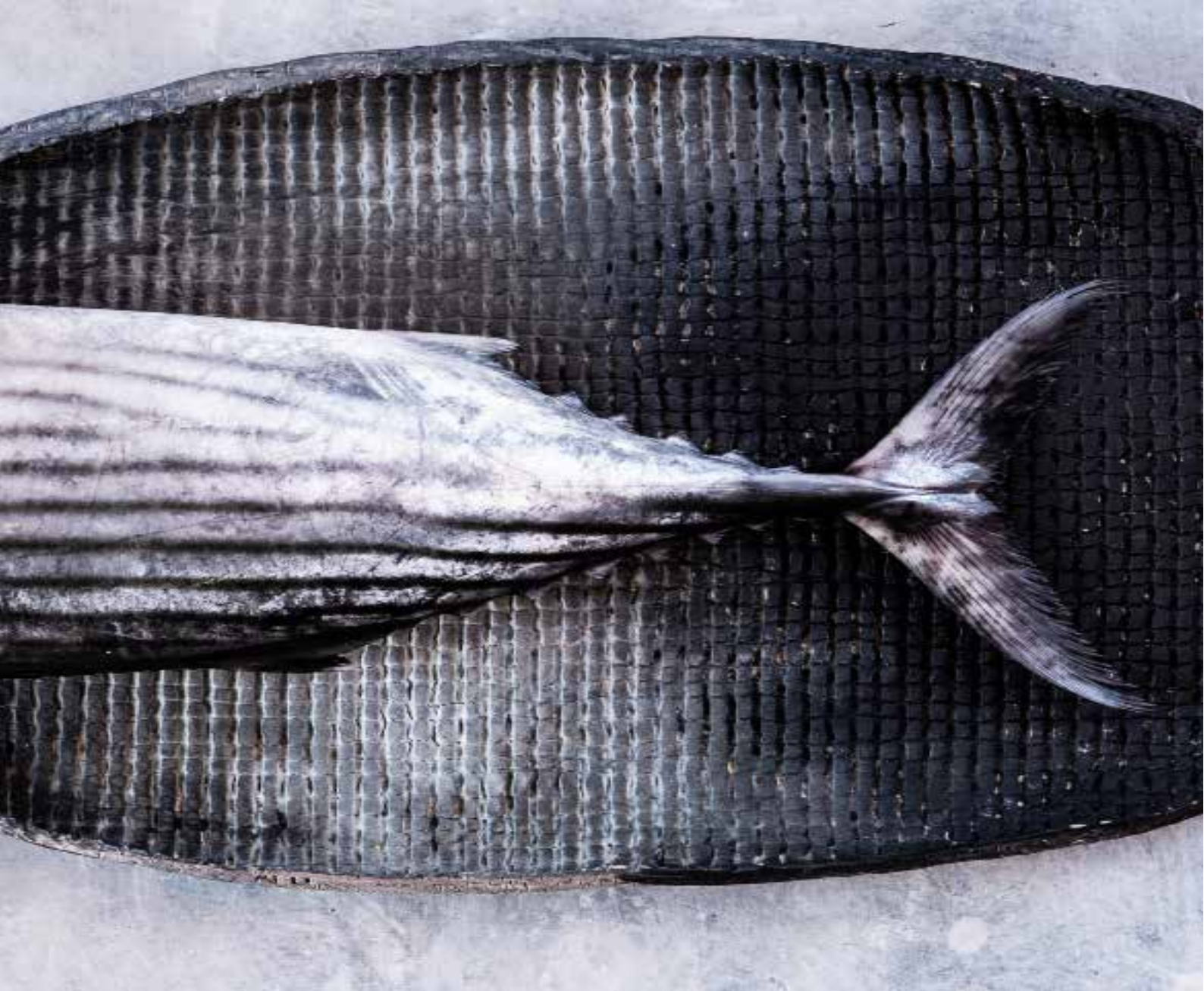




FOURSIDE EVENTS X SHARED GRAZING

e: letschat@foursideevents.com.au ♦ p: (03) 9532 2555



HAND HELD

yellow fin tuna, yuzu, black sesame
panko crumbed pork belly "sandwich", japanese mayo
2 ½ bite size beef pie, gentleman's relish
chicken pot sticker, bang bang garnish, toasted sesame aioli
edamame fritters, our horseradish
harimashi king fish, green chilli, citrus, thai basil
prawn dumpling, soy vinaigrette, spring onion
spiced crab tostada, finger lime, coriander, sriracha chilli
rotisserie charred porchetta, mini muffin, pickles, mustard aioli
30 gram mini burger, cheese, dill pickle, house ketchup
hervey bay scallops, charred, wakame
prawn buttermilk roll, piquillo peppers, chipotle aioli
duck breast, charcoal smoked, fermented garlic, radishes
chix dumpling, crushed peanuts, coriander sprouts
wagyu bresaola toastie, raw horseradish, mustard cress
salmon potato croquette, caper citrus mayo
crisp pork, chilli, vietmint & spring onion tostada
pulled golden chicken slider, dirty slaw, gruyere, jalapeno salsa
chilli prawn, ichimi pepper, hass avocado, crisp tostada
2 ½ bite size chicken, leek & parsley pies, lemon mayo
pizzette - calabrese, mozzarella & oregano
pizzette - wood roasted leek, russet potato & scamorza



SHARED GRAZING

woodfrog sourdough, cultured butter

BEGINNING

duck breast, dry rub, smoked & cured, enoki, black garlic
heirloom tomatoes, stracciatella, charcoal sea salt, herbs & vinegar
wagyu bresaola, celeriac soubise, celery salt, salad cress, spitfire mustard dressing
pressed pork belly, sage, nigella seeds, peas, pancetta & pearl onions
aphrodite haloumi, charred beans, pea sprouts, pomegranate, walnuts
petuna ocean trout, slightly cured, kipfler potato, dill flowers, puffed rice, citrus
