



7 Course Degustation Menu



1st COURSE

Kingfish & trout ceviche with chardonnay vinegar pickles under wood sorrel and fried capers **GF, LF, NF**

2nd COURSE

Baked scallops under miso cavolo nero and smoked tobiko caviar **GF, NF**

3rd COURSE

Lobster-tail tortellini in bisque foam with sugar snap peas and herb-infused oil **GF, NF**

4th COURSE

Chicken and lollipop on sweet corn risoni with house-made cranberry BBQ sauce **NF**

5th COURSE

Braised beef cheek on soft pancetta polenta with charred green beans **GF, NF**

6th COURSE

Crispy lamb praline on truffled cauliflower with charred broccoli florets, beetroot crisps and salsa Verde **NF**

7th COURSE

Slow-cooked apple & rhubarb with elderflower-champagne mousse and hazelnut sponge **V**

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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