

# D O D Y O L I V E R

## Lunch & Dinner



---

Dody Oliver Catering

---

**P** 0413 449 552 **E** [info@dodyolivercatering.com.au](mailto:info@dodyolivercatering.com.au) **W** [dodyolivercatering.com.au](http://dodyolivercatering.com.au)

## Entree dishes

---

- Seared scallops, piquillo pepper, black garlic, nduja, lemon pangrattato **DF**
- Burrata, slow roasted tomato, macadamia, marjoram, basil oil **GF V**
- Smoked ham hock and caramelised onion terrine, sauce gribiche, fine herbs **DF**
- Lightly cured ocean trout, pickled cauliflower, radish, mint and coriander yoghurt, lavosh
- Wagyu bresaola carpaccio, confit kohlrabi, caperberries, cippolini onion, parmesan cream **GF**
- Smoked beetroot and slated ricotta tortellini, roasted almond cream, watercress salsa **V**
- Kingfish tataki, cucumber, avocado, chilli, crispy garlic and sesame dressing **GF DF**

## 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

---

Dody Oliver Catering

---

**P** 0413 449 552 **E** [info@dodyolivercatering.com.au](mailto:info@dodyolivercatering.com.au) **W** [dodyolivercatering.com.au](http://dodyolivercatering.com.au)

## Main dishes

---

- 20-hour braised lamb shoulder, pomegranate glazed, smoky eggplant, almonds, mint, barberries **GF**
- Port Phillip Bay snapper, confit fennel, sea vegetables, champagne and caviar sauce **GF**
- Fillet of Gippsland beef, served medium, shallot and garlic confit, red wine sauce **GF DF**
- Harissa and honey glazed chicken Maryland, chickpea dal, preserved lemon, parsley **GF DF**
- John Dory fillet, local mussels and clams, coconut, turmeric and curry leaf sauce **GF DF**
- Jerusalem artichoke and black truffle risotto, artichoke crisps, stracciatella **GF V**
- Cider and mustard glazed pork cheek, baby leeks, pancetta, lemon thyme **GF**
- Lamb rump, served medium, celeriac puree, root vegetable crisps, herb jus **GF**
- Coriander seed and garlic marinated chicken breast, vine tomato, saffron yoghurt, pine nuts **GF**
- Confit of Aylesbury Duck, parmesan polenta, agrodolce dressing, bitter leaves **GF**
- Roast Tasmanian salmon, beurre noisette, capers, lots of herbs **GF**

---

Dody Oliver Catering

---

**P** 0413 449 552 **E** [info@dodyolivercatering.com.au](mailto:info@dodyolivercatering.com.au) **W** [dodyolivercatering.com.au](http://dodyolivercatering.com.au)

## Side dishes

---

- Warm kipfler potato salad, lemon crème, chives, sea salt **GF V**
- Iceberg lettuce, grain mustard, pecorino, ciabatta croute **V**
- Scorched mixed kale, wild garlic dressing, toasted buckwheat **DF V**
- French beans, pickled walnut, Roquefort **GF V**
- Roast baby potatoes, confit garlic **GF DF V**
- Warm heirloom beets, smoked goat curd, rye crumb **V**
- Fennel, ruby grapefruit, radish, watercress, citrus vinaigrette **GF DF V**
- Confit and roast butternut, pumpkin seed pesto, feta **GF V**
- Shoestring fries **GF DF V**

---

Dody Oliver Catering

---

**P** 0413 449 552 **E** [info@dodyolivercatering.com.au](mailto:info@dodyolivercatering.com.au) **W** [dodyolivercatering.com.au](http://dodyolivercatering.com.au)

# Sweet

---

- Tart au citron, soured berries, lime mascarpone **V**
- Date, orange and whisky pudding, ginger butterscotch, vanilla ice cream **V**
- Espresso crème brulee, biscotti **V GF\***
- Dark chocolate mousse, miso caramel, mandarin **GF V**
- Winter meringue, blackberry, quince, chestnut, crème fraiche **GF V**
- Pear tarte tatin, macadamia ice cream **V**

---

Dody Oliver Catering

---

**P** 0413 449 552 **E** [info@dodyolivercatering.com.au](mailto:info@dodyolivercatering.com.au) **W** [dodyolivercatering.com.au](http://dodyolivercatering.com.au)

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 = \$135.00 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**

Wait staff @ \$66 per hour, minimum 4 hour requirement

Chef staff @ \$85 per hour minimum 4 hour requirement

Bar staff @ \$66 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 endeavour to accommodate these.

### **Dietary Requirements**

We are happy to provide for vegetarian, celiac and other dietary requirements with a minimum notice of three 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.

---

Dody Oliver Catering

---

**P** 0413 449 552 **E** [info@dodyolivercatering.com.au](mailto:info@dodyolivercatering.com.au) **W** [dodyolivercatering.com.au](http://dodyolivercatering.com.au)