

eddixonfooddesign

dining menu

To accommodate your needs as flexibly as possible our dining menu offers a choice of three dining styles.

chef's menu

A chance to show off! This menu offers a delicious and creative dining experience with an emphasis on style, flavour (of course) and a nod to current food trends. Our chef's menu will bring a sophisticated edge to your event.

bistro menu

For more relaxed occasions, where the emphasis is on good wine and conversation as much as good food, our bistro menu provides simple and delicious menu options. Presentation and flavour are still paramount!

shared table

An informal, relaxed & interactive way to eat – this menu consists of beautifully presented platters of food designed specifically for guests to share with three price points.



ed dixon food design - dining menu 2016-17

prices

canapés

3 canapés per person

select three

chefs menu

two courses

entrée or dessert & a main course *includes tea, coffee & biscotti*

three courses

entrée, main course, dessert *includes tea, coffee & biscotti*

bistro menu

two courses

entrée or dessert & a main course *includes tea, coffee & biscotti*

three courses

entrée, main course, dessert *includes tea, coffee & biscotti*

shared table

shared platters

grazing boards; two mains, two salads *includes tea, coffee & biscotti*

shared platters

grazing boards; two mains, two salads *includes tea, coffee & biscotti*

shared platters

grazing boards; two mains, three salads *includes tea, coffee & biscotti*

dessert table

select four

dessert canapés

3 canapés per person

select three

additional charges for chefs & bistro menus

special requirements

(gf) gluten free items

(v) vegetarian items

(p) pescatarian items

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canapés

select three

cold

Rare beef tataki, nori, betel leaf, sriracha mayo & pickled radish (gf)

Miso smoked trout, charcoal bun, green elk, chilli kewpi & cucumber pickle

Goat's cheese, pine nut, bloody mary tomato, basil & golden brioche (v)

Amarillo pepper & lime kingfish crudo, toasted coconut, charcoal cracker (gf)

Peking duck cucumber cup, angel hair chilli, cashew praline (gf)

Heirloom tomato gazpacho, blue swimmer crab, plantain chip (gf)

Char grilled asparagus, triple cream blue, prosciutto, black olive crumb (gf)

hot

Star anise spiced duck & pork brioche sausage roll, cumquat & ginger jam

Chicken katsu sandwich, kewpi slaw, bulldog sauce, chive sprouts

Jerk fish taco, pineapple & mint salsa, lime & hot sauce (gf)

Steamed ginger & mushroom bun, chili, tamarind & soy peanut sambal (v)

Chermoula braised lamb & pine nut, brick pastry pipe, preserved lemon labne

Cauliflower & tahina fataya, parsley & pine nut salad, sumac labne

Pork belly bao, kimchi & apple slaw, black garlic kewpi, crackling

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chef's menu

on the table

Artisan bread rolls, baguette & gluten free bread
Local butter **or** bottles of extra virgin olive oil & balsamic
Sea salt flakes, cracked pepper

entrée chefs *select one*

Juniper berry smoked **duck** breast, crispy crackled duck skin, compressed apple, pomegranate molasses, maple labne (gf)

Confit ocean trout & a cigar of ocean trout tartare, crème fraiche, cucumber & chive sauce vierge, salmon pearls

Eye fillet carpaccio, horseradish & watercress, feta, hazelnut & citrus dressing (gf)

Heirloom tomato salad, Ibérico jamón, goats' cheese & olive whip, basil, tomato water (gf) (v available)

Crispy soft shell crab, green mango, papaya & perilla salad, hot & sour dressing, chilli vinegar roasted peanuts (gf)

Aubergine salad; crispy fried aubergine, smoky babaganoush, preserved lemon labne, aubergine wafers, maché (v) (gf)

Our grazing board is also available instead of a plated entrée.

grazing board *served on our timber boards for guests to share*

Fennel seed salami, chorizo, jamon (gf)
Oven dried truss tomatoes, zucchini & basil (gf) (v)
Queso fresco, lemon & dill stuffed peppers (gf) (v)
Manchego cheese, fig chutney (gf) (v)
Giardiniera pickled vegetables, bay & juniper (gf) (v)
Tea smoked ocean trout, crème fraiche & dill (gf)

main course individual plates *select one*

Hazelnut & olive crusted **eye fillet**, onion soubise, grilled blood plum, salsa verde, jus (gf)

Scorched **king salmon**, crusty fondant potato, roasted beets, pickled radishes, sweet beetroot dust (gf)

Slow cooked **lamb shoulder** & a cigar of lamb, eggplant purée, pine nut & currants, broad bean, parsley & feta salad

Crispy **corn-fed chicken** & a chorizo braised chicken leg, corn velvet, salt & vinegar popcorn, watercress puree (gf)

Slow cooked **pork** belly, crispy crackling, apple, almond & fennel salad, star anise, chilli & pineapple jam (gf)

Roast **barramundi** fillet, cauliflower puree, roast cauliflower salad, raisin, pine nut & caper vinaigrette, parsley oil (gf)

