



HUBERT + DAN FEAST WEDDING MENU

kick off your event with 8 canapés over two hours, then follow on with a shared plate feast served in three parts – 3 mains and 3 sides - over 1.5 hours

the feast encourages conviviality + connection amongst your guests

- + \$115 per person
- + all prices are inclusive of GST and are current for the 2024/25 season
- + off site catering pricing. staffing costs are not included



TO BEGIN ON THE TABLE...

- + fresh sourdough + tasmanian salted butter (standard)
- + warm house marinated olives \$4.50
- + freshly sliced san daniele prosciutto \$9.50
- + charcuterie board + house made pickles \$9.50

any additional prices noted are per person, per piece.



MAIN DISHES

a shared plate feast served in three parts - 3 mains
+ 3 sides - over 1.5 hours.

- + market fish, yellow coconut curry sauce, pickled green papaya, vietnamese mint + crispy fish
- + seared chicken breast, corn velvet, curry leaf corn salsa + confit garlic cream, golden chicken jus
- + porcini seared eye fillet, parsnip velvet, charred shallots, red wine jus + parsnip crisps
- + slow cooked pork belly, braised red cabbage, fennel + candied fuji apples + crackle
- + slow roasted lamb shoulder, eggplant pickle + yuxiang sauce
- + lentil + kale fritters, red pepper verde + herb salad



SIDE DISHES

a shared plate feast served in three parts - 3 mains
+ 3 sides - over 1.5 hours.

- + leaves, radish, manchego + lemon miso dressing
- + charred greens, green pea puree + purple cabbage sprouts
- + roasted Japanese pumpkin w preserved lemon yogurt + spiced buttered pistachios
- + sticky roasted carrots, Spanish sumac onion, citrus, tahini + chickpea dukkah
- + crisp fried potatoes, garlic parsley butter, sour cream + chives
- + creamy cauliflower, leek gratin + sunflower seeds