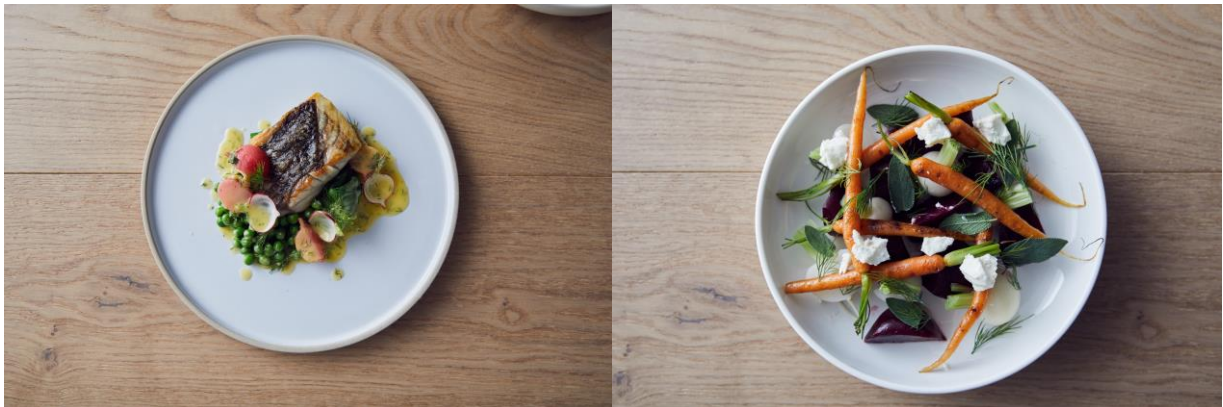


DODY OLIVER

Lunch & Dinner



Dody Oliver Catering

P 0413 449 552 **E** info@dodyolivercatering.com.au **W** dodyolivercatering.com.au

Entree dishes

- Grilled Queensland tiger prawns, Café de Paris butter, burnt lemon **GF**
- Burrata, grilled peach, cucumber, macadamia, basil oil **GF V**
- Tandoori lamb cutlet, sweet potato hummus, crispy chickpeas, green chilli and coriander **GF**
- Poached Tasmanian salmon croquette, sauce gribiche, fried parsley
- Wagyu bresaola carpaccio, smoked tomato, pine nut, parmesan cream **GF**
- Hasselback beets, crème fraiche, hazelnuts, kaffir lime leaf and coriander **GF V**
- Kingfish tataki, cucumber, avocado, chilli, crispy garlic and sesame dressing

Bread course \$25pp

- Selection of baker bleu bread, house churned cultured butter, Mount Zero olive oil and the choice of the following accompaniments.
****Gluten free bread can be provided with suitable notice for any guests**
- 'Melbourne Cured' smoked salmon, Yarra Valley roe, fine herbs
- Whipped Meredith goat curd, French breakfast radish, persillade
- San Daniele prosciutto, caponata

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Main dishes

- 24 hour braised lamb shoulder, Victorian goat curd, spring vegetables, mint dressing **GF**
- Chargrilled Bermagui Kingfish, warm salad of fennel, onion and orange **GF**
- Fillet of Gippsland beef, medium, old style peppercorn sauce, watercress and shallot salad **GF**
- Harissa and honey glazed chicken Maryland, chickpea dal, preserved lemon, parsley **GF**
- Gold band snapper fillet, anchovy butter, lilliput capers, matchstick potato **GF**
- Ricotta gnocchi, miso butternut squash, raw tomato, sour cream, chilli oil **V**
- Risotto of baby zucchini, summer truffle, stracciatella and pine nut **GF V**
- Coriander seed and garlic marinated chicken breast, vine tomato, saffron yoghurt, pine nuts **GF**
- Tea brined duck breast, du puy lentil vinaigrette, bitter leaves, citrus **GF**
- Steamed fillet of Tasmanian salmon, dressed with tahini yoghurt, pomegranate, walnut and parsley **GF**

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Side dishes

- Steamed kiplers, sour cream, chives, sea salt, lemon **GF V**
- Scorched broccoli, salted ricotta, chilli pepitas, basil dressing **GF V**
- Watermelon, Meredith feta, cucumber, mint, sumac **GF V**
- Victorian asparagus, rocket, Caesar dressing **GF**
- Roast baby potatoes, confit garlic, thyme **GF V**
- Butter lettuce, avocado, radish, grapefruit dressing **GF V**
- Heritage carrots, hot honey, yoghurt, thyme **GF V**
- Shoestring fries **GF V**
- The best tomatoes, Baker Bleu sourdough croutes, extra virgin olive oil, sherry vinegar, basil **V**

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Sweet

- Tart au Citron, macerated raspberry, Chantilly **V**
- Date, orange and whisky pudding, ginger butterscotch, vanilla ice cream **V**
- Rhubarb and vanilla crème brulee, brandy snap **GF V**
- Vegan bitter chocolate cremeux, almond, sea salt, blackberry **GF Vegan**
- Peninsula strawberry, elderflower, lime mascarpone trifle **GF V**
- Pear tarte tatin, macadamia ice cream **V**

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Minimum of 10 Guests

Price per head, can be either 3 choices from Canapé menu, an Entree, Main, Dessert and or Cheese Platter

2 courses = \$150.00 per head

3 courses = \$200.00 per head

4 courses = \$225.00 per head

Our Lunch and Dinner menu is designed for sharing or to be plated individually

Let us serve you

Bar staff @ \$70 per hour minimum 4 hour requirement.

Wait staff @ \$70 per hour, minimum 4 hour requirement

Chef staff @ \$90 per hour minimum 4 hour requirement

Serving platters and serving utensils for sharing dishes are included.

If you require further equipment we can arrange a quote on your behalf.

Ordering

We require a minimum of 7 working days' notice for final numbers.

This will form the basis of our billing. We also understand that there are last-minute changes and special requests. Our staff will endeavor to accommodate these.

Dietary Requirements

We are happy to provide for vegetarian, vegan, coeliac and other dietary requirements with a minimum notice of seven working days.

Please note, we are unable to guarantee that menu items will be 100% free of all traces of nuts, dairy, gluten or other products.

Payment

\$500 deposit prior to your event Remaining amount will be invoiced day after event.

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