

## share plates

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# 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

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### animal protein

grilled market fish, blistered padron peppers, lemon, parsley

pot roasted spatchcock, wild olives, maple, pineapple sage

slow roasted pork neck, plums, nasturtium

beef flank, mountain pepperberry indigenous rub

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

### plant based

summer salad of radicchio, witlof, grilled and dried peach, 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

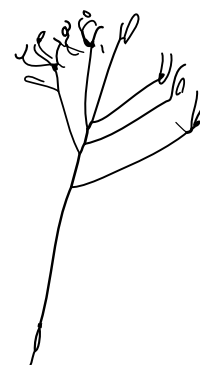
broccolini, seared lemon, samphire, parmesan gremolata

roasted cucumber, macadamia crumb, myrtle ricotta

\* depending on seasonality

## AUTUMN GOLD

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### 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

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### 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**

**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

**sundays**

10% food surcharge

**Staff**

**chefs**

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

**wait/bar staff**

weekdays \$52 p/h  
saturdays \$58 p/h  
sundays \$72 p/h  
public holidays \$105 p/h  
we recommend one staff  
per 20 guests