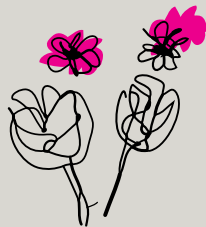
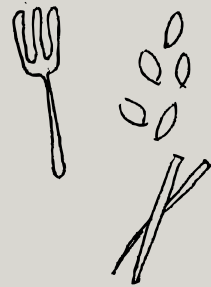


plated menu

SO WE MEAT AGAIN

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.



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 mullet, 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 kiplers, 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

danthemancooking.com | info@danthemancooking.com



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