



Relish

Catering

FINE FOOD
FOR ALL
OCCASIONS

6792 4178
15 DOYLE ST
NARRABRI

A SPECIAL OCCASION

Pricing

3 Courses	\$86 PER PERSON
Entrée + Main	\$70 PER PERSON
Main + Dessert	\$61 PER PERSON
Main	\$45 PER PERSON

(GST INCLUSIVE)

Entrée (CHOOSE TWO)

- Seared Scallops with Sesame Pork + XO Dressing
- Roasted Pepper + Prawn Saganaki with Gremolata + Sourdough Toast
- Beef Tataki ^(GF) ^(DF)
- Crispy Pork Belly with a Pineapple Salsa ^(GF) ^(DF)
- Burrata with Roasted Cherry Tomato Salsa and aged Balsamic ^(GF)

Main (CHOOSE TWO)

seasonal menu

- Harissa Rubbed Lamb Rump with a Smoked Paprika + Pumpkin Puree with a Citrus, Pistachio + Maple Glaze ^(GF) ^(DF)
- Eye Fillet of Beef served with Paris Mash with Porcini Mushrooms + Wilted Spinach with a Veal + Port Jus ^(GF)

- Pan fried Salmon with Green Olive, Caper + Basil Salsa on Crispy Potato finished with Romesco Sauce
- Sticky Star Anise Honey Duck with Charred Chinese Greens ^(GF)
- Ricotta Gnocchi with Rocket Pesto + Slowly Roasted Tomatoes ^(V)

Dessert (CHOOSE TWO)

- Coconut Panna cotta with Passionfruit Coulis + Macadamia Crumb ^(GF)
- Prune + Armagnac Tart with Orange Caramel Sauce
- Chocolate + Red wine Pear Puddings with Rich Shiraz Sauce

Sides

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