



3 Course Private Dining Menu

ENTRÉE

Duck Breast on Sweet Potato Gratin

with broad beans and smoked duck fat popcorn (GF, NF)

Octopus & Squid Ink Risotto

with pickled cauliflower, herb pesto and shaved parmesan (GF, NF)

16-hour Pork Belly

with pepper sauce, Brussels sprouts, cherry tomatoes and pancetta crisp (GF, NF)

Lobster tail tortellini

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

MAIN

24-Hour Lamb Shoulder

on smoked eggplant purée with cavolo nero, pearl beetroot and red wine jus (GF, NF, LF)

Mirror Dory on Squid Ink Potato

with black puree and snow peas, lemon butter with sun dried tomato gel (GF, NF)

Slow-Cooked Chicken

on sweet corn risoni with chicken crackling and charred green beans (NF)

Eye Fillet & Truffle Mash

with mushroom sauce, sugar snap peas and crispy potato (GF, NF)

DESSERT

Coffee Bean Tiramisu

with passionfruit curd, chocolate soil and Nutella ice cream (V)

Honey Panna Cotta and Ice Cream

with poached pear, macerated blueberries, pistachio sponge and praline (V)

Black Forrest and Earl Gray

mousse with milk chocolate, maraschino cherries, caramel and dark chocolate cake (V, GF, NF)

Apple & Rhubarb Mille-Feuille

with flaky puff pastry, layered with crème pâtissier, rhubarb and apple, under almond tuile (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 ACQUISITION

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 Private Dining Menu

CHEF'S RECOMMENDATION

ENTRÉE

Lobster tail tortellini

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

MAIN

Eye Fillet & Truffle Mash

with mushroom sauce, sugar snap peas and crispy potato (GF, NF)

Dessert

Honey Panna Cotta and Ice Cream

with poached pear, macerated blueberries, pistachio sponge and praline (V)

CHEF'S RECOMMENDATION FOR VEGETARIAN

ENTRÉE

Slow-Roasted Roma Tomato

with charred asparagus, ricotta gnocchi and parmesan foam (V, NF)

MAIN

Mushroom & Truffle Tart

on creamy truffle mash with snow peas, match sticks and balsamic reduction (V, NF)

DESSERT

Honey Panna Cotta and Ice Cream

with poached pear, macerated blueberries, pistachio sponge and praline (V)

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



Scan QR &
Contact Us

PRICE ON ACQUISITION

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