Pea & ricotta salata **rotolo**, fennel puree, crispy kale, walnuts, tarragon vinaigrette (v)

side dishes *select two*

Roasted baby potatoes, smoky paprika salt, evoo (gf) (v)

Baby cos, mint, cucumber & yoghurt dressing (gf) (v)

Broccoli, hazelnut & rocket salad, buttermilk dressing (gf) (v)

Shaved cabbage, sultanas, parmesan & rye crust slaw, vincotto dressing (v)

Sweet & sour pickled carrot ribbon, stone fruit, mint & fior di latte (gf) (v)

Wild rice, charred corn, cherry tomato, celery heart, orange & garlic mojo (gf)(v)

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bistro menu

on the table

Artisan bread rolls, baguette & gluten free bread
Local butter **or** bottles of extra virgin olive oil & balsamic
Sea salt flakes, cracked pepper

entrée *select one*

Torn roasted chicken, green mango, papaya & perilla salad, hot & sour dressing, chilli vinegar roasted peanuts (gf)

Wagyu bresaola, bourbon soaked apricots & watercress, ricotta salata, hazelnut & citrus dressing (gf)

Aubergine salad; crispy fried aubergine, smoky babaganoush, preserved lemon labne, aubergine wafers, maché (v) (gf)

grazing board *served on our timber boards for guests to share*

Fennel seed salami, chorizo, jamon (gf)
Oven dried truss tomatoes, zucchini & basil (gf) (v)
Queso fresco, lemon & dill stuffed peppers (gf) (v)
Manchego cheese, fig chutney (gf) (v)
Giardiniera pickled vegetables, bay & juniper (gf) (v)
Tea smoked ocean trout, crème fraiche & dill (gf)

main course *select one*

Grilled **beef eye** filet with roasted blood plum, horseradish crème, jus (gf)

Crispy salted **corn-fed chicken**, corn & chorizo salad, watercress puree (gf)

Pan fried **market fish**, roast cauliflower salad, raisin, pine nut & caper vinaigrette, parsley oil (gf)

Slow cooked **lamb** shoulder, romesco, giant cous cous, parsley, preserved lemon labne

Pea & ricotta salata **rotolo**, fennel puree, crispy kale, walnuts, tarragon vinaigrette (v)

side dishes *select two*

Roasted baby potatoes, smoky paprika salt, evo (gf) (v)

Broccoli, hazelnut & rocket salad, buttermilk dressing (gf) (v)

Shaved cabbage, sultanas, parmesan & rye crust slaw, vincotto dressing (v)

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shared table menu one

on the table

Artisan bread rolls, baguette & gluten free bread
Bottles of extra virgin olive oil & balsamic
Sea salt flakes, cracked pepper

Pots of salsa verde
Fennel seed salami, chorizo (gf)
Fresh ricotta with parsley, lemon & chilli salsa (gf) (v)
Mixed olives in citrus & juniper (gf) (v)

main dishes *select two*

Thyme & garlic salt **roasted chicken**, greens & citrus yoghurt (gf)

Cinnamon **braised lamb**, romesco, giant cous cous, parsley, preserved lemon & labne

Pea & ricotta salata **rotolo**, fennel puree, crispy kale, walnuts, tarragon vinaigrette (v)

side dishes *select two*

Roasted baby potatoes, smoky paprika salt, evo (gf) (v)

Broccoli, hazelnut & rocket salad, buttermilk dressing (gf) (v)

Shaved cabbage, sultanas, parmesan & rye crust slaw, vincotto dressing (v)

shared table menu two

on the table

Artisan bread rolls, baguette & gluten free bread
Bottles of extra virgin olive oil & balsamic, sea salt flakes, cracked pepper
Pots of salsa verde & mixed olives in citrus & juniper (gf) (v)
Fresh ricotta with parsley, lemon & chilli salsa (gf) (v)

grazing boards

Fennel seed salami, chorizo, jamon (gf)
Oven dried truss tomatoes, zucchini & basil (gf) (v)
Queso fresco, lemon & dill stuffed peppers (gf) (v)
Giardiniera pickled vegetables, bay & juniper (gf) (v)
Tea smoked ocean trout, crème fraiche & dill (gf)

main dishes *select two*

Scorched **king salmon**, crusty fondant potato, roasted beets, pickled radishes, sweet beetroot dust (gf)

Slow cooked **lamb shoulder**, eggplant purée, pine nut & currants, broad bean, parsley & feta salad

Crispy **corn-fed chicken**, chorizo, corn velvet, salt & vinegar popcorn, watercress puree (gf)

Pea & ricotta salata **rotolo**, fennel puree, crispy kale, walnuts, tarragon vinaigrette (v)

side dishes *select two*

Roasted baby potatoes, smoky paprika salt, evo (gf) (v)

Baby cos, mint, cucumber & yoghurt dressing (gf) (v)

Broccoli, hazelnut & rocket salad, buttermilk dressing (gf) (v)

