



FINE FOOD
FOR ALL
OCCASIONS

Relish

Catering

6792 4178
15 DOYLE ST
NARRABRI

A SEATED AFFAIR

Pricing

3 Courses	\$78 PER PERSON
Entrée + Main	\$62 PER PERSON
Main + Dessert	\$56 PER PERSON
Main	\$40 PER PERSON

(GST INCLUSIVE)

Entrée (CHOOSE TWO)

- Miso Salmon Sushi Stacks with Wasabi Cream (GF) (DF)
- Duck Ragu with Porcini Ravioli
- Smokey Bacon + Parmesan Croquettes with Caesar Salad
- Lamb Goats Cheese + Heirloom Tomato Salad (GF)
- 'Matcha' Dumplings with Toasted Sesame + Ponzu Sauce (V)

Main (CHOOSE TWO)

seasonal menu

Braised Beef Cheeks in Red Wine Jus with Baby Onions on a Parmesan + Polenta Cake (GF)

Crispy Skin Lemon Chicken on a Corn + Basil Risotto with Basil Oil (GF)

Steamed Soy + Ginger Barramundi with Teacups of Jasmine Rice (GF)

Pork Belly with Blackberry Reduction with Sweet Potato + Crispy Kale (GF)

Smokey Eggplant Chili Beans topped with Avocado + Green Chili (V) (VG) (GF)

Dessert (CHOOSE TWO)

- Chocolate Lava Cake with Raspberries + Cream
- Apple + Vanilla Tart Tatin with Double Cream
- Orange + Almond Cake with Orange Syrup + Mascarpone (GF)

Sides

- Mixed Leaves \$10 per bowl (SERVES 8-10)
- Seasonal Vegetables \$15 per bowl (SERVES 8-10)
- Bread \$3 per person