

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 **\$48.50 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, warm with chilli & rosemary

Fontina, zucchini & pea arancini

Dips & Turkish bread

ENTRÉE SELECTION

Cured white fish, pomegranate, radish & cress salad

Risotto of truffle, porcini & pea

Warm smoked duck salad, crispy pancetta, hazelnuts & endive

Chilli dusted river prawns, lime dressed spinach

Tomato & white bean soup, grilled bread

MAIN SELECTION

Pan-fried ocean trout, tomato, green beans & crispy onions, roquette with lemon dressing

Slow cooked free range chicken cacciatore, braised with tomato, mushrooms, garlic & chilli

Braised lamb shank, pumpkin mash, rosemary jus & vegetable crisps

Spinach & ricotta stuffed field mushroom, rocket & pistachio pesto

Turkey & bacon ballotine, sage and onion potato hash, cranberry jus (December bookings)

Aged 350g rib eye on the bone (served medium only), hand cut chips with roast tomato & onion rings, salsa verdi & red wine jus - *Surcharge applies, please enquire*

DESSERT SELECTION

Chocolate mousse

Individual lemon tarts with vanilla bean ice-cream

House made passion fruit pannacotta with raspberries & double cream

Cheese boards with dried fruits & lavosh

Christmas pudding with brandy butter (December bookings)

Coffee/tea is an additional \$3 per person