

grilled chorizo, salsa verde					GF / DF
beef fillet carpaccio, egg yolk, confit garlic mayo, rocket & parmesan					GF
buttermilk chicken wings, ranch, hot sauce					
grilled asparagus, egg, toasted butter crumb, hazelnuts					V
crumbed jalapeno chillies, crème fraiche, dill					V
charred corn cob, lime, paprika sour cream, salted ricotta					V / GF
salt and pepper squid, parsley mayo					DF
fried whitebait, parsley, lemon, chilli					DF
freshly shucked oysters – natural or gazpacho foam					GF / DF
heirloom tomatoes, basil and buffalo mozzarella					V / GF
salmon gravalax, horseradish, dill					GF / DF
prosciutto, fior di latte, sourdough toast					
grilled whole prawns, chilli, lemon, fried parsley					GF / DF
scallops in the shell, lemon butter, pork cracker				*add \$2.50 / guest	GF / DF

DF – Dairy free

GF – Gluten free

V – Vegetarian

*Surcharge applies

**Seasonally available

crusted white flesh fish, saffron pilaf, fried kale	
salmon, sautéed spinach, lemon, asparagus, snow peas, herbs	
prawn cutlets, potato, fennel, lime, kewpie mayo herbs	GF
korean beef, kimchi, palm sugar chilli dressing, bean shoots, fried shallots, gochujang	GF /DF
sous vide free range chicken, white bean & speck cassoulet, green beans, buttered almonds	GF
crispy duck leg confit, singapore noodles, egg omelette, fried enoki	DF
spiced Malaysian tofu, green onion & ginger fried rice, charred bok choy	V/DF/GF
roasted butternut pumpkin, rosemary, goats chevre, herb oil	V / GF
beef rump cap, duck fat & thyme potatoes, salsa verde	GF
spiced lamb shoulder, Turkish flatbreads, labneh, pearl cous cous tabouleh, baba ghanoush	
crispy pork belly taco, coriander, mint, black beans, crème fraiche, pickled shallot, jalapenos	V / GF
choo chee barramundi, ginger coconut rice, shallots & herbs	GF / DF
Moroccan spiced cauliflower, saffron yoghurt, currants, pinenuts, herbs	V / GF
soft parmesan polenta, beef & pork meatballs, basil, crisp olive oil breadcrumbs	

DF – Dairy free

GF – Gluten free

V – Vegetarian

*Surcharge applies

**Seasonally available

white chocolate & blackberry truffles

Belgium dark chocolate truffle

lemon curd tartlets, meringue

Callebaut chocolate tartlet

strawberry pate de fruits, citric sugar

sticky date pudding, salted caramel

orange and almond biscotti

pistachio & almond nougat

SHARE PLATTER MENU PACKAGE

\$85.00 / PERSON

Please choose one of the following

2 canape selections | 5 rolling courses(choose 2 entree tapas, 3 mains) | cheese station or 3 petit fours

5 canape selections | 3 mains | cheese station or 3 petit fours

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

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 \$48.50 per hour (note public holidays occur extra charges)

Minimum spend on food:

Monday to Friday

\$1500.00

Saturday / Sunday

\$2000.00