

Native by Dylan Menus



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2 HOUR CANAPE

\$78 per person

Includes six CANAPES and two BOWLS

TWO COURSE

\$101 per person

Select one ENTRÉE and one MAIN COURSE

THREE COURSE

\$121 per person

Select one ENTRÉE, one MAIN COURSE and one DESSERT

ADD CANAPES ON ARRIVAL

\$18 per person

Select three CANAPES

ALTERNATE SERVICE

\$7.5 per person

Add a second option to be served alternately.

Price is per person, per course.

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CANAPES

WATTLE SEED CANELE Whipped goats' curd with black garlic puree

AUSTRALIAN BLUE SWIMMER CRAB CRUMPET Sweetcorn, bush tomato crunch

CONFIT GREAT OCEAN DUCK RILLETTES Brick pastry, cherry gel & Australian macadamias

SMOKED MAC & CHEESE 'CUBE' Pepper berry chimmi churri mayonnaise

LEMON MYRTLE & HONEY GLAZED STUFFED CHICKEN WINGS Truffle & herb farce

SEARED SCALLOPS Pepper berry & nduja butter & salt bush pangrattato

GRAZING BOWLS

LAMB & OLD MAN SALT BUSH RAGOUT Orecchiette, warragal green pesto

LEMON MYRTLE SPICED PORT PHILLIP BAY CALAMARI Green papaya salad & finger lime dressing



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ENTREE

CRISPY GARLIC & SALT BUSH CRUSTED LAMB LOIN 'Pig face', bush dukkah chickpeas, leek & Geraldton wax emulsion

KAKADU PLUM CURED KING SALMON Warrnambool Rock lobster, fennel & samphire remoulade, finger lime dressing with shellfish cracker

DAVIDSON PLUM & HONEY LAZED DUCK Parfait tart, Davidsons plum & beetroot gel, bush tomato with wattle seed crumble

ROASTED HERITAGE GOLDEN BEETROOTS Roasted beetroot puree, karkalla, native thyme whipped feta, chive emulsion with wattle seed & hazelnut crumble

SMOKED HAZELDENE CHICKEN Goats' curd, Australian macadamia dukkha, lemon myrtle compressed watermelon & river mint oil

MAIN

OTWAY RANGES PORK SCOTCH FILLET Davidsons plum glazed | pickled papaya & cuttlefish salad with native herbs & Bush tomato & Bunya nuts

DAVIDSON PLUM GLAZED ROASTED DUCK BREAST Kumara & orange puree | pickled muntries, Kakadu gel with aniseed Myrtle infused jus

AUSTRALIAN MACADAMIA CRUSTED LAMB RUMP Watercress puree, pepper berry potatoes & native thyme lamb jus

ROASTED AUSTRALIAN BARRAMUNDI Salt bush smoked potato | mountain pepper spiced tomato broth & Port Arlington mussel, samphire

SMOKED FREE RANGE CHICKEN Dessert lime peri peri, pepper berry carrot puree, charred onion petals & wattle seed jus

DESSERT

BURNT HONEY & FINGER LIME PARFAIT Desert lime chiboust & Davidson plum gel

NATIVE FRUITS TRIFLE Buttermilk sponge, passionfruit curd, native fruits compote & strawberry gum gelato

ROASTED BANANA GATEAU Whipped ganache, sable, torn banana cake & wattle seed cream

LEMON MYRTLE TART Textures of meringue & quandong

MELBOURNE HONEY & RIBERRY PANNACOTTA Caramelised fruits, honeycomb & lemon aspen syrup with macadamia crumble

