



5 Course Fine Dining Menu



1st COURSE

Scallops on miso carrot with sugar snap peas (GF, NF)
Beef tartare and cured chilli egg yolk, truffle potato foam, purple potato crisp with black garlic aioli (GF, NF)
Kingfish and ocean trout ceviche with chardonnay vinegar pickles wood sorrel and fried capers (GF, LF, NF)

2nd COURSE

Lobster tail tortellini in black pasta dough under bisque foam with herb oil and spring onions (NF)
Smoked duck breast and balsamic lentils, brussels sprout leaves with mustard foam (GF, NF)
Slow cooked chicken on mushroom-truffle sauce and crispy rosti with crispy chicken skin (GF, NF)

3rd COURSE

BBQ'd beef cheek in prosciutto and asparagus risotto with pancetta crisp (GF, LF)
Flamed tuna fillet steak with zucchini roulade, rocket mousse and smoked tobico (GF)
John dory on squid ink potato purée and snow peas, lemon butter with sun dried tomato gel (GF, NF)
Lamb backstrap on red capsicum foam with baba ganouch and duck fat potato pearls (GF, NF)

4th COURSE

Crispy lamb praline on champagne silver beet with cauliflower creme and pearly beetroot (NF)
16 hour soy pork belly on apple-fennel puree with pearl carrots and peas (GF, NF)
Baby barramundi fillet on white zucchini creme and grilled zucchini skins with pickled chilli gel (GF, NF)
Eye fillet with smoked sweet potato mash, red wine jus and asparagus tops under parmesan crisp (GF, NF)

5th COURSE

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)
Gianduja chocolate ganache tart under pear kataifi (V)

See next page for Chef's Recommendations

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!

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CHEF'S RECOMMENDATION

1st COURSE

Scallops on miso carrot with sugar snap peas

2nd COURSE

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3rd COURSE

BBQ'd beef cheek in prosciutto and asparagus risotto with pancetta crisp

4th COURSE

Crispy lamb praline on champagne silver beet with cauliflower creme and pearled beetroot

5th COURSE

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

CHEF'S RECOMMENDATION FOR VEGETARIAN

1st COURSE

Charred asparagus risotto with pickled chilli gel and parmesan crisp (V, NF)

2nd COURSE

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

3rd COURSE

Trio of tomatoes with vegemite custard and crostini (V, NF)

4th COURSE

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

5th COURSE

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

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