

SOUTH COAST

CATERING COLLECTIVE

GRAZING TABLE



"Food is the ingredient that binds us together"

MENU

ARRIVAL

Organic Sourdough w Cultured Butter

APPETISERS

*Local marinated olives
Chorizo & chick pea toasted bread
Trio of dips, crispy tortilla
Chicken Pate, chutney
Mozzarella, iceberg, heirloom tomatoes
Crudites of garden fresh veggies
Charcuterie*

MAIN EVENT

*24Hr Cooked lamb shoulder, minted yogurt
Braised beef shank, peppered wild mushroom horseradish crème fraiche
Crackling free range pork, apple chutney
Orange & Honey baked ham, English mustard
Steamed south coast fish fillet, Soy and shallot dressing
Baked ocean trout, salsa Verde and confit tomatoes & fennel
Poached salmon, miso and sorrel*

SIDES

*Fennel, orange & radicchio salad,
Garden salad, goats curd & toasted seeds
Whole baked Pumpkin, garlic butter and thyme
Roasted sweet potato, soured cream, rosemary dressing
Grilled zucchini, broccolini, garlic and chilli dressing
Spiced roasted cauliflower, cashew and coriander
frekkah and roast eggplant, tahini dressing.*

