



EL TACO min. order of 30

\$13.50pp

Soft tortilla taco, corn taco & crispy tostadas

Spicy chilli con carne (gf/df)

Chicken, corn & kidney bean (gf/df)

Refried pinto beans (vg/gf)

Fresh guacamole, sour cream

Jack cheese, crisp lettuce & chipotle tomato salsa

PAELLA min. order of 30

\$14.50pp

Choose one option:

Traditional Spanish paella with chorizo, chicken, seafood & saffron sofrito (gf/df)

Vegetarian paella with saffron sofrito, fresh vegetables, peas, lemon & Spanish spices (v/gf/df)

SLIDER BAR min. order of 30

\$16.00pp

Choose two options:

Jerk Chicken

House smoked pulled pork (gf)

Slow cooked beef brisket in Memphis sauce

Roast capsicum, eggplant & falafel burger (v)

with:

Handmade petite rolls

Cheddar, jack cheese, Toowoomba lettuce & house slaw

Sauce: Chipotle, American mustard, smokey garlic mayonnaise

MOROCCAN min. order of 30

\$19.00pp

Chermoula lamb with preserved lemon (gf/df)

Saffron tomato clay pot poached chicken with tagine of chickpeas, sweet potato, apricot & mint (vg/gf/df)

with

2 dips, olives & goats cheese stuffed dates

Barramundi, saffron & parsley brik created live with fresh condiments

Pumpkin salad & beetroot salad (vg/gf/df)

Flat bread & Moroccan bread

ROAST & BOAST Multiples of 30 and/or 70

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\$11.50pp

Choose one option:

Cabernet sauvignon & cracked pepper slow cooked rump

Rolled lamb leg with garlic, mint, rosemary & balsamic served with mint jelly

Crispy pork loin with house made apple sauce

with

Selection of sourdough slider rolls

South Australian mustards, horseradish, tomato chutney & mustard pickles

SUSHI & TATAKI 40 people only

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\$43.00pp

Includes live sushi chef creating;

Tuna, salmon, kingfish and wagyu tataki

Miso tofu, tuna & salmon nori rolls

Tuna & salmon nigiri

Wakame & flying fish roe gunkanmaki

All items are gluten free & dairy free, can be made vegetarian on request.

MAKE YOUR OWN BURGER Multiples of 30

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\$19.50pp

Fresh mixed burger rolls with butter

Mini cheese kranskies (gf)

Louisiana rubbed chicken thigh (gf/df)

Lemongrass & chilli tofu steaks (vg/gf/df)

Grass fed minute steaks (gf/df)

Condiment selection of tomato & BBQ sauces & sweet sticky chilli jam

Toowoomba lettuce, cheese, pickles & caramelised onion

with

Chunky melon wedges (vg/gf/df)

LITTLE HONG KONG Min. order of 30

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\$14.00pp

BBQ Pork steamed bun

Chef's selection of 2 steamed dumplings

Chef's selection of 2 gyoza

Soy sauce, fresh cut chilli & sriacha hot sauce

HAM CARVERY Multiples of 30 or 70

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\$9.00pp

Sliced honey & Dijon mustard short bone leg ham, slow roasted & basted until richly caramelised

Selection of sourdough slider rolls

South Australian mustards, horseradish, tomato chutney & mustard pickles

CHOCOLATIER Min. order of 70

\$18.00pp

Selection of individual handmade truffles & chocolates with full decadent chocolate slabs

Individual Handmade Truffles

Assorted berries, nuts & chocolate clusters

GRAZING Min. order of 50

\$18.00pp

Chef's selection of 3 premium farmhouse & international cheeses

Muscatels, dried figs, grapes & quince paste

Lavosh, oat crackers, water crackers & roasted nuts

Antipasto board with selection of cured meats with Mediterranean style marinated vegetables with assorted breads & crackers

*Just want cheese? – try our Cheese fetish | \$11.00pp*



WINE & DINE'M

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

Prices are listed per person exclusive of GST | min of 20 people | Staff & equipment will be charged additionally  
Menu available from 18.01.2016 – 01.05.2017 | 07 3844 7810 catering@winendinem.com www.winendinem.com