

SHARED MENUS

Informal, relaxed & interactive



SHARED MENU ONE

On the table

- Artisan baguette & gluten free bread
- Bottles of extra virgin olive oil & balsamic
- Sea salt flakes, cracked pepper
- Fennel seed salami & jamón ibérico (gf)
- Pots of spiced beetroot relish (v) (gf)
- Pots of white bean puree, truffle oil (v) (gf)

Main dishes please select two

- Smoky paprika & garlic roasted chicken, sweet potato, parsnip, baby corn, cherry tomato & basil (gf)
- Braised beef cheek, celeriac puree, roasted figs & desoto sherry jus (gf)
- Soft yellow polenta, chorizo, mixed wild mushroom, crème fraîche, chervil, rosemary & thyme (gf)
(v available)

Side dishes

- Steamed baby kiplers, chimichurri butter, black salt (v) (gf)
- Lemon & garlic kale, walnuts, pomegranate, pickled red onions (v) (gf)

(includes tea, coffee & biscotti)

SHARED MENUS

(continued)

SHARED MENU TWO

On the table

Artisan bread rolls, baguette & gluten free bread, house made grissini, black salt & fennel seed, bottles of extra virgin olive oil & balsamic, sea salt flakes, cracked pepper

Pots of spiced beetroot relish (v) (gf)

Pots of white bean puree, truffle oil (v) (gf)

Grazing boards

Fennel seed salami & jamón ibérico (gf)

Bagna cauda, baby radishes & Dutch carrots (v) (gf)

Marinated goats cheese, saffron & bay (v) (gf)

Chunky cauliflower, fennel & cucumber piccalilli (v) (gf)

Tea smoked ocean trout (gf)

Main dishes please select two

Roasted king salmon, carrot velvet, king brown mushrooms, scorched onions, salsa verde (gf)

Slow cooked lamb shoulder, babaganoush, golden beets, green chilli & walnut smoked labne, ras el hanout cracker (gf)

Feta brined corn-fed chicken, puy lentils, crispy kale, feta, walnuts, pomegranate (gf)

Pan fried gnocchi romano, wild mushrooms, pumpkin puree, chestnut beurre blanc, pecorino, green olive & peppercorn (v) (gf)

Side dishes please select two

Steamed baby kiplers, chimichurri butter, black salt (v) (gf)

Lemon & garlic kale, walnuts, pomegranate, pickled red onions (v) (gf)

Roasted pumpkin, charred corn & puy lentil, dill, parsley & sheep's milk yoghurt (v) (gf)

Red wine poached pear, watercress, witlof & stilton salad (v) (gf)

Braised beetroot, sprout & pea shoot salad, beet crisps (v) (gf)

(includes tea, coffee & biscotti)

SHARED MENUS

(continued)

SHARED MENU THREE

On the table

Artisan bread rolls, baguette & gluten free bread, house made grissini, black salt & fennel seed salami, bottles of extra virgin olive oil & balsamic, sea salt flakes, cracked pepper

Pots of spiced beetroot relish (v) (gf)

Pots of white bean puree, truffle oil (v) (gf)

Grazing boards

Fennel seed salami & jamón ibérico (gf)

Bagna cauda, baby radishes & Dutch carrots (v) (gf)

Marinated goats cheese, saffron & bay (v) (gf)

Pork belly, pedro ximenez & juniper berry terrine, cornichons (gf)

Celeriac rémoulade (v) (gf)

Chunky cauliflower, fennel & cucumber piccalilli (v) (gf)

Tea smoked ocean trout (gf)

Main dishes please select two

24 hour braised **beef short rib**, baby leeks & puree, potato sarladaise, shiraz jus (gf)

Roasted **king salmon**, carrot velvet, king brown mushrooms, scorched onions, mustard leaf, salsa verde (gf)

Slow cooked **lamb shoulder**, babaganoush, golden beets, green chilli & walnut smoked labne, ras el hanout cracker (gf)

Feta brined **corn-fed chicken**, puy lentils, crispy kale, feta, walnuts, pomegranate (gf)

Slow cooked **pork belly**, crispy crackling, celeriac puree, chestnuts, pickled radish, agro dolce (gf)

Vine leaf wrapped **barramundi**, truffled white bean puree, chorizo, baby leeks, basil oil (gf)

Pan fried **gnocchi romano**, wild mushrooms, pumpkin puree, chestnut beurre blanc, pecorino, green olive & peppercorn (v) (gf)

Side dishes please select two

Steamed baby kipflers, chimichurri butter, black salt (v) (gf)

Lemon & garlic kale, walnuts, pomegranate, pickled red onions (v) (gf)

Roasted pumpkin, charred corn & puy lentil, dill, parsley & sheep's milk yoghurt (v) (gf)

Red wine poached pear, watercress, witlof & stilton salad (v) (gf)

Braised beetroot, sprout & pea shoot salad, beet crisps (v) (gf)

(includes tea, coffee & biscotti)

THE DETAILS

Extra Information



All our pricing is inclusive of GST.

Delivery fee

A \$55.00 delivery charge is charged to all inner Melbourne addresses.

For deliveries outside inner Melbourne an additional fee will be negotiated.

Minimums

Minimum numbers 20 people

\$1,000.00 is our minimum food order plus delivery.

Additional charges for chefs & bistro menus

\$9.50 per person for a main course or entree served alternately - minimum 50 guests

\$5.00 per person for an additional side dish

Dietary requirements

(gf) gluten free items

(v) vegetarian items

(p) pescatarian items

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

Staff are charged from \$42.00 per hour, chefs & supervisors are \$55.00 per hour. 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.

Menu valid until 30 September 2017