



Fine dining

Plated menus, designed to suit gala and formal corporate events.

*Staffing and equipment are extra. Please contact our events team for a formal quote.
Ab Fab catering has a full liquor licence and offers a complete range of beverage packages.
Minimum 40 guests attending
Menu items are seasonal and subject to availability*

Optional

Selection of canapés to start from \$9.00

Alternative drop Choice of two at each course for alternate drop

Two Course \$52.00+gst per person

Three Course \$62.00+gst per person

Entrees

Haloumi tart with a caper parsley crust

Whitlof salad Italian gorgonzola dolce and walnut purée

Mushroom pork and chicken liver terrine with sour dough crumbs and elderberry jam

Ribolita - Tuscan white bean and bread soup

Garlic crumbed prosciutto wrapped artichoke with roasted garlic aioli

Arancini - Fresh green pea and Brie risotto balls with a polenta crumb

Ruby grapefruit baby cos and avocado salad with pink peppercorn dressing

Tartlet of caramelised onion sun-dried tomato and goat's cheese with a rocket Parmesan salad

Minestrone Estivo - Spring minestrone with asparagus broad beans and pesto

Veal tonnato with fried capers and pickled green beans

Duck avocado and mango salad with pistachio nuts

Twice baked cheddar soufflé with grapes and walnuts





Main course

Poached chicken roulade served with a potato galette
Slow cooked beef brisket with du puy lentils roast root vegetable glaze
Seared lamb cutlets with a roast beetroot macadamia and goats curd salad
Slow cooked aniseed infused pork belly and soy roast peanuts and braised bok choy
Wild mushroom shepherd's pie with beans and wilted greens
Duck neck sausage with braised cabbage and pinot reduction
Reef fish with burnt butter sage olives and polenta crisps
Braised beef cheek in a red wine rosemary and vegetable jus on blue cheese polenta
Quince glazed quail with roast pear warm radicchio salad

All main meals served with sautéed greens & sourdough dinner rolls.

Desserts

Chocolate and orange flourless cake with fresh cream
Sticky date pudding with classic sticky toffee sauce
Indian spiced carrot cake with sweetened labneh and an orange cardamom glaze
Caramel and coffee Bruleé with fresh cream and berries
Port fig and pear chocolate cake with clotted cream
Brown sugar pavlova with poached seasonal fruit
Australian cheese plate with fresh and dried fruit crackers

