THE LOCAL NATIVE

CATERING COMPANY

FEASTING MENU

2024

From the Land

12 Hour Stirling Range Smoked Beef Brisket with Crispy Roasted
Beef Fat Emulsion Potatoes (GFO) (DFO)

Marinated Flame Grilled Beef Flank with Bernaise Sauce and
Roasted Baby Carrots

Lamb Rump, Smoked Beetroot with White Bean Salad and Hung Yoghurt

Sou Vide Duck Breast with a Master Stock Noodle Broth and
Asian Greens (GFO) (DFO)

Kangaroo Tartare with Cured Egg Yolk, Capers, Pepper Berry and a
House Made Lavash (GFO) (DFO)

Sou Vide Chicken with House Made Harissa, Spanish Beans,
Confit Tomatoes and Rice (GFO) (DFO)

Italian Rolled Porchetta with Fennel, Garlic and Orange and a
Creamy Parsnip Mash (DFO)

Thai Style Sticky Beef Short Rib with a Crunchy Thai Salad with
Peanut Dressing (GFO) (DFO)

From the Sea

Locally Caught Grilled Fish with Chile De Arbol Salsa, Confit Garlic and Tomato Served with A Chimichurri Sauce (GFO) (DFO)

Korean Butter Sauce Popcorn Prawns served with Seasoned Sushi Rice, Japanese Furikake and Spring Onions (GFO)

Miso Glazed Salmon, Stir Fried Greens, Kaffir Lime & Coconut Rice (GFO) (DFO)

Seared Scallops with a Lemon Beurre Blanc Sauce, Crispy Pancetta and Fresh Herbs

Scored Chilli Salted Squid, Vietnamese Dressing and Crispy Noodles (DFO)

Flame Grilled Octopus with Chorizo, Corn Foam, Roasted Potato and Caper Berries (GF)

FEASTING MENU

From the Garden

Spiced and Grilled Zucchini with A Creamy Ajo Blanco Sauce (VG) (GF)

Charred Seasonal Vegetables with Spiced Harissa (V) (GF) (DF)

Crispy Cauliflower with Spiced Chickpeas, Grilled Halloumi,
Rocket, and Dukkha (V)

Roasted Pumpkin and Spinach Risotto with a Sage Butter Sauce (V)

Fresh Burrata with an Heirloom Tomato and Basil Salad (V) (GF)

Wok Fried Asian Greens with a Garlic Oyster Sauce (V) (DF) (GFO)

Charred Broccolini Salad with Za'atar, Lemon and Nut Crumble (V) (GF) (DF)

Roasted Sweet Potato and Pumpkin, Pepita Seeds, with a Blue Cheese Dressing and Nut
Crumble (V) (GF)

On the side

House Garden Salad (V) (GF) (DFO)

Artisan Sourdough with Whipped Burnt Butter (V)

GF - Gluten Free | **DF -** Dairy Free | **V -** Vegetarian | **VG -** Vegan

GFO - Gluten Free when requested | **DFO -** Dairy Free when requested