

the fat goose

• cafe • deli • bakery & patisserie • restaurant

Fat Goose Sit Down Menu

2 course menu \$42

|

3 course menu \$52

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4 course menu \$62

Starters

Fish

- ❑ Slow cooked salmon, pickled Brae burn apples, white radish and watercress salad, watercress emulsion
- ❑ Crab tart with a shaved asparagus and tomato salad, summer leaves and herb dressing
- ❑ Warm oat crusted snapper fillet, pickled beetroot and horseradish and poached pear
- ❑ Warm salad of pan-fried ocean trout fillet, bitter orange glazed chicory, beurre noisette and capers

Meat

- ❑ Peppered beef fillet salad with sweet and sour onions, crisp croutons, horseradish cream and red wine syrup
- ❑ Air-dried ham with grain mustard, apple and celeriac rémoulade and pickles
- ❑ Snow Gum smoked lamb loin salad with pea mousse, shallot and beetroot salsa, pea shoots and mint oil
- ❑ Goat cheese and slow roasted tomato tart topped with pancetta served on a basil and roma tomato sauce

Poultry

- ❑ Spatchcock and corn fed chicken terrine, quince chutney and a pheasant and quince beignet
- ❑ Terrine of duck and pork served with a fresh herb salad and a marinated cucumber relish
- ❑ Roast corn-fed chicken and confit shallot salad with spiced peach pickle and spelt melba toast
- ❑ Rilette of oak smoked duck breast and pork with a pear and walnut salad

Vegetarian

- ❑ Heritage tomato mousse with sweet tomato and basil jelly served in a martini glass with a parmesan shortbread
- ❑ Seasonal mushroom tart with micro leaf salad and sherry vinaigrette
- ❑ Goat cheese and slow roasted tomato tart topped with pancetta served on a basil and roma tomato sauce
- ❑ Chickpea and butternut pumpkin soup, garnished with goats cheese and asparagus

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Main Courses

Fish

- ❑ Mushroom crusted blue eye cod, braised fennel, crushed new potatoes with spring onion and a creamy white wine sauce
- ❑ Baked snapper fillet with a 'rarebit' glaze on baby leeks with tomato fondue and chive mash
- ❑ Ocean trout, wilted spinach, lemon purée with caper butter and French potato salad
- ❑ Atlantic salmon on buttered spinach with a smoked salmon and pea croquette and brown shrimp butter sauce

Meat

- ❑ Roast fillet of aged beef, truffle potato, wilted spinach and leeks and sautéed field mushrooms
- ❑ Slow cooked belly of pork roasted in balsamic, miso glazed aubergine, baby spinach and a rum and coke sauce
- ❑ Roast sirloin, triple cooked cocktail potatoes, roast crimini mushroom, buttered rocquette and béarnaise sauce
- ❑ Roast rack of lamb with a shallot, tomato and olive tatin, courgette spaghetti and rosemary jus

Poultry

- ❑ Breast of guinea fowl, pumpkin gnocchi, spiced carrot purée, ash baked celeriac and trompette mushrooms
- ❑ Roast free-range chicken breast with a sage and onion 'stuffing', leeks, potato cake and roasting juices
- ❑ Roast breast of con fed chicken pot au feu, braised root vegetables, natural jus, and landaise potato with crisp pancetta
- ❑ Confit of duck maryland with a sage gnocchi galette, hispid cabbage and mushroom fricassée

Vegetarian

- ❑ Field mushroom pudding, ash baked celeriac, truffle leeks and Parisienne potato
- ❑ Vegetable spring roll, miso glazed aubergine, nashi pear, bok choy and baby carrots with a shizo vinaigrette
- ❑ Baked semolina gnocchi with roasted Mediterranean vegetables, tomato and basil sauce, rocket and Parmesan salad
- ❑ Gratin of ratte potato, goat's cheese, wild garlic, toasted pine nuts, tomato and bean vinaigrette and grilled asparagus

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Desserts

- ❑ Frangelico panna cotta on a spiced short crust biscuit with caramel sauce
- ❑ Dark chocolate wave filled with a stem ginger mousse, compôte of caramelized plums and vanilla foam
- ❑ Hazelnut and honeycomb mousse, red wine biscuit and Chartreuse sorbet
- ❑ Strawberry millefeuille with vanilla cream and strawberry sauce
- ❑ Bruléed custard with pickled cherries
- ❑ Chilled candied mango cheesecake, lemongrass and berry compote

Amuse Gules \$5.50

- ❑ Iced cucumber soup with lobster mousseline and fresh dill, a triangle of crisp flat bread
- ❑ A cappuccino of wild mushroom soup with a hint of Oloroso sherry
- ❑ A tiny “quenelle” of light smoked salmon mousse with a tiny puff pastry shell and baby summer leaves
- ❑ Thinly sliced smoked venison with a small spoon of smoked ham mousse, Dijon mustard and apple purée

Palate Cleansers \$4.00

- ❑ Lime and mint sorbet
- ❑ Basil and lime sorbet

Cheese course \$10.00pp

- ❑ A selection of Australian and Continental cheese and biscuits served with fruit and chutneys. Served as an individual course

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Notes:

Our team will price any combination of dishes, and will suggest appropriate menus for your specific budget.

Please select one starter, main course, and dessert for your menu.

If you would like alternate meals for your guests there will be a \$5.00 surcharge per person.

All dinners and lunches are served with our homemade bread, fresh plunger coffee, teas, fresh mint tea and herbal infusions.

These prices are inclusive of crockery, cutlery, napkins, and staff for functions of 50 people or more.

Linen and bar staff is not included.