahini, dukkah

plant based

summer salad of radicchio, witlof, congo potatoes, cashews, chervil

crunchy wedge lettuce, 'tastes like summer' green serrano buttermilk dressing, radish, sprouts, farro

split green beans, wild rice, green olive sumac tapenade, hazelnuts

japanese eggplant, grilled figs*, pepperberry dressing, red and green elk

smoked corn, roasted and pickled carrot medley, coriander mojo, black rice, carrot tops

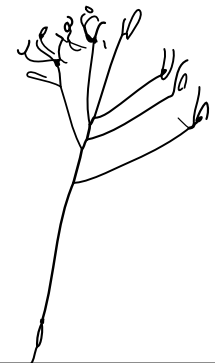
broccolini, fioretto, 'can't get enough' white anchovy dressing, samphire parmesan gremolata

cured lebanese zucchini, roasted squash, dates, crushed almonds, pecorino, parsley

* depending on seasonality

SHARE PLATES – AUTUMN

Leave jealousy in the past with your cranky ex-boyfriend. With its social frivolity, this shared menu causes no food envy, so you can chat the night away whilst bonding over its sheer tastiness. Variety is the spice of life, and with a huge range of seasonal dishes, you are certainly spoilt for choice. Five different plates served up to every table, there is food in full abundance, which helps soak up all the vino had during this indulgently casual creation.



animal protein

crispy polenta, truffled king brown, mushrooms, taleggio (V)

confit trout, soy mirin fennel, frond salsa, kombu and nori crumb

market white fish, charred leek, squid ink salami, cassoulet

mallmann style buttermilk whole chicken, jalapeno yoghurt aioli

slow roasted pork neck, citrus quince

soy braised beef short rib, horseradish, jerusalem artichoke (+\$4 p/p)

plant based

raw kimchi salad, chinese cabbage, daikon, shallot, carrot, nashi pear

chiffonade brussel sprouts, bittersweet rhubarb, burnt orange, hazelnuts, goat cheese

roasted root vegetables, autumnal fruits, woody herbs

grilled broccoli and romanescos, pistachio dukkah, tahini, dates, sprouts

crispy whole cauliflower, eschalots, parsley, grapes, buttermilk dressing

whole roasted half pumpkins, salad of witlof, radicchio, zucchini flower, marinated feta, sumac

potato and leek salad, green herb vinaigrette

(V) - vegetarian

SHARE PLATES – WINTER

Leave jealousy in the past with your cranky ex-boyfriend. With its social frivolity, this shared menu causes no food envy, so you can chat the night away whilst bonding over its sheer tastiness. Variety is the spice of life, and with a huge range of seasonal dishes, you are certainly spoilt for choice. Five different plates served up to every table, there is food in full abundance, which helps soak up all the vino had during this indulgently casual creation.



animal protein

market white fish, fioretto* snowflakes,
fried capers, parsley

porchetta, charcuterie ends, gai lan,
smoked hock jus

spice rub roasted lamb neck, kale soubise,
house pickled veg

salt and peppered hanger steak, bamboo
shoots, black fungi

whey and wine braised beef cheek,
caraway roasted carrots, carrot top verde,
crispy peel

plant based

pickled and fried 'after the rain' foraged
mushrooms, asian spiced barley, bok choy,
sesame leaf, ginger mirin

charred broccolini, cime di rapa, fennel and
coriander seeds, coffee vinaigrette

grilled squash, kale, crispy leak, burnt goat
cheese, hazelnut oil

kohlrabi, black radish, fennel, pickled choko,
remoulade

spaghetti squash, chiffonade rainbow chard,
chilli pepitas, goat curd

roasted celeriac and parsnip, baby blush
turnips, saffron fregola, whey tahini

crispy split kipflers, thyme, sage, rosemary salt

* depending on seasonality

share plates

minimum food spend: weekdays \$2,000; weekends \$2,500

prices excl. GST

Includes

food that
rocks your radishes

Fees

2 animal proteins,
3 plant based dishes
\$55 p/p
(+\$5 p/p for Sundays)

we believe in fighting
for a more sustainable
food future.

if you'd like to reduce
your animal protein intake,
we can offer a 1 protein
4 plant based menu for
\$47.50 p/p

