

FUEL & CO

ESPRESSO | DINING | WINE BAR | EVENTS

Dining Function

Fuel & Co can hold up to 70 guests, all linen and tableware is included in pricing. A minimum of 20 guests required.

Below is an example of the offerings available. More options are available on request.

Dining Menu

To Start

Freshly baked bread roll and butter

Why not add canapes for guest arrival?

Entrée \$24pp

Chicken terrine w tomato relish & lavosh crisps

Charred Sicilian octopus w radish, citrus & caper salad *DF GF*

Pumpkin arancini on tomato sugo w a pear, rocket & parmesan salad *V*

Heirloom tomatoes, burrata, green herb dressing, crispy kale *V DF GF*

Main \$35pp

Slow cooked beef cheek, crushed mustard potatoes, broccolini, spiced carrot, anise jus *DF GF*

Barramundi, sauteed gnocchi, grilled asparagus, sage beurre noisette

Charred lamb rump, fondant potato, green beans, cauliflower & fetta crème *GF*

Roasted chicken breast, onion soubise, polenta chips, baby carrots & truffled mushroom sauce

Dessert \$22pp

Chocolate cylinder, rum roasted berries, pistachio biscotti, vanilla bean ice cream *V*

Raspberry cheesecake whip, peanut praline, short bread & rum roasted berries *V*

Brulee'd vanilla custard tart w butterscotch, macadamia ice cream & caramel popcorn *V*

Cheese for one – a selection of local and imported cheeses with dried fruits and crackers