



8 Course Seafood Menu



1st COURSE

Fresh oysters with chilli aioli, bonito flakes and purple potato crisp **GF, LF, NF**

2nd COURSE

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

3rd COURSE

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

4th COURSE

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

5th COURSE

Flamed pepper berry tuna on ratatouille carpaccio with pesto and smoked tobiko caviar **GF, LF, NF**

6th COURSE

Slow-cooked kingfish on squid ink mash, herb oil and charred okra **GF, NF**

7th COURSE

Steamed coral trout on bouillabaisse with diamond clams, asparagus and ricotta gnocchi **NF**

8th 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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