Prices and ingredients
subject to change if the
drought continues to affect
our farmers

Staff

waitstaff
weekdays \$52 p/h
saturdays \$58 p/h
sundays \$72 p/h
we recommend one staff
per 20 guests

chefs onsite
(minimum 2)
weekdays \$50 p/h
saturdays \$60 p/h
sundays \$70 p/h



PLATED



You'd never even know we were there if it weren't for all the tantalising flavours we leave in your mouth. Watch how we take a boring *cough* ahem, traditional menu and turn it into the most beautiful plate of food you've ever seen. We give this OG the Dan the Man treatment and stun you with our local and seasonal creative genius.

entree

king brown mushrooms, chestnut cream,
crispy saltbush, watercress

seared scallops, smoked roe, corn, kombu,
garlic chives

spiced lamb tartare, cornichon, eschalot,
coriander seeds, mint

main

roasted port headland scampi, split green
herb dressing (+\$5 p/p)

slow braised octopus, charred corn, white
bean puree, green peas, basil, eschalot
petals

pan roasted mullock, fennel, pickled
golden beets, hazelnuts, red amaranth

baked harissa rub monkfish, yellow
zucchini flower, broad beans, lime beurre
blanc

smoked duck breast, celeriac remoulade,
sticky plum jus (+\$5 p/p)

barnsley lamb chop, pommes anna,
warrigal greens, split green beans, mint jus

slow roasted beef fillet, garden veg, smoked
bone jus (+\$5 p/p)

dessert

set yoghurt pudding, poached peaches*,
roasted pistachios

dark chocolate torte, seasonal compote,
vanilla bean

spiced mexican flan

sides (optional)

whole roasted kipflers, crispy sage, thyme
and rosemary salt \$6 p/p

warmed broccolini, chilli, garlic, lemon,
toasted almonds \$5 p/p

salad of raddichio, witlof, radish, garden
soft herbs, chardonnay vinaigrette \$5 p/p

* depending on seasonality

plated menu

minimum food spend: weekdays \$2,000; weekends \$2,500

prices excl. GST

Includes

**food that
rocks your radishes**

Fees

**one course \$30 p/p
two courses \$50 p/p
three courses \$65 p/p**

Staff

waitstaff
weekdays \$52 p/h
saturdays \$58 p/h
sundays \$72 p/h
we recommend one staff
per 20 guests

chefs onsite
(minimum 2)
weekdays \$50 p/h
saturdays \$60 p/h
sundays \$70 p/h



FOOD STATIONS

Dinner and a show?! How cultured. With our fantastically fun food stations you get to meet the crew behind the scenes of your chosen menu, and marvel at their kitchen expertise, while they make food magically appear before your eyes. Chat with Dan the Man, or Stan, or Bob, while they serve up tasty tacos or melt kilos of cheese off our bona fide Swiss raclette machine. Theme your stations, or let us do it for you; they are the epitome of party excellence.



prices excl. GST

hola taco

grilled fish

crispy chicken

smoked pork

bean and black rice

served with pico de gallo, guacamole, corn & cabbage salsa, lime yogurt, hot sauce, tacos

\$29.50 p/p

satay skewers

classic chicken satay

lemongrass beef

**market fish,
sticky chilli caramel**

japanese eggplant

served with green papaya vermicelli noodle salad
OR nasi goreng

\$25 p/p

poke bowl

**salmon sashimi,
albacore tuna**

**brown rice,
purple cabbage**

shredded carrot,
shredded beetroot,
radishes, cucumber

edamame,
smashed avocado

crispy shallots,
avruqa, sesame seeds,
snow pea tendrils

ginger, coriander

wasabi ponzu dressing

black and white sesame
chilli soy dressing

\$27 p/p



smoked goods

smoked brisket

smoked trout

served with housemade
pickles, potato salad,
slaw & grainy rolls

\$40 p/p

say pho

shaved beef rice noodle soup

served with bean sprouts,
pickled onion, chilli salsa,
mint, coriander

\$20 p/p

2 chefs up to 150 pax

paella

seafood, chicken and chorizo paella

served with crusty roll
& green salad

\$27.50 p/p + paella pan
hire

1 chef under 70 pax

let's laksa

chicken laksa

served with bean sprouts,
shallots, coriander,
half boiled egg

\$20 p/p

2 chefs up to 150 pax

spit roast station

spit roast lamb, goat or pig

spit operator

\$50 p/h (6-12hrs)

meat price

approx. \$20 p/kg
market price dependent

spit hire

\$290 p/spit + delivery

oyster bar

sydney rock oysters (northern NSW)

