

SUBSTANTIAL BOWL FOOD MENU

DINE CATERING SUGGESTS THE FOLLOWING:

LIGHT MEAL / AFTERNOON SNACK - 2/3 SELECTIONS

LUNCH - 3/4 SELECTIONS

MAIN MEAL - 5/6 SELECTIONS

Substantial Bowl Items These items are designed to eaten while standing and are a small entrée serve.

\$10.50 per person each selection

Salt & pepper squid w/ rocket, chilli, mint & lemon

Prawn Laksa w/ hokkien noodles, bean shoots, coriander

Wild mushroom, parmesan risotto

Beef curry w/ steamed jasmine rice, yoghurt, pappadum

Tartlet of braised cherry tomato, goats' curd, basil

Gazpacho soup, blue swimmer crab

Thai green chicken curry, fragrant jasmine rice

Veal & pork meatballs, tomato sugo, basil

Potato parmesan gnocchi, gorgonzola, baby spinach, toasted walnut pannagratto

\$12.50 per person each selection

Fish n' Chips w/ tartare sauce

Marinated double lamb cutlets w/ du puy lentils, speck

Spiced duck breast w/ cauliflower puree, cherry compote

Potato parmesan gnocchi, beef cheek ragu, parmesan

Teriyaki Atlantic salmon, soba noodles, spiced wakami seaweed

Barramundi, prawn, saffron, pernod, dill risotto

Stuffed crisp zucchini flowers, ricotta, taleggio cheese, soft polenta

Grain fed beef burgers, sour dough rolls, tomato relish

\$15.00 per person each selection

Beef eye fillet, potato puree, caramelized onion

Spatchcock, tomato, black olives, chilli

12 hour braised pork belly, pea puree, scallops

Grilled quails, cavolo nero, bacon, caramelized baby onions

Red duck & lychee curry, jasmine rice

Milk fed lamb rump, crisp olive oil potato, sage, goats' cheese, green olives

ADDITIONAL MENU INFORMATION

- WAITING STAFF ARE REQUIRED WITH THIS MENU AT \$38.50 PER HOUR
- STAFF NUMBERS AND HOURS WILL DEPEND ON YOUR FUNCTIONS REQUIREMENTS
- MINIMUM SPEND OF \$1000 ON FOOD MONDAY - THURSDAY & \$1500 FRIDAY - SUNDAY
- ADDITIONS COSTS APPLY FOR PUBLIC HOLIDAYS
- ONE CHEF IS INCLUDED IN THE ABOVE MENU COSTS