

EVENTS @ FEDDISH

Feddish offers a set menu for groups over 12 guests with a selection of three in each course. Upon request, Feddish can embellish this menu with extra courses such as shared cheese plates or petit fours if required.

Two course - selection of 3 entrees / 3 mains \$55 per person

Three course - selection of 3 entrees / 3 mains / 3 desserts \$65 per person

2 course alternate drop also available \$50 per person

Dietary requirements will be catered for individually provided there is 7 days notice

TO SHARE ON ARRIVAL - Charged @ \$10 per person

Classic Share Platter

Marinated Olives, Dips & Warm Breads,
Cheddar & Jalapeno Croquettes, Serrano Ham

Seafood Share Platter

Freshly Shucked Barilla Bay Oysters, Breaded White Anchovies,
Prawn & Chilli Wontons, Gravlax

ENTRÉE SELECTION

Lemon & thyme marinated lamb loin, chargrilled w Greek salad & basil oil

Classic prawn cocktail w avocado & caramelised lemon

Pressed chicken & bacon terrine w red onion marmalade & toasted sourdough

MAIN SELECTION

Pan seared Tasmanian salmon w grilled asparagus on confit tomatoes

Grain fed sirloin w crispy pancetta & Diane sauce (served medium)

Filo wrapped baked chicken breast w leek & camembert stuffing
& field mushroom sauce

Side dishes of green beans & chat potatoes

DESSERT SELECTION

Belgian chocolate mousse w peppermint curls

Sticky date pudding w toffee sauce & vanilla bean ice cream

Baked vanilla cheesecake w berry compote