

charcuterie- selection of cured smallgoods, cornichons, olives & sea salt crostini	DF	chicken & port parfait, oven baked bread, orange marmalade, cornichons	DF
carrot, leek and gruyere butter pastry, lemon dressing frisse lettuce	V	goats cheese & creamed leek tart, caper smoked trout salad	
3 doz natural oysters, wakami, cucumber, crisp pork			
grilled asian chicken, spring onion rice, crispy shallot and peanuts		char grilled asparagus, soft poached eggs, truffle, parmesan, pea tendrils	V/GF
cured atlantic salmon, dill, pernod, juniper berries, beetroot marmalade	GF	aged goats cheese, pickled baby beetroots, olive tapenade	V/GF
		pork, date, bacon terrine, toasted sour dough bread	DF
beef tenderloin carpaccio, horseradish, parmesan, rocket	GF	chicken & duck rilette, pickled cherries, rye bread toasts	DF
green pea, falafels, mint yoghurt, cherry tomatoes, hummus, flat breads	V	spicy chicken wings, yoghurt dressing, jalapeno's, coriander	GF
yakitori chicken skewers, pickled cucumber & sesame, wasabi dressing	DF/GF	grilled spiced prawns, chipotle mayo, mixed herbs	DF/GF
sliced italian prosciutto, semi dried cherry tomatoes, baby basil, crisp olive oil bread	DF	goats curd, avocado guacamole, smoked eggplant dips, grilled pita breads	V
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SALADS

heirloom tomato, buffalo mozzarella & basil salad	V / GF
cos lettuce, olive oil croutons, bacon, soft boiled egg and anchovies	
grilled seasonal vegetables, black olive dust, marinated feta	V / DF / GF
chickpea, quinoa, roasted pumpkin, radish, preserved lemon, roasted almonds	V / DF / GF
seasonal green vegetable salad, chilli, almond, lemon, olive oil dressing	V / DF / GF
cocktail potato, celery, fennel, kewpie mayo, smoked speck, herb salad	DF / GF
rocket, pear, parmesan, walnuts	V / GF

DESSERTS

salted caramel chocolate tarts	
passionfruit curd & meringue tarts	
lemon, ricotta cheesecakes	
sticky date puddings, mascarpone	
assorted selection of french macaroons	
international cheese selection w/ quince paste, muscatels, fig paste, saffron poached pears, lavosh, water crackers	

GOURMET PLATTER SELECTIONS **\$90.00 / PLATTER**

Light - morning or afternoon tea - choose 3 platters / 10 guests

Moderate - lunch - choose 5 platters / 10 guests

Substantial - dinner - choose 7 platters / 10 guest

SALADS **\$65.00 /PLATTER**

DESSERT **\$70.00/PLATTER**

Delivery Fee - \$50.00 inside CBD range, 10km outside additional fees apply

Pickup from Unit 2/ 17 Byre Ave, Somerton Park- No fees apply

A \$15.00 deposit on each platter required, deposit will be refunded on platters when returned to Dine Catering at Unit 2 / 17 Byre Ave, Somerton Park 5044.. Collection time of platters is to be arranged before event date or platters can be delivered with prior arrangement **(fees apply for delivery and pickup of platters to businesses outside a 10km radius from the CBD)**

Once food is picked up or delivered, it's the clients responsibility to handle and store food at the correct temperature until consumption. Food must be consumed within 24 hours to ensure quality and freshness.

These prices do not include crockery or cutlery, hire can be arranged with discussion – fees apply -\$1.00 per item, i.e. crockery plate, stainless steel cutlery, linen napkins

Waiting staff are an additional cost at an hourly rate of \$48.00 per hour (minimum 3 hours and please note public holidays occur extra charges)

Minimum spend on food:

Monday to Friday \$550.00

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