

ENTRÉE
Select Two

Ploughman's platter:
free range leg ham, cloth aged cheddar
cheese, house pickles, soft hens' egg,
baguette

Pork and black truffle terrine,
compressed apple, celeriac remoulade,
quail eggs, Pigeon Whole sourdough

House smoked salmon, bbq cucumber,
caramelised yoghurt, yuzu, toasted rye

Cape Grim beef bresaola, pickled girolle
mushrooms, dried black olive, glazed
beetroot, horseradish

Burrata, grilled focaccia, heirloom
tomatoes, basil, smoked honey

MAIN
Select Two

Chicken breast, tabouli, caramelised garlic,
smoked yoghurt, green raisins

Braised lamb shoulder, duck fat kipfler,
preserved lemon, rosemary jus

Grilled Huon salmon, saffron potato
fondant, fried kale, prawn bisque

Confit duck leg, white beans, smoked
pancetta, cassoulet, brioche
& parsley crust

20 hour beef cheek, horseradish & potato
puree, charred onions, truffle, spring peas

Charred blue eye, romesco, baked
almonds, celeriac, sauce vierge

SIDES
Select Three

Sugar snaps, peas, mint, goats cheese

Triple cooked pinkeyes, garlic, thyme

Honey brown mushrooms,
madeira, parsley

Rocket, lemon vinaigrette, pecorino

Broccolini, toasted almonds, smoked chilli

Malt glazed heirloom carrots, puffed
buckwheat, tarragon

Eggplant, miso, blue cheese

Salad Caprese, heritage tomatoes,
mozzarella, basil, Plenty Road
first pressed olive oil

Rhubarb
Catering

www.rhubarbcatering.com