



Dine Catering Fresh Meals

The perfect solution to take the pressure off your day and enjoy high quality fresh meals that get delivered to your door.

All meals are created using fresh seasonal ingredients to ensure the freshest quality.

Food options are designed as easy heat and serve meals.

Food to be consumed with 3 days of delivery to ensure the freshest quality.

If meals are not going to be consumed within the 3 days freeze for another time, please defrost in your fridge overnight and consume that day. (Only certain items can be frozen, do not freeze salads or desserts)

Heating instructions will be provided upon meal delivery.

How it works?

1. Select your required dishes below, list any extra fruit and vegetables you require from the menu below for either Tuesday or Friday delivery.
2. Place your order via email or phone providing us with:
your name, delivery address & date, email address & phone number,
please state where you would like your order placed if no is home.
3. Confirmation of your order will be sent to your phone & payment details for payment prior to delivery
4. Your Fresh meals will be delivered to your address on your nominated day, we will also call you prior to delivery.
5. We recommend someone to be home to collect your order, if no one can be home deliveries will be left in a suitable cooler bag / container, please refrigerate within 3 hours of delivery.

Orders to be place by Thursday for Tuesday delivery & orders placed by Monday for Friday Delivery

Orders to be emailed through to glen@dinecatering.com.au or phone Glen on 0407 790 565. Please state any strict dietary allergies

Free delivery with 15km radius of CBD, otherwise \$15.00 delivery fee applies.

Minimum \$80.00 per order

SOUPS -minimum 2 of each serve

thai pumpkin, ginger & coconut soup	\$10	DF / GF / V
mediterranean vegetable, mixed bean, tomato & herb pesto	\$12	DF / GF / V
chorizo sausage, tomato, chilli & basil	\$12	DF / GF
prawn laksa, noodles, lemongrass, bean shoots, coriander	\$12.5	DF

PASTA, RISOTTO & POLENTA -minimum 2 of each serve

potato & parmesan gnocchi, beef ragu, tomato	\$15	
potato gnocchi, 3 cheese sauce, pancetta <i>(veg option without pancetta)</i>	\$15	
macaroni cheese	\$14	V
fettucine w/ pork & fennel meatballs, chilli, parmesan <i>(Df option with parmesan on the side)</i>	\$15	
handmade ravioli of spinach & ricotta, tomato sugo, basil	\$16	V
orecchiette w/ crab, pernod, tomato & cream	\$16	
risotto- wild mushroom, porcini & truffle <i>(not coeliac)</i>	\$15	V / GF
risotto - roasted butternut pumpkin, sage & parmesan	\$15	V / GF
risotto verde- asparagus, pea, baby spinach, pecorino	\$15	V / GF
soft polenta, roasted mushroom ragu, porcini sauce <i>(not coeliac)</i>	\$15	V / GF
sausage & fennel ragu, parmesan polenta, chilli pannagratto crumb	\$15	
beef cheek ragu, soft polenta, lemon, parsley	\$15	GF

CURRIES -ALL SERVED W/ STEAMED JASMINE RICE -minimum 2 of each serve

green chicken curry, green vegetables, thai basil	\$15	GF / DF
thai spring vegetable curry	\$15	V/ GF / DF
red duck, cherry tomato & lychee curry	\$18	GF / DF
choo chee barramundi, snow peas, lemongrass, kaffir lime	\$18	GF / DF

SALADS -minimum 2 of each serve

rocket, baby spinach, poached pear, lemon, mustard & parmesan	\$10	V / GF
mixed quinoa, charred vegetables, mixed herbs & feta	\$12	V / GF
cocktail potato, crème fraiche, fennel, apple, celery & cured bacon	\$12	GF
<i>(veg option available without bacon)</i>		
seasonal vegetable salad, almonds, feta	\$12	V / GF
roasted cauliflower, broccoli, du puy lentils, honey, hazelnuts, mixed herbs	\$12	V / GF / DF
heirloom tomatoes, buffalo mozzarella, basil	\$14	V / GF

KIDS MENU -minimum 2 of each serve

macaroni cheese & bacon	\$10	
<i>(veg option available without bacon)</i>		
meatballs & pasta	\$10	
vegetable stir fried rice	\$10	V / GF / DF
garlic bread	\$6	V
fruit salad	\$6	V / GF / DF

DESSERTS -minimum 2 of each serve

Salted caramel & chocolate tartlets	\$6	V
Lemon curd and raspberry tartlets	\$6	V
Vanilla and orange pannacotta, orange salad, almond crumb	\$6	V
Ricotta & lemon cheesecake	\$6	V
Chocolate almond puddings, vanilla cream	\$6	V
Sticky date puddings, vanilla custard	\$6	V