

FOURSIDE
FOOD DESIGN
+ EVENTS



HAND HELD

crisp oyster, wasabi, buttermilk roll

spanner crab, crisp seaweed, sesame

olive, goat curd & ratatouille tartlet

hiramasa kingfish, coconut, nam jim

prawn 'vol au vent'

wagyu tartare, truffle egg yolk

spiced lamb pie, harissa

quiche lorraine comte tartlet

our burger, cheese, bm ketchup

popcorn chicken, kewpie mayo

yellowfin tuna belly, apple & nigella tart

prawn buttermilk roll, green yuzu kosho kewpie

edamame fritter, horseradish

pork bahn mi, chilli, shallots

crisp chicken 'katsu', spiced togarashi

sumac cauliflower tostada

xo scallop, shiso leaf, vinaigrette

black lentil & chickpea curry pot pie

prawn crumpet, sea herbs

bresaola, potato crisp, caper mayonnaise

tuna sashimi, yuzu, furikake

lux beef pie, hp sauce

chicken, jalapeno & slaw slider

salmon, potato cake, shiraz gin caviar

duck breast, peking sauce

kim chi dumpling, seeds & sauce

white fish 'kedgerie' tart, oscietra caviar

sopressa sugo pizzette, mozzarella

leek potato pizzette, reggiano

beef bing 'pie', sichuan spring onion dipping

AMUSE GRAZING

oysters, natural / citrus caviar

smoked wagyu toastie, mustard aioli

potato cake, sour cream, avruga caviar

cured & airdried small goods, crisp ciabatta

white anchovies, cos hearts, golden potato chips

hand rolled mozzarella, basil , crisp ciabatta

SHARED GRAZING

baker bleu, cultured butter

BEGINNING

choose 2

abrolhos scallops, vadouvan spice, almonds, curry leaf

hawkes baby carrots, smoked labne, grains, crisp pitta

wagyu pressed bresaola, onion koji, elk leaf & petit herbs

prawn, crumpet, avruga caviar, ice plant, sea herbs

aylesbury duck, cos hearts, currants, walnuts, salad dressing

millawa chicken tortellini, reggiano, broth sauce, parsley pangritata

locally grown mushrooms, taleggio, freekeh, tarragon, hazelnuts

berkshire porchetta, apple, potato & fennel salad, cider vinaigrette

petuna salmon, yuzu citrus, dill leaf, salmon caviar

MIDDLE

choose 2

blackwood lamb, peperonata, confit garlic, parsley salad

bannockburn chicken, charred leek, peas, mustard vinaigrette

potato pave, charred broccolini, salsa verde, smoked salt

wagyu cheek, thyme, sugarloaf cabbage, mustard

baby pig tortelloni, straccaitella, radishes, basil leaf & dressing

barramundi, white zucchini, horseradish, buttermilk, fine herbs

romsey range pasture fed beef, romesco sauce, cobram olive oil

huon river salmon, green apple, tarragon & cucumber salad, citrus

coq au vin golden chicken, shimeji, pancetta, oregano

SHARED GRAZING

SIDES

choose 2

hawkes kipflers, smoked sea salt

iceberg, salad dressing

gruyere potato gratin

cabbage, peas, reggiano

broccolini, citrus, nigella seeds

cos hearts, manchego, almonds

beans, pepito seeds, vinaigrette

SWEET END

choose 2

cinnamon, vanilla & drunken raisin rice pudding

native finger lime cheesecake, pistachio, ginger crumble, citrus

orange, almond & earl grey pudding, rooftop honey buttermilk

callebaut chocolate brownie, choc sauce & bubbles

raspberry ripple syllabub, raspberry crisp & dust

sweet ricotta, watermelon, honeycomb, hazelnuts

warm caramelised bread & butter, golden syrup, clotted cream

LET'S DO THIS

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