

Dine Catering Degustation Menu

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ENTRÉE DISHES

confit duck, shallot, thyme ballotine, cauliflower puree, duck salad

kingfish carpaccio, pickled cucumber, shaved radish, avocado mousse GF

roasted butternut pumpkin, sage, goats cheese ravioli, hazelnut butter V

fried zucchini flower, asparagus, crab crème fraiche, gazpacho sauce

buffalo mozzarella, basil, slow roasted cherry tomato tart V

chicken consommé, pearl barley, ricotta truffle dumpling

king prawn, snapper, saffron risotto

potato parmesan gnocchi, beef cheek ragu, parmesan

poached atlantic salmon, salad nicoise, quails eggs, crisp olive oil bread DF

braised veal, soft parmesan polenta, mustard greens GF

chicken, chorizo, prosciutto terrine, oven baked bread DF

toasted brioche, grilled pear, goats curd, baby rocket, walnut V

milk fed lamb rack, pea puree, dehydrated pea, braised lamb shoulder, mint

honey glazed duck breast, baby vegetables, pickled cherry, juniper berry jus DF

chicken breast, truffle mousse, parsley potato puree, asparagus emulsion GF

herb crusted barramundi, fennel puree, confit fennel, crisp skin cracker

leek, taleggio, porcini mushroom risotto GF / V

black angus beef eye fillet, potato dauphinoise, glazed shallots, salsa verde GF

12 hour braised pork belly, semolina gnocchi, roasted cauliflower, pine nuts GF

black angus scotch fillet, braise beef cheek, baby spinach, red wine jus GF

confit ocean trout, zucchini, fried potato, seared sea scallop, tapenade DF / GF

baby lamb rump, white bean puree, mixed wild mushrooms GF

venison sirloin, roasted baby beetroots, du puy lentils, smoked speck GF

brekshire pork loin, buttered savoy cabbage, raisins, crackling, jus GF



DESSERTS

chocolate truffle slice, white chocolate mousse, ginger nut crumble
coconut pannacotta, mango, crystallized lime, orange wafer
lemon curd tart, mascarpone, raspberry gel, poached strawberries
vanilla crème brulee, butter shortbread, caramelized baby pear
chocolate truffle, fruit macaroon, lemon curd tart, almond biscotti
International cheeses, quince paste, muscatels, apple, lavosh

MENU PRICING

Each entrée course \$20.00 per person

- Canapés are available on guest's arrival
- Waiting staff are an additional cost at an hourly rate of \$38.50 per hour
- Minimum spend on food \$1500.00

FUNCTION PACKAGE INFORMATION

Canapés are available on guest's arrival(see canapé menu)
Minimum 5 courses

V = vegetarian

GF = gluten free

DF = Dairy Free