

beetroot, vodka cured salmon, horseradish & dill		peking duck pancakes, hoi sin sauce	
tartlet of feta, slow roasted tomato, olives	V	sautéed blue swimmer crab, compressed watermelon	
grilled halloumi bruschetta, eggplant jam, fried curry leaf	V	cured duck ham, crostini, carrot marmalade, orange, juniper	
brie cheese, homemade walnut bread, toasted walnuts, apple	V	pulled pork, corn bread, prosciutto	
chicken rice paper rolls, pickled cucumber, thai basil, black vinegar sauce		roasted cocktail potato, smoked trout, egg, capers, cornichons	
kingfish sashimi, yozu dressing, crisp wafer, pickled ginger	DF	chicken, pistachio, thyme ballotine, bread wafer	GF / DF
"bacon & egg sandwich" quails egg, sugar cured bacon, chilli tomato jam		prawn tostados, avocado, chorizo, smoked paprika salt	
teriyaki marinated salmon, wakami, sesame seeds		waygu bressola, hummus, rye bread, rosemary salt	
oysters, wasabi mayo, salmon pearls, shallot dressing	GF/DF	chicken san choy bow, cucumber, vietnamese mint, peanut	

DF – Dairy free

GF – Gluten free

V – Vegetarian

\*Surcharge applies

\*\*Seasonally available

spiced salt & pepper squid, asian dipping sauce

pea, thyme, parmesan arancini, truffle mayo

potato, smoked speck, leek croquettes

chicken, leek, sage pies

thai fish cakes, red curry tomato relish

milk fed lamb cutlets, tarragon salsa\* \$1.50

seared sea scallops, corn puree, crisp pork crackling

tortellini of lobster, pea mousse, truffle\* \$2.50

gruyere cheese beignets, truffle

V

GF

GF

V

spiced lamb shoulder filo, yoghurt dressing

small pizzas-black olive, semi dried tomato, goats cheese, basil pesto

steamed caramelised pork belly bun, cucumber, coriander

heirloom carrots, chilli, parsley, lemon

brioche veal burgers, gruyere, caramelised shallot, spiced tomato

tempura zucchini flowers, ricotta, baby spinach, pecorino\* \$1.50

crab, prawn, chilli, coriander, wontons

beef, shallot, red wine, rosemary pies

Ma Po" tofu wontons, spring onion, crushed peanuts

V

V

## DESSERTS

white chocolate mousse cornets, cherry puree

mini tiramisu, coffee, sponge, mascarpone

coconut lime marshmallow, passionfruit curd, toasted coconut

orange pannacotta tarts,

praline chocolate biscuit, raspberry cream

belgian chocolate truffles

assorted macaroons

almond and orange biscotti strawberry

jellies, vanilla sugar

lemon meringue tartlets

**CANAPE MENU PACKAGE FROM \$72.50 / PERSON**

10 canapé selections                      20 pieces per person                      (minimum 4 cold items)

Selection of International cheeses, quince paste, muscatels, apple, lavosh, water crackers

Minimum Guests

Monday to Friday                      60 Guests                      Saturday / Sunday                      80 Guests

(minimum guest requirements may be reduced please contact us for a quote as price increases may apply)

The above menu is a selection of what Dine Catering can offer, this menu is flexible, and we are willing to create a menu package to suit your requirements