Shaved cabbage, sultanas, parmesan & rye crust slaw, vincotto dressing (v)

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shared table menu three

on the table

Artisan bread rolls, baguette & gluten free bread
Bottles of extra virgin olive oil & balsamic
Sea salt flakes, cracked pepper

Pots of salsa verde
Fresh ricotta with parsley, lemon & chilli salsa (gf) (v)
Mixed olives in citrus & juniper (gf) (v)

grazing boards

Fennel seed salami, chorizo, jamon (gf)
Oven dried truss tomatoes, zucchini & basil (gf) (v)
Queso fresco, lemon & dill stuffed peppers
Manchego cheese, fig chutney
Giardiniera pickled vegetables, bay & juniper (gf) (v)
Tea smoked ocean trout, crème fraiche & dill

main dishes *select two*

Hazelnut & olive crusted **eye fillet**, onion soubise, grilled blood plum, salsa verde, jus (gf)

Scorched **king salmon**, crusty fondant potato, roasted beets, pickled radishes, sweet beetroot dust (gf)

Slow cooked **lamb shoulder**, eggplant purée, pine nut & currants, broad bean, parsley & feta salad (gf)

Crispy **corn-fed chicken**, chorizo, corn velvet, salt & vinegar popcorn, watercress puree (gf)

Slow cooked **pork** belly, crispy crackling, apple, almond & fennel salad, star anise, chilli & pineapple jam (gf)

Roast **barramundi** fillet, cauliflower puree, roast cauliflower salad, raisin, pine nut & caper vinaigrette, parsley oil (gf)

Pea & ricotta salata **rotolo**, fennel puree, crispy kale, walnuts, tarragon vinaigrette (v)

side dishes *select three*

Roasted baby potatoes, smoky paprika salt, evoo (gf) (v)

Baby cos, mint, cucumber & yoghurt dressing (gf) (v)

Broccoli, hazelnut & rocket salad, buttermilk dressing (gf) (v)

Shaved cabbage, sultanas, parmesan & rye crust slaw, vincotto dressing (v)

Sweet & sour pickled carrot ribbon, stone fruit, mint & fior di latte (gf) (v)

Wild rice, charred corn, cherry tomato, celery heart, orange & garlic mojo (gf)(v)

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plated dessert *select one to be served as a single plated dessert*

EDFD Eton mess: summer berries, liquorice custard, ginger crumble (gf)

Alfajores: cinnamon shortbread sandwich, dulce de leche

Rich chocolate mousse, rosemary crème fraiche & honeycomb (gf)

Chocolate peanut butter tart, peanut brittle

Scorched pineapple carpaccio, coconut jel & chilli floss (gf)

sweet canapés *select three sweet to be served canapé style*

EDFD Eton mess: summer berries, liquorice custard, ginger crumble (gf)

Blood orange crème éclairs

Lemon curd ice cream pops, white chocolate & shredded coconut (gf)

Chocolate fudge brownie, crème fraiche & honeycomb (gf)

Scorched pineapple, coconut jel, chilli floss sweet spoon (gf)

Chocolate peanut butter tart, peanut brittle

Alfajores: cinnamon shortbread sandwich, dulce de leche

Affogato with salted caramel peanut brittle (gf) (espresso machine necessary)

dessert table *select four items to be served on a decadent table with berries & thick cream.*

When the cheese option is selected please select two sweet options.

minimum of 50

Valrohna chocolate & almond cake

Calvados glazed apple tart tatin, clotted cream

Spiced hungarian plum & hazelnut cake

Cinnamon sugar dusted doughnuts

Seville orange & almond cake, bitter orange glaze

EDFD Eton mess: summer berries, liquorice custard, ginger crumble (gf)

Lemon curd tart

Poached vanilla pear & custard tart

Roasted pecan & caramel custard tart

Chocolate fudge, crème fraiche & honeycomb (gf)

A selection of three cheeses, dried fruits, sticky paste, crackers & crusty bread.

tea & coffee

Allpress French press coffee, assorted herbal & traditional teas with chocolate, rosemary & muscatel biscotti

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the details

All our pricing is inclusive of **GST**.

delivery fee

A delivery charge is charged to all inner Melbourne addresses.
For deliveries outside inner Melbourne an additional fee will be negotiated.

minimum numbers 20 people

dietary requirements

We are happy to provide for vegetarian, coeliac and other dietary requirements with a minimum of seven working days' notice. Please note that we are unable to guarantee that menu items will be 100% free of all traces of nuts, dairy, gluten or other products.

staff

All staff are required to be paid for a minimum of 4 hours.

ordering

We require a minimum of seven working days' notice for final numbers. This will form the basis of our billing. We also understand that there are last minute changes and special requests. Our staff will endeavour to accommodate these.

equipment

Serving platters and cocktail napkins are included in free of charge.
If you require additional equipment please let us know and we will arrange a quote for you.
EDFD have a large range of items to hire and also work with fantastic hire companies.

valid until 1 May 2017

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