



5 Course Fine Dining Menu

1st COURSE

Duck Breast on Sweet Potato Gratin

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

Seared Scallop with Nori Foam

on a butternut pumpkin purée and finished with oceanic nori foam (GF, NF)

King Ora Salmon Tartare

with avocado, caramelised cauliflower purée, purple potato crisp and smoked tobiko caviar (GF, NF)

2nd COURSE

Lobster-Stuffed Pappardelle

in bisque foam with crushed basil peas (NF)

Octopus & Squid Ink Risotto

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

Vegemite-Marinated Lamb Backstrap

on roasted beetroot crème with ricotta gnocchi and crispy sage (NF)

3rd COURSE

Slow-Cooked Chicken

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

16-hour Pork Belly

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

Sous Vide Snapper Fillet

on carrot crème with charred pickled cabbage and snow peas (GF)

4th COURSE

Eye Fillet & Truffle Mash

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

24-Hour Lamb Shoulder

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

Mirror Dory & Mussels

pan-seared dory on grilled zucchini ribbons in bouillabaisse, topped with herb-gratinated mussels (NF)

5th COURSE

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



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PRICE ON ACQUISITION

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

Seared Scallop with Nori Foam

on a butternut pumpkin purée, finished with oceanic nori foam (GF, NF)

2nd COURSE

Lobster-Stuffed Pappardelle

in bisque foam with crushed basil peas (NF)

3rd COURSE

16-hour Pork Belly

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

4th COURSE

24-Hour Lamb Shoulder

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

5th COURSE

Coffee Bean Tiramisu

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

CHEF'S RECOMMENDATION FOR VEGETARIAN

1st COURSE

Green Pea Risotto

with whipped feta, rocket pesto and pickled baby beetroot (V, NF)

2nd COURSE

Slow-Roasted Roma Tomato

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

3rd COURSE

Sweet Potato Gratin

on pickled red cabbage crème with charred green beans (V, NF)

4th COURSE

Mushroom & Truffle Tart

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

5th COURSE

Coffee Bean Tiramisu

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

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