

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. All main courses are served with a chef's selection of side dishes.

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 **\$50.00 per person**

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

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

A chefs selection of -

Marinated olives, Kalamata, Sicilian green & Liguarian, served warm with chilli & rosemary

Hard Rind Cheese, Zucchini & Pea Arancini

Homemade Dips & Turkish bread

ENTRÉE SELECTION

Selection of freshly shucked Tasmanian oysters

- red wine & shallot (2), natural (2), sweet soy & sesame (2)

Parmesan crumbed veal medallions with tomato, bocconcini & fried Roquette

Caramalised shallot, cherry tomato & basil ragout, topped with smoked chicken & an avocado French dressing.

MAIN SELECTION

Roast fillet of aged beef (served medium) with mashed potato, roasted mushroom and spinach puree with a red wine jus

Pan fried Atlantic salmon served with green beans, tomato, crispy onion salad & lemon dill hollandaise

Roasted chicken breast filled with semi dried tomatoes & prosciutto, served on wild mushroom & tarragon ragout

Oven roasted rack of lamb served with green beans, roasted tomato and a port rosemary jus*

**Surcharge applies, please enquire*

DESSERT SELECTION

Chocolate pudding with cream and strawberries

Lemon tart with vanilla bean ice-cream & raspberry coulie

Pannacotta served with summer berry compote & Chantilly cream

Coffee/tea is an additional \$3 per person