

## Dine Catering Degustation Menu

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### ENTRÉE DISHES

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

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



## 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

## MENU

2 canapé selections plus 5 courses

Minimum 50 Guests Monday - Friday unless arranged

V = vegetarian

GF = gluten free

## FUNCTION PACKAGE INFORMATION

Minimum 5 courses, extra courses available at \$17.50 per course  
Menu includes waiting staff

Minimum 60 Guests Saturday / Sunday unless arranged

DF = Dairy Free