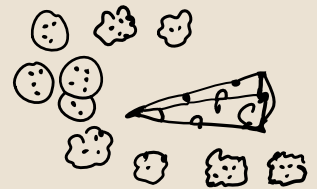


substantial drop off

YOU'LL LIKE ME EVEN THOUGH
I'M JUST ARUGULA GUY



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

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

black sesame crusted baked trout, lime and belly crisp

blackened wasabi salmon, lime, ginger, baby shiso

master stock poached whole chicken, green chilies, snow peas, bok choy, wasabi cress

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

slow cooked pasture raised eye fillet, grilled yellow capsicum romanescos

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

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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

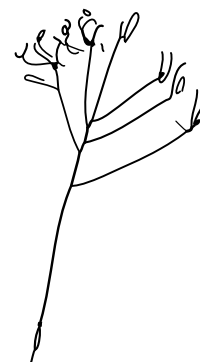
broccolini, fioretto, 'can't get enough' white
anchovy dressing, samphire parmesan
gremolata

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

* depending on market availability

AUTUMN GOLD

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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

WINTER ROASTS

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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 pax: weekdays 15 pax; weekends 20 pax

prices excl. GST

Includes

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

Fees

express lunch special
(Tuesday to Friday)
**1 animal protein, 2 plant
based dishes & good bread**
\$32 p/p + GST

**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 Waverley