

duck breast, carrot puree, heirloom carrots, zucchini, pickled cherries	GF
cured atlantic salmon, cucumber, shaved radish, dill, and lemon	GF
aged goats cheese, baby beetroots, and olive tapenade	V / GF
seared sea scallops, black pudding crumb, prosciutto, shaved fennel, peas, and pickled white anchovy	GF
buffalo mozzarella, basil and slow roasted cherry tomato tart, heirloom tomato	V
gazpacho, avocado, cucumber, prawn chilli and parsley crumb	DF
leek, potato, shallot and gruyere tart, frisse, walnuts, preserved lemon, smoked speck	
chicken, pistachio terrine, olive oil crisp bread, tomato salsa dressing	DF
master stock poached beef fillet, puffed black rice, tempura, pickled vegetables, red chilli jam	
pan fried gnocchi, seasonal fresh vegetables and herbs, shaved parmesan cheese	V

Eye fillet, thyme and duck fat roasted potatoes, baby spinach, red wine jus	GF
baby lamb rump, chickpeas, red onion, preserved lemons, zucchini, feta	
honey glazed duck breast, roasted baby vegetables, carrot puree, duck jus	GF / DF
chicken breast ballotine with truffle oil, potato cream, baby onions, sage and chicken broth	DF
herb crusted barramundi, pasta riso, pernod, tomato, crab and herbs	GF
risotto of baby spinach, white truffle, pea and mint	GF / V
slow cooked pork loin, soft polenta, roasted heirloom baby carrots, red cabbage and apple slaw	GF / DF
poached atlantic salmon with a salad of egg, cherry tomatoes, green beans, crostini, olives, capers, fish cracker	GF / DF
braised lamb shank on asparagus, zucchini, green beans, pomegranate, mint and crispy pancetta	GF / DF
chicken leg roasted with orange, caraway and cinnamon on quinoa, carrot, pumpkin, rocket, baked ricotta and herb	GF / DF

DF – Dairy free

GF – Gluten free

V – Vegetarian

\*Surcharge applies

\*\*Seasonally available

DESSERTS

chocolate semi freddo, stewed cherries, almond cocoa crumble, orange wafer

vanilla pannacotta, freeze dried strawberries, meringue, strawberry gel

passionfruit curd tartlet, lime coconut marshmallow, ginger nut crumble

chocolate truffle, fruit macaroon, lemon curd tart, almond biscotti

international cheeses honey saffron pear, fig jam, grapes, lavosh, water crackers

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\*\*Seasonally available

MENU PACKAGES

\$20 per course

5 Course minimum

Minimum spend on food

\$1500.00

Waiting staff are an additional cost at an hourly rate of \$40.00 per hour (note public holidays occur extra charges)

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