3 oysters p/p
served with chardonnay
vinaigrette, arruga, lemon

\$10 p/p

onsite oyster shucker

\$150 p/h

pizza bar

classic tomato infused with
basil stalks, mozzarella, basil
wild mushroom, truffle
pecorino, chervil

four cheeses; buffalo
mozzarella, parmesan,
gorgonzola, goats, deep fried
pineapple sage

pork and fennel sausage,
spiced tomato, taleggio

requests welcome

\$20 p/p + \$500 hire
sydney region

raclette station

served with cornichons,
thinly sliced baguette,
dijon

\$80 p/kg raclette
(approx. 3.5kg for
a half wheel)

1hr service

1 chef

american barbecue

texas style brisket
pulled pork carolina
kiss sauce

mac and cheese

bourbon pickle pickles

slaw

beans with burnt
brisket ends

dirty white bread

\$50 p/p

food stations

minimum food spend: weekdays \$1,500; weekends \$2,000

prices excl. GST

Includes

two hour service time

may require access to
kitchen facilities

compostable serveware

which we take back to be
composted at Rose Bay
Community Garden

Staff

food station chefs

2 chefs under 70 pax
3 chefs above 70 pax
unless otherwise stated

weekdays \$50 p/h
saturdays \$60 p/h
sundays \$70 p/h

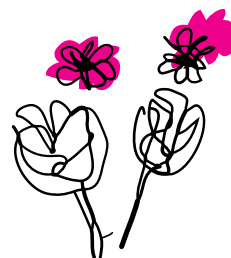
waitstaff

weekdays \$52 p/h
saturdays \$58 p/h
sundays \$72 p/h
we recommend one staff per 50 guests



NOSE TO TAIL SAMPLE LAMB MENU

Why do we adore pork chops but recoil at pig trotters, devour sirloin but turn green over tripe, and overlook all kinds of tail and tongue. Enter our whole animal nose-to-tail dining experience like no other. Where you choose to sit will dictate what part of the animal you eat - from the nose to the tail. So for those who find themselves at the top, open your mind to what you may find. You'll never see such a unique, adventurous and waste conscious menu like this again.



To start

dukkah sheep's milk labne,
house made mongrel focaccia
(mongrel being anything
leftover in the kitchen)

Mains

crumbed lamb brains,
zesty lemon aioli
(1 pax)

slow cooked sticky smoked
lamb shank and shoulder,
preserved lemon, fennel
seeds, sheeps milk yoghurt
(18 pax)

rolled lamb neck,
smashed pea, mint, port
(2 pax)

traditional chuck, kidney
and liver rosemary pie
(8 pax)

lamb belly and tongue
terriner, pickled
'beautifully' ugly veg
(2 pax)

herb crusted lamb ribs
(6 pax)

smoked back strap,
parsnip puree
(4 pax)

sweet paprika tenderloin
tartare, jalapenos,
smoked corn, herb stalks
(12 pax)

roasted lamb rump,
watermelon radish salad
(4 pax)

turmeric and yoghurt
crusted lamb leg,
garlic naan
(20 pax)

Plant based dishes

salad of kipflers,
silverbeet and radicchio

green bean, dried fig,
marinated sheep's feta,
chardonnay vinaigrette

roasted, raw and pickled
beetroot and leaves,
buckwheat kernels, hazelnut,
orange herb stalk dressing

‘nose to tail’ share plate menu

prices excl. GST



Includes

every part of the animal
three plant based dishes
lamb for around 80 pax
cow for around 250 pax

Fees

\$60 p/p
(+\$5 p/p for Sundays)

Staff

waitstaff
weekdays \$52 p/h
saturdays \$58 p/h
sundays \$72 p/h
we recommend
one staff per 20 guests

chefs

weekdays \$50 p/h
saturdays \$60 p/h
sundays \$70 p/h

