

share plates

YOU MAKE MY HEART SKIP A BEET



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.



SPRING BLOSSOM

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, okra, capers, dill

beetroot cured snapper ceviche, roasted golden beets, pink peppercorn, nori creme fraiche

master stock poached spatchcock, green chilies, snow peas, bok choy, wasabi cress (+ \$4 p/p)

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

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

braised brisket, medley of pickled and fresh radish, horseradish

plant based

gem lettuce, fennel, fronds and pollen, tonka bean buttermilk dressing

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

roasted purple sweet potato, caraway carrots, black rice, carrot top verde

peak spring asparagus, black rice, stalk chilli vinaigrette, chervil, truffle pecorino

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

hand made buckwheat and soft herb noodles, charred broccolini, squash, house made ricotta, mint, chervil

SUMMER BREEZE

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

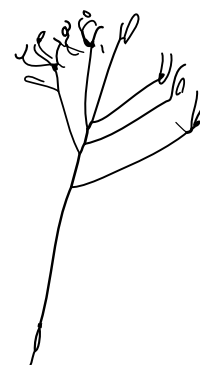
broccolini, fioretto, 'can't get enough' white anchovy dressing, samphire parmesan gremolata

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

* depending on seasonality

AUTUMN GOLD

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 romanesco, pistachio dukkah, tahini, dates, sprouts

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

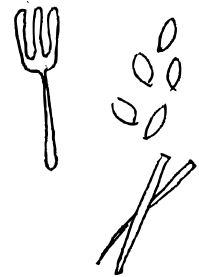
whole roasted half pumpkins, salad of witlof, radicchio, zucchini flower, marinated feta, sumac

potato and leek salad, green herb vinaigrette

(V) - vegetarian

WINTER ROASTS

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 leek, 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