



3 Course Wedding Menu



Choose **TWO** of each course for alternating drop

ENTRÉE

Ocean trout in seaweed on roasted fennel crème and lemon caviar (GF, NF)

16 hour soy pork belly on apple fennel purée with pearl carrots and peas (GF, NF)

Lobster tail tortellini in black pasta dough under bisque foam with herb oil and spring onions (NF)

Beef tartare and cured chilli egg yolk, truffle potato foam, purple potato crisp with black garlic aioli (GF, NF)

MAIN

Flamed tuna fillet steak with zucchini roulade, rocket mousse and smoked tobico (GF)

Eye fillet with smoked sweet potato mash, red wine jus and asparagus tops under parmesan crisp (GF, NF)

Crispy lamb praline on champagne silver beet with cauliflower creme and pearly beetroot (NF)

Slow cooked chicken on mushroom truffle sauce with crispy rosti and crunchy chicken skin (GF, NF)

DESSERT

Lemon myrtle and coconut mousse with passionfruit curd and crispy raspberry meringue (V, GF, NF)

Smashed ricotta cheesecake with pistachio sponge, blueberry and white chocolate chards (V)

Earl Grey crème brûlée mousse with milk chocolate, white wine pear, coffee soil and caramel (V)

Individual cheese plates with red wine quince paste, maple crystallized nuts and house-made

Lavosh (V)

See next page for Chef's Recommendations

V = vegetarian, VG = vegan, GF = gluten free, NF = nut free, LF = lactose free



Scan QR &
Contact Us

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

📱 @dammgoodcatering



Scan QR &
Visit Website



3 Course Wedding Menu

CHEF'S RECOMMENDATION

ENTRÉE

Ocean trout in seaweed on roasted fennel crème and lemon caviar
16 hour soy pork belly on apple fennel purée with pearl carrots and peas

MAIN

Crispy lamb praline on champagne silver beet with cauliflower creme and pearled beetroot
Slow cooked chicken on mushroom truffle sauce with crispy rosti and crunchy chicken skin

DESSERT

Smashed ricotta cheesecake with pistachio sponge, blueberry and white chocolate chards
Earl Grey crème brûlée mousse with milk chocolate, white wine pear, coffee soil and caramel

CHEF'S RECOMMENDATION FOR VEGETARIAN

ENTRÉE

Lemon and pumpkin butter tortellini in wattle seed butter on roasted beetroot creme (V, NF)

MAIN

Ratatouille tart with whipped feta, balsamic cherry tomatoes, rocket pesto and shaved parmesan on zucchini crème (V)

DESSERT

Earl Grey crème brûlée mousse with milk chocolate, white wine pear, coffee soil and caramel (V)

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



Scan QR &
Contact Us

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
📱 @dammgoodcatering



Scan QR &
Visit Website