

# sit down

## THE DETAILS

You're looking to bring everyone together around the table and serve them a delicious multiple course meal! Sublime has you covered with various menu configurations to suit your style and budget.

### PRICING

Entrée + main \$66.00 + GST

Entrée + main + dessert \$80.00 + GST

Entrée + alternate drop \$70.00 + GST

Entrée + alternate drop + dessert \$78.00 + GST

Main + Dessert \$66.00 + GST

Minimum numbers of 30 people or minimum spend of \$2200

### PRICING - THE FINER DETAILS

An additional travel fee may be added for events more than 25 km outside the CBD.

Prices do not include waiting staff. Minimum 3 x staff members required for all functions over 40 guests.

Staffing charged @\$45.00+ GST per staff member, per hour (min 4 hours).

A 25% deposit is required to secure your function date.

All prices and menu items are subject to change and are pending seasonal availability.

Minimum venue requirements are: Hot & cold running water, shelter and refrigeration. Please contact us as we do understand that each venue is unique and therefore a site inspection may need to be arranged.

Prices do not include equipment hire, i.e. crockery, cutlery, glassware, ovens etc. Sublime will provide large white platters and small tongs for serving.

## GETTING THINGS STARTED

Anchovy toast, whipped taramasalata, tomato oil, chive dust

Prawns, shredded greens, ponzu, soba noodle

Ricotta Gnocchi, cavolo nero, parmigiano (entrée or main selection) (V)

Salmon ceviche, crème fraiche, dill oil, salmon roe (GF)

Beef tartare, togarashi, cured egg yolk, crispy toast

Harissa chicken, risoni, labneh, pomegranate, green oil

Pork belly, XO sauce, snake bean, crispy onion (GF)

Crispy polenta, clarified tomato, chive oil, parmigiano, chèvre whip (V)

Heirloom beets, gochujang aioli, shisho, puffed rice (VE, GF)

Cauliflower cake, whipped fetta, chive dust, bechamel (V)

Duck liver parfait tart, pickle apple, cornichon

Please note:

(OVEN) oven required (VE) vegan (GF) gluten free (V) vegetarian

## THE MAIN EVENT

Eye fillet, kombu butter, snake beans, crisp potato cake (POA)

Beef cheek, mustard peas, buttered potato, jus (GF)

Seasonal fish, katsu rice cake, gochujang aioli, greens

Crispy skin chicken, sweet potato, chive dust, chicken reduction  
(GF)

Ricotta Gnocchi, cavolo nero, parmigiano (entrée or main  
selection) (V)

Pork belly, XO sauce, snake bean, crispy onion, coconut rice  
(GF) (entrée or main selection)

Cauliflower cake, chive dust, bechamel, baby cos, lemon, olive  
oil (entrée or main selection)

Slow roasted beef brisket, garlic lemon potatoes, salsa verde  
(GF)

Miso pumpkin, ponzu broth, puffed rice, choy sum, chilli oil  
(VE,GF)

Orecchiette, mushrooms, cavolo nero, truffle oil, ricotta (V)

Please note:

(OVEN) oven required (VE) vegan (GF) gluten free (V) vegetarian

# sit down

## THE FINALE

Yuzu apple pie, vanilla cream cheese, apple jam

Chocolate tart, cookie crumb, vanilla milk, strawberry

Aperol sponge, orange marmalade, prosecco jelly, jaffas

Monte carlo caramel biscuit, vanilla buttercream, raspberry jam

Vietnamese iced coffee custard tart, coffee crumb, condensed  
milk syrup

Lemon meringue tart, limoncello jelly

Coconut jelly, mango, caramelised pineapple, toasted coconut  
(VE)

Please note:

(OVEN) oven required (VE) vegan (GF) gluten free (V) vegetarian