

- THE -
**LOCAL
NATIVE**

—◆—
CATERING COMPANY

FEASTING MENU
2026



FEASTING MENU

From the Land

Grilled Lamb Rump, Roasted Beetroot & White Bean Salad
with Smoked Hung Yoghurt (GFO)

Sous Vide Duck Breast with Sautéed Asian Greens topped with Crispy Noodles
(GFO) (DFO)

Twice Cooked Pork Belly with an Apple Cider Jus, Steamed Greens &
Creamy Parsnip Mash (DFO)

Thai Style Sticky Beef Short Rib with a Crunchy Thai Salad &
Peanut Dressing (GFO) (DFO)

Grilled Harissa Chicken Breast, Patatas Bravas,
Smoked Tomatoes & Green Herb Chimichurri (GFO) (DFO)

Slow Cooked Lamb Shoulder Ragu with Gnocchi, Fresh Herbs & Parmesan Reggiano

Oven Roasted Mediterranean Chicken Thighs with Lemon, Parsley, Green Olives & Persian
Fetta (GF)

Medium/Rare Southwest Fillet of Beef with Béarnaise Sauce &
Roasted Chat Potato's (GFO)

GF - Gluten Free | **DF** - Dairy Free | **V** - Vegetarian | **VG** - Vegan

GFO - Gluten Free when requested | **DFO** - Dairy Free when requested



FEASTING MENU

From the Sea

Locally Caught Grilled Fish with Lemon Gremolata, Confit Garlic,
Tomato & Crispy Capers (GFO)

Korean Fried Crispy Prawns served with Seasoned Sushi Rice,
Japanese Furikake & Spring Onions (GFO)

Poached Local Fish in a Thai Coconut Broth with Kaffir Lime,
Greens & Steamed Rice (GFO) (DFO)

Scored Chilli Salted Squid, Vietnamese Dressing,
Asian Greens & Noodles (DFO) (GFO)

Prawn & Chorizo Linguine with Creamy Peperonata Sauce, Fresh Basil, Olive Oil and
Parmesan

South Coast Whole Oven Baked Fish - Choice of Two Styles

Mediterranean Style

Preserved Lemon, Slow Roasted Tomato's, Confit Garlic & Fresh Dill (GFO)

Or

Thai Style

Fragrant Lemongrass, Ginger, Kaffir Lime, Fresh Chilli & Coriander (GFO)

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FEASTING MENU

From the Garden

Spiced & Grilled Zucchini with A Creamy Ajo Blanco Sauce
& Toasted Almonds (VG) (GFO)

Fennel, Avocado & Citrus Salad with a Honey Vinaigrette (V) (GF) (DF)

Crispy Cauliflower with Spiced Chickpeas, Lemon Yogurt Dressing,
Micro Herbs & Dukkha (V) (GF)

Fresh Burrata Salad with Grilled Seasonal Stone Fruit & Candied Walnuts (V) (GF)

Charred Broccolini & Kale Salad with Za'atar Tahini Dressing
& Nut Crumble (V) (GF) (DF)

Asian Greens with a Garlic Oyster Sauce & Crispy Shallots (V) (DF) (GFO)

Roasted Sweet Potato, Toasted Pepitas, Fresh Herbs
with a Blue Cheese Dressing & Caramelised Onion (V) (GF)

Green Orzo Salad with Asparagus, Peas, Bocconcini & Basil Raspberry Vinaigrette (V)

On the side

Artisan Sourdough with Whipped Burnt Butter (V)

House Baked Focaccia with Sea Salt & Rosemary (V) (DF)

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FEASTING MENU

Pricing

Feasting Style

\$100 per head

- 1 selection from the Land
- 1 selection from the Sea
- 2 selections from the Garden
- 1 selection from sides
- Or
- 2 selections from the Land
- 1 selection from the Sea
- 1 selection from the Garden
- 1 selection from sides

Grazing + Feasting

\$125 per head

- Local Produce Grazing Table
- 2 selections from the Land or from the Sea
- 2 selections from the Garden
- 1 selection from sides

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FEASTING MENU

Roaming Canape + Feasting

\$135 per head

4 selections Hot or Cold Canapes
2 selections from the Land or from the Sea
2 selections from the Garden
1 selection from sides

Dietary Requirements

If you have guests that have specific dietary requirements, we are often able to adapt our menu to suit your needs. Please let us know at the time of booking if you are expecting to have dietary requirements so, we can discuss how we can accommodate your needs.

*The pricing quoted is inclusive of standard service charges.
Travel surcharge, public holidays surcharge and additional staffing will be charged additionally if applicable for your event. Some seafood and meats may have a price increase due to market value.

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