

2/3 Course Sit Down Menu

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ENTREES

confit duck, shallot, thyme ballotine, cauliflower puree, duck salad
 kingfish carpaccio, pickled cucumber, shaved radish, avocado mousse GF
 roasted butternut pumpkin, sage, goats cheese ravioli, hazelnut butter V
 fried zucchini flower, asparagus, crab crème fraiche, gazpacho sauce
 buffalo mozzarella, basil, slow roasted cherry tomato tart V
 chicken consommé, pearl barley, ricotta truffle dumpling
 king prawn, snapper, saffron risotto
 potato parmesan gnocchi, beef cheek ragu, parmesan
 poached atlantic salmon, salad nicoise, quails eggs, crisp olive oil bread DF
 braised veal, soft parmesan polenta, mustard greens GF
 chicken, chorizo, prosciutto terrine, oven baked bread DF
 toasted brioche, grilled pear, goats curd, baby rocket, walnut V

MAINS

milk fed lamb rack, pea puree, dehydrated pea, braised lamb shoulder, mint
 honey glazed duck breast, baby vegetables, pickled cherry, juniper berry jus DF
 chicken breast, truffle mousse, parsley potato puree, asparagus emulsion GF
 herb crusted barramundi, fennel puree, confit fennel, crisp skin cracker
 leek, taleggio, porcini mushroom risotto GF / V
 black angus beef eye fillet, potato dauphinoise, glazed shallots, salsa verde GF
 12 hour braised pork belly, semolina gnocchi, roasted cauliflower, pine nuts GF
 black angus scotch fillet, braise beef cheek, baby spinach, red wine jus GF
 confit ocean trout, zucchini, fried potato, seared sea scallop, tapenade DF / GF
 baby lamb rump, white bean puree, mixed wild mushrooms GF
 venison sirloin, roasted baby beetroots, du puy lentils, smoked speck GF
 brekshire pork loin, buttered savoy cabbage, raisins, crackling, jus GF



SIDES

rocket, pear and parmesan salad	V / GF
mixed seasonal green vegetables	V / DF / GF
iceberg, red onion, lemon dressing	V / DF / GF
cauliflower, mustard, gruyere, parmesan gratin	V / GF
roasted cocktail potatoes with garlic and rosemary	V / DF / GF
mixed honey glazed carrots	V / GF

(one side dish accompanies the main course)
(extra side dishes \$3.00 per person)

MENU PRICING

MENU PACKAGE 1 \$50.00 / PERSON

1 Entrée and Main or 1 Main and Dessert or Cheese

MENU PACKAGE 2 \$62.50 / PERSON

1 Entrée – 1 Main – 1 Dessert or Cheese Course

MENU PACKAGE 3 \$70.00 / PERSON

1 Entrée – Choice of 2 Mains – 1 Dessert or Cheese Course
(Deduct \$2.50 per person for alternate drop main course)

MENU PACKAGE 4 \$75.00 / PERSON

2 Canapés – 1 Entrée – Choice of 2 Mains – 1 Dessert or Cheese Course

MENU PACKAGE 5 \$80.00 / PERSON

1 Entrée – Choice of 2 Mains – 1 Dessert - Cheese Course



DESSERTS

chocolate truffle slice, white chocolate mousse, ginger nut crumble
coconut pannacotta, mango, crystallized lime, orange wafer
lemon curd tart, mascarpone, raspberry gel, poached strawberries
vanilla crème brulee, butter shortbread, caramelized baby pear
chocolate truffle, fruit macaroon, lemon curd tart, almond biscotti
International cheeses, quince paste, muscatels, apple, lavosh

FUNCTION PACKAGE INFORMATION

All mains are accompanied by one side dish

Additional course choices add \$7.50 per person per choice

i.e. Menu package 3

Choice of 2 Entrees (\$7.50)–Choice of 2 Mains–Choice of 2 Desserts (\$7.50) = \$85.00

Function packages can be altered to suit your requirements

Canapés are available on guest's arrival

Minimum spend of \$1500.00 on food

Waiting staff are an additional cost at an hourly rate of \$38.50 per hour

Dine is happy to offer other menu options upon request

V = vegetarian

GF = gluten free

DF = Dairy Free