



WINE & DINE'M

LUNCH

MENU

SANDWICHES

Simple homestyle sandwiches - 4 points per serve

Ribbon Sandwiches

Gourmet filled Breads - Chefs Selection

Gourmet filled wraps

Petite roll with premium fillings

Assorted mini bagels

COLD EXTRAS

Seasonal fruit skewer (gf/df/vg)

Sushi platter

Vegan rice paper rolls, sweet chilli & lime dipping sauce (vg/gf/df)

Seasonal fruit platter - sliced (vg/gf/df)

WARM ITEMS

CHEF AND OVEN REQUIRED MINIMUM OF 20 PIECES OF EACH VARIETY

Mini home made sausage rolls

Gourmet mini beef pie

Individual quiche with chefs daily selection of fillings

Pumpkin & sage arancini, burnt butter aioli, shaved manchego (gf)

Empanadas with green romesco (vg/gf/df)



SALADS

SHARE BOWLS

Thai beef salad, fresh vegetables asian herbs and sautéed thai style beef (gf/df)

Kipfler potato salad, mustard dill mayonnaise, pickles, fried capers, boiled egg and parsley (v/gf/df)

Green salad, heirloom tomato, pickled cucumber, white balsamic dressing (vg/gf/df)

Crunchy kale and walnut salad, quinoa, harissa roasted pumpkin, maple tahini dressing and goats cheese (v/gf)

Bbq carrot and freekeh salad, smoked almonds, soft herbs and citrus vinaigrette (vg/df)

INDIVIDUAL SALADS

Jewelled cous-cous salad turmeric carrots, pistachio, pomegranate, dried dates, fresh herbs and persian fetta (v)

Crunchy kale and walnut salad, quinoa, harissa roasted pumpkin, maple tahini dressing and goats cheese (v/gf)

Bbq carrot and freekeh salad, smoked almonds, soft herbs and citrus vinaigrette (vg/df)

Mexican Bowl: Refried beans, chargrilled vegetables, corn, spiced sweet potato, smokey cashew lime dressing and quinoa (vg/gf/df)

Sushi Bowl: Confit salmon, brown rice, avocado, cucumber, edamame, pickled ginger and spring onion with miso dressing and wasabi yoghurt (gf)

PROTEIN ADD ONS - SERVED COLD

Roast beef (gf/df)

Citrus Haloumi (v/gf)

Smoked chicken (gf/df)

Bbq pork char sui (df)



EXPRESS SERVICE CATERING

Remove any complications!
Make your event simple & easy with our self service catering packages

Express Catering is our drop off catering component to the business. It specialises in short-lead, high quality drop off catering for social & corporate occasions across Brisbane.



**Order By 2:00PM For
Next Day Delivery**



**Sustainable, Fresh,
Local & Reliable**



**Free Delivery In
Selected Areas**

Here is a snapshot of what we have available for delivery.

THE CANAPÉ SHOP

Our delivery canapé service

INDIVIDUALLY PACKED OPTIONS

Including our popular working lunch box

SANDWICH, ROLLS & WRAP PLATTERS

Assorted fillings available from chef's selection of fresh produce

SWEET & SAVOURY ITEMS

Suitable for morning and afternoon tea or extra additions to lunch

SHARED CHEESE & GRAZING PLATTERS

Indulge in a range of refined cheese, gourmet crackers, continental meats & a selection of dried fruit

ORDER NOW

All prices exclude GST.

Please view our terms & conditions [here](#)

Travel over 30km of CBD will be charged additionally



WHAT COMES NEXT?

Please contact us once you have an idea of which packages you are interested & we can provide you with packages & pricing.

Got any dietary requirements? Our chefs can arrange something for you.

ENQUIRY

winendinem.com/contact



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