

grilled haloumi with slow roasted cherry tomatoes, eggplant chutney and oregano	V / GF
vitello tonnato- poached veal with tuna, capers, rocket and parmesan cheese	GF
seared sea scallop with black pudding, prosciutto, shaved fennel, peas and pickled white anchovy	GF
pan fried potato gnocchi, fresh seasonal vegetables and herbs, shaved parmesan cheese	V
chicken, pistachio terrine, olive oil crostini and tomato salsa dressing	GF / DF
feta cheese with roasted baby beetroots, orange, bacon lardons, soft egg, crisp bread and frisse lettuce salad	
brioche with heirloom tomatoes, roasted red capsicums, basil and buffalo mozzarella	V
fresh figs on a beetroot carpaccio with baked ricotta, lemon, rocket, balsamic and walnut dressing**	V / GF
seasonal white fish carpaccio with cucumber, avocado, radicchio lettuce, lime juice and baby herbs	GF / DF
master stock poached beef fillet garnished with puffed black rice, tempura, pickled vegetables, and red chilli jam	DF

DF – Dairy free

GF – Gluten free

V – Vegetarian

*Surcharge applies

**Seasonally available

grilled prawns and calamari with a salsa of lemon, pickled mango, spring onions, avocado, chilli, garlic and herbs	GF / DF
smoked beef cheeks with a potato, carrot, celery, bacon and mushroom cassoulet, lemon thyme dressing	GF / DF
pressed pork belly with carrot puree and a salad of fennel, cucumber, herbs and carrot crisps	GF
grilled snapper on seasonal asian greens, peanut ginger palm sugar dressing	GF /DF
confit duck leg with quinoa, roasted vegetables, apple and radish	GF / DF
roasted seasonal garden vegetables, capers, olives, cherry tomatoes, crisp kale leaves, yoghurt dressing	V / GF
marinated lamb leg served board beans, chickpeas, preserved lemon, zucchini and feta	GF
aged sirloin of beef with roasted baby beetroots, witlof, frisee lettuce, hazelnuts, apple and crisp bacon	GF /DF
whole roasted chicken, cumin spiced pumpkin, pumpkin seed, cous cous, baby spinach and almonds	DF
parmesan and rosemary semolina, fresh tomato sauce, basil, ash coated goats cheese	V

DF – Dairy free

GF – Gluten free

V – Vegetarian

*Surcharge applies

**Seasonally available

salted chocolate caramel tart with berries and caramelised white chocolate, freeze dried strawberries

passionfruit curd and orange puff pastry with mango puree, toasted hazelnut praline and vanilla fairy floss

"Zeppole" Italian doughnuts with cinnamon sugar, lemon syrup and mascarpone

International cheeses with quince paste, grapes, dried apple and lavosh

Selection of 3 petit fours from our canape menu

SHARE PLATTER MENU PACKAGE \$82.50 / PERSON

Please choose one of the following

2 canape selections | 3 entrees | 3 mains | one dessert or cheese selection or 3 petit fours

6 canape selections | 3 mains | one dessert or cheese selection or 3 petit fours

The above packages are flexible, if you don't see a package that suits you, contact us for a quote

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

Minimum spend on food:

Monday to Friday	\$1500.00	Saturday / Sunday	\$2000.00
------------------	-----------	-------------------	-----------

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