



## 12 Course Deluxe Menu

*Perfect for private dining*

Oyster - chilli - chardonnay vinegar

Scallops - sugar snap - radish

Steak tartare - potato truffle - shallots - spinach emulsion

Lobster - bisque foam - broad beans - spring onion infused oil

72-hour pork jowl - king brown mushrooms - gratin - granny smith - capers

Squid ink - smoked salmon roe - sea urchin

Quail - diamond clams - paella - Bloody Mary

Duck breast - balsamic lentils - celeriac

Beef cheek - kale - pickled red onions - finger lime

Smoked lamb - herb cream cheese - silver beet - beetroot

Red wine quince - sheep's milk cheese - pistachio - mulled white pear

Citrus - mille feuille - pistachio

**V = Vegetarian | VG = Vegan | GF = Gluten Free | NF = Nut Free | LF = Lactose Free**



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### PRICE ON APPLICATION

Get in touch for a tailored quote & we will be back to you in a Damm Good Time!

☎ 0432299419 · ✉ paul@dammgood.com.au

☎ 0447710080 · ✉ thomas@dammgood.com.au

🌐 www.dammgood.com.au

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