

COLD

asparagus, feta cream & black olive tartlet

V

pickled tomato, goats curd, baby basil

V

prosciutto, pear, horseradish, parmesan crostini

miso tuna, black sesame, pickled shallot, wasabi mayo (on availability) *add \$2.50/person DF/GF

cured atlantic salmon, herb blinis, dill crème fraiche

poached prawn, cucumber, caper cornichon tartare, baby coriander

DF

marinated tofu cold roll, cucumber, bean shoot, snowpea, mint, soy caramel

V/DF/GF

sous vide chicken breast, rye bread, parsley mayo

DF/GF

chicken parfait, brioche, truffle

kingfish sashimi, sesame toasts, wasabi mayo, nori

DF

olive oil bread, goats curd, green apple, herbs

V

freshly shucked oysters, cucumber, gin, roe, green oil

DF/GF

HOT

spiced salt & pepper squid, parsley, lemon, chilli

cauliflower, thyme, & parmesan arancini, confit garlic truffle mayo

V

lamb, mustard, leek croquettes

herb crumbed goat cheese, truffle honey

V

spiced beef empanada, red pepper hot sauce

beef cheek, rosemary, red wine pies

jalapeno poppers-cream cheese, chives

V

crusted pork belly, palm sugar caramel, spring onion, green chilli

DF/GF

seared sea scallop, cauliflower, pork crackling

GF

salt & pepper whitebait, garlic aioli

buttermilk fried chicken, ranch sauce

steamed pork dumplings, spring onion, sesame

DF – Dairy free

GF – Gluten free

V – Vegetarian

*Surcharge applies

**Seasonally available

beef, cheese & smoked bacon burgers

buttermilk fried chicken slider, rainbow slaw, sriracha mayo

house made pork, fennel, butter puff pastry sausage rolls, tomato chutney

lemongrass chicken Bahn mi roll, cucumber, pickled carrot, herbs

sour dough toasty-gypsy smoked ham, gruyere cheese, dijon mustard bechamel

french fries, chilli, green onion, green chilli, chili salt

V/GF/DF

PETIT FOURS

white chocolate & blackberry truffles

Belgium dark chocolate truffle

lemon curd tartlets, meringue

Callebaut chocolate tartlet

strawberry pate de fruits, citric sugar

orange and almond biscotti

sticky date pudding, salted caramel

pistachio & almond nougat

CANAPE MENU PACKAGE 1 \$7.00 / PER SELECTION - Available only with sit down or shared dinner menu

Individual canapé selections 2 pieces per person (per selection) (minimum 2 selections)

CANAPE MENU PACKAGE 2 \$45.00 / PERSON

6 canapé selections 9 pieces per person (minimum 2 cold items)

CANAPE MENU PACKAGE 3 \$55.00 / PERSON

8 canapé selections 12 pieces per person (minimum 3 cold items)

CANAPE MENU PACKAGE 4 \$67.50 / PERSON

10 canapé selections 15 pieces per person (minimum 4 cold items)

CANAPE MENU PACKAGE 5 \$75.00 / PERSON

10 canapé selections 15 pieces per person (minimum 4 cold items)

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

Waiting staff are an additional cost at an hourly rate of \$48.50 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