



R & R FOOD AND BEV CONSULTING

Canapé Menu

Elegant bite-sized dishes for cocktail-style events, launches, and celebrations

THE SELECTION

Duck liver parfait, brioche, quandong jam

Whipped goat's curd, heirloom tomato tartlet

Beef tartare, sourdough crisp, Dijon

Confit duck croquette, plum sauce

Seaweed cookie, wakame emulsion, pickled kohlrabi

Smoked trout rillettes, rye crisp, pickled fennel

Lamb koftas, yoghurt, mint

Twice-cooked pork belly bites, apple gel

Roasted beetroot, whipped feta, walnut crumble

Chicken and tarragon terrine, cornichon, toast

PREMIUM ADD-ONS

NSW rock oysters, mignonette

Seared scallop, cauliflower purée, brown butter

"Precision without pretence."

Bring the restaurant home.



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Grazing & Salads Menu

Fresh, share-style spreads for relaxed gatherings and long lunches

SALADS

Mixed leaf salad, cherry tomato, cucumber, lemon vinaigrette

Duro pasta salad, sundried tomato, feta, basil

Roast pumpkin & quinoa salad, baby spinach, toasted pepitas

COLD MEATS & PROTEIN

Herb-roasted chicken, sliced

Selection of 2 charcuteries from Martin's Ridge Farm

BREAD

Rosemary & sea salt focaccia

CHEESE & GRAZING BOARD

Three local cheeses, marinated olives, roasted capsicum, selection of condiments, crackers

SWEET FINISH

Mini lemon curd tarts

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