artisan prosciutto made locally, sprouting broccolini, reggiano, our truffle creme fraiche
fermented grains, raw & pickled mushrooms, purslane, vinaigrette

MIDDLE

victorian grass fed beef, forage nettles, organic white miso
salt bush thomas lamb, almonds, currants, cauliflower, curry leaf, herb leaf salad
golden glenloth chicken, hay smoked, manchego, charred & shucked corn, mint
hand picked spanner crab, macaroni, samphire, citrus, brioche, tarragon leaf
wimmera duck confit, pressed gruyere gratin potato, mustard leaf, wet garlic
3 AM beef cheek, celeriac, caramelised shallots, watercress, liquorice
snapper, raw fennel, sprouts & toasted mustard seeds, herbs, buttermilk dressing
milawa chicken, raw, pickled & charred courgette, green harissa, pea shoots



SIDES

green beans, goats curd, vinaigrette dressing
russet kiplers, thyme sea salt
iceberg, radishes, green goddess dressing
broccolini, citrus, nuts & seeds
white cabbage slaw, peas, chill, mint, reggiano
cos hearts, dijon vinaigrette, mustard salt

SWEET END

burnt banana, spiced raisin & maple flatbread, rum mascapone
eton mess, raw, charred & poached pineapple, crushed meringue, vanilla labne
espresso callebaut chocolate brownie, choc creme, honeycomb malted milk crumbs
our knickerbocker glory, all ice cream, fruit & almonds
lemon & lime cheesecake, roasted pistachio, toasted ginger biscuit, ginger lime dust
warm rice pudding, wood roasted granny smith apple, cinnamon creme fraiche

CHEESE

pyngana clothed cheddar block, wood frog rye sourdough & pickles
our cheese board with muscatels, fruit bread & house lavosh
mac & cheese, truffle reggiano, mozzarella & scororna, parsley brioche crumbs
brique d'affinois, wood frog pumpkin sourdough, muscatels

