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COLD CANAPES

Torched Kingfish nigiri, ume seeds, green chilli, organic tamari sauce (gf, df)

Bruschetta of fresh ricotta, black fig, honey comb & micro basil (v)

Tartlet of blue swimmer crab, lemon aioli, fine herbs & finger lime

Grilled achiote beef, corn tostada, whipped avocado, pickled chilli (df, gf)

Ocean trout confit, lemon zest, rye toast, snipped chives, pink pepper

Spiced roasted quail, cumin pancake, sambal chilli salad, dried cumquat (v)

Prawn cocktail sandwich, mary rose sauce, celery, snipped chive

Cherry tomato tarte tatin, goats curd, black olive, baby basil (v)

HOT CANAPES

Broad bean, prosecco & pea arancini, saffron mayo, fried cavolo nero (v)

Master stock pork belly, bao, green chilli, fried shallots, cucumber (df)

Beef sliders, bacon relish, smoked cheese, pickle cucumber

Jalapeno, smoked cheddar, paprika croquette, jalapeno mayo (v)

Classic Peking duck pancake, hoisin, spring onion, cucumber (df)

Tunisian chicken and sumac cocktail pies, coriander yoghurt, celery leaf

Yakitori wagyu beef skewers, japanese sprinkle, micro shiso leaves

Grape leaf pulled lamb & feta, spiced rice, pomegranate, tzatziki (gf)



ENTREES

Tian of avocado, celery and blue swimmer crab, roasted red pepper vichyssoise (df)

Vitello tonnato, saffron tuna mayonnaise, artichoke petals, watercress, capers (gf)

Smoked duck breast, green papaya slaw, Asian herbs, lychee, Nam jim (gf, df)

King prawn cocktail, fennel, croutons, endive, Marie Rose sauce (df)

Ricotta gnocchi, pistachio pesto, broad bean, goats' cheese, fried silverbeet (v)

Crispy Otway pork belly, parsnip cream, torched fig, witlof, charcuterie jus (gf)

Sealed scallops, charred corn puree, lemon pangrattato, soft herb salad (gf, df)

Confit salmon nicoise, crispy salmon skin, capers, kipfler potato, bisque mayo (gf, df)



MAIN COURSES

Roasted wagyu sirloin, creamy herb mash, blistered vine tomato, parsley bordelaise (gf)

Blue eye fillet, orange segments, shaved fennel, roasted almond, volcanic salt (gf, df)

Lamb rump, asparagus spears, raisin, feta, dukkha, pomegranate jus (gf)

Angus eye fillet, potato pave, roasted eschalots, fried kale, red wine jus (gf)

Pork loin roast, radicchio slaw, sour red apple sauce, micro salad (gf,df)

Chicken breast, roasted almond cream, grilled nectarine, muscatel pan jus (gf)

Eggplant & sweet potato parmigiana, buffalo mozzarella, tomato sugo, micro basil (gf)

Roasted snapper fillet, saffron poached potato, baby leeks, capers, lemon vinaigrette

SIDE DISHES

Broccolini, snow peas & broad beans, mint, lemon vinaigrette (v, gf, df)

Butter lettuce, witlof, chervil & dill, palm sugar vinaigrette (v,gf,df)

Twice cooked blue chipper potatoes, burnt leek, parsley, thyme (v, gf, df)

Maple glazed Japanese pumpkin, toasted pepitas, pomegranate, spiced yoghurt (v, gf)



DESSERT CANAPES

Keylime pie, mini matcha meringue, viola flower (v)

Eton mess, berries, finger lime, verbena cream (v)

Golden Gaytime, dark chocolate sauce, honeycomb crumble dessert glass (v)

White chocolate pannacotta ice cream cone (v)

PLATED DESSERT

Classic lemon tart, fresh figs, spiked mascarpone (v)

Giant pavlova, passion fruit cream, summer berries, lemon balm (v)

Golden gaytime, dulce de leche and salted caramel trifle (v)

Eton mess, berries, finger lime, verbena cream (v)

FROMAGE PLATTER

Australian Pyengana Cheddar, French Delice De Bourgogne, Italian Gorgonzola Dolce

Quince paste, grapes, lavosh and pane croccante



CHILDREN'S MAINS

Penne with tomato sugo, carrot, cherry tomatoes and grated cheese (v)

Slow braised meatballs, potato mash, tomato sauce (gf)

Battered white fish with chips, salad and mayonnaise

Petite steak with mashed potato and baby carrots (gf)

CHILDREN'S DESSERTS

White chocolate mousse with strawberries, raspberries and shaved chocolate (v)

Chocolate fudge brownie with strawberry sauce, chocolate fudge and snow sugar (v)

