

duck breast, carrot puree, heirloom carrots, zucchini, and 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 salad	V
gazpacho soup with avocado, cucumber, prawn and chilli parsley crisp bread crumbs	DF
leek, potato, shallot and gruyere tart w/ frisse, walnuts, preserved lemon and smoked speck	DF
chicken, pistachio terrine with olive oil crisp bread and tomato salsa dressing	DF
master stock poached beef fillet garnished with puffed black rice, tempura, pickled vegetables and red chilli jam	V
pan fried gnocchi with seasonal fresh vegetables and herbs, shaved parmesan cheese	
Dine tasting plate – your choice of 3 entrees served on a tasting plate for each guest	*\$3.50 per person

DF – Dairy free

GF – Gluten free

V – Vegetarian

*Surcharge applies

**Seasonally available

beef-choose your cut (choose one), all beef cuts served with thyme and duck fat roasted potatoes, baby spinach, red wine jus	GF
braised beef brisket rump steak sirloin steak braised beef cheek scotch fillet* \$2.00 eye fillet* \$3.00	
baby lamb rump with chickpeas, red onion, preserved lemons, zucchini and feta	GF / DF
honey glazed duck breast with roasted baby vegetables, carrot puree and duck jus	DF
chicken breast ballotine with truffle oil, potato cream, baby onions, sage and chicken broth	GF
herb crusted barramundi on pasta riso, pernod, tomato, crab and herbs	
risotto of baby spinach, white truffle, pea and mint	GF / V
slow cooked pork loin on soft polenta with 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

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**Seasonally available

SIDE DISHES

rocket, baby spinach, apple, almond, radish, cucumber salad

steamed greens, preserved lemon, almonds, pannagratto

garden salad, fresh picked garden vegetables

cauliflower, chickpea, tomato, broad bean, zucchini and feta salad

roasted duck fat & thyme potatoes

seasonal mixed roasted vegetables

DESSERTS

V / GF

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

V / GF / DF

vanilla pannacotta, freeze dried strawberries, meringue, strawberry gel

V / GF / DF

passionfruit curd tartlet, lime coconut marshmallow, ginger nut crumble

V / GF

selection of 3 petit fours from the canapé menu

V / GF / DF

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

V / GF

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**Seasonally available

SIT DOWN MENU PACKAGE FROM \$82.50 / PERSON

Please choose one of the following

2 canape selections | 1 set entrée | 2 mains (served alternately) | 1 side dish | 1 set dessert or cheese selection or 3 petit fours

6 canape selections | 2 mains (served alternately) | 1 side dish | 1 set 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

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