



ENTREE

Goats cheese panacotta, pink grapefruit, toasted grains, citrus jam (v/gf)
Wagyu bresaola wafer, smoked red peppers, water cress, apple jelly (gf/df)
Seared scallop, sweet corn whip, chorizo crumble, caper butter (gf)
Pancetta bound confit duck, foie gras butter, broad bean, citrus powder (gf)
Smoked salmon flan, dill pressed salmon, crème fraiche, salsa verdi (gf*)
Study of carrot, hot ginger compressed baby carrot, carrot mousse, pickled carrot, carrot greens (vg/gf/df)

MAIN

Seared breast of chicken, green pea risotto, confit lemon leek, pea nage sauce (df*)
Formed beef medallion, red wine soaked grape, carrot mousse, pan seared kale, Shiraz jus (df*)
Coral coast sustainable barramundi, avocado tian, crab salad, sauce vierge (gf/df*)
2 point lamb rack, lamb noisette, sweet potato & cavolo nero mash, cube mint, lamb jus (gf)
Sous vide Pork loin, sautéed mace spinach, parsnip mousse, oyster mushroom cream (gf)
Charred king brown mushroom, beetroot textures, salted heirloom tomato, raspberry pearls (vg/gf)

DESSERT

White chocolate mousse, set black berry, spiced cocoa nib crunch (gf*)
Strawberry brulee, white meringue petals, frosted vanilla sponge (gf*)
Decedent warm fruit pudding, rum roast peach, salted caramel
Reverse cheese cake, rhubarb compote, rolled ginger biscuit (gf*)
Artisan cheese collection, anise glazed fig, lavosh, coated walnut
Hidden raspberry, lemon tuile, coconut pearls (vg/gf/df)

PRICING

Chef's selection of 3 pre dinner canapes \$10.50 p.p
Two course \$55.50 p.p

Three course \$66.00 p.p
Alternate drop fee \$5.00 p.p



WINE & DINE'M

v – vegetarian | vg- vegan | gf – gluten free | df – dairy free | * - on request

Prices are listed per person exclusive of GST | minimum of 10 people | Alternate drop – minimum 20 people | Staff & equipment will be charged additionally
Menu available from 03.04.17 to 03.04.18 | 07 3844 7810 catering@winendinem.com www.winendinem.com