



WINE & DINE'M



PLATED DINING

MENU



DINING EXPERIENCE



YOUR SELECTIONS

— 2 Course | Choose entreé/main OR main/dessert

ADDITIONS

- + Alternate Drop
- + Additional Shared Sides
- + Additional Course



IF YOU HAVE MADE YOUR SELECTIONS

We require your full menu selection ten (10) business days prior to your event, although we would appreciate you letting us know once you do decide as it assists us in preparing the perfect event.

Dietary requirements are catered using seasonal ingredients so please choose your preference and we will look after the rest



INCLUSIVE PACKAGES & MINIMUMS

Minimum of 20 guests & maximum of 150 guests
Plated dining over 150 guests - please ask our team to see our large dining menu.

Includes our gourmet bread, warmed with french cultured butter.



Sit back, relax & enjoy the Wine & Dine'm event experience.

Our References & Testimonials
[Click here.](#)

Previous Case Studies
[Click here.](#)

Want to know more about us?
[Click here.](#)

DINING MENU

ENTRÉE

Brisbane valley quail, Oaxacan mole, sweet corn, kelp crackling (gf/df)

Native cured kingfish, ponzu, miso, thai basil, yuzu gel, botanical salad, seaweed crisp (gf/df)

Heirloom beet, strawberry, goats curd, sorrel, puffed buckwheat, rhubarb vinaigrette (v/gf)

Roasted Stanthorpe venison fillet, date labneh, blackberries, vadovan granola, red elk (gf/df)

Iron bark free range pork, heirloom carrots, turmeric, plum, hazelnuts (gf/df)

Wagyu beef short rib, seeded mustard, wild mushroom, charred onion, black garlic, jus (gf/df)

Roasted duck breast, baby gem, duck pastrami, onion crumble, smokey ranch dressing (gf/df)

Gin poached prawns, tonic gel, green olives, pistachio, parsley, lemon and herb sponge (gf/df)

MAINS

Seed crusted barramundi, lentils, carrots, native curry, warrigal greens, fennel (gf/df)

Chicken breast, corn bread stuffing, mushroom ketchup, pumpkin, leek, crispy sage, beurre noisette (gf)

Roasted duck breast, confit leg, capers, rhubarb, lilly pilly sauce, shaved heirloom radishes, citrus slaw (gf/df)

Slow cooked lamb shoulder, broccoli and broad bean reduction, seasonal greens, fresh mint (gf/df)

Braised beef, tuscan kale, jersualum artichoke, sherry sauce (gf)

Seared lamb loin, maple roasted squash, spiced crispy chickpeas, black garlic, ash (gf)

Smoked eggplant, miso glaze, tahini, silken tofu, bok choy, furikake (gf/vg)

Coal roasted wagyu beef fillet and cheek, smoked marrow butter, crispy potato, charred onion, seasonal greens, madeira jus (gf)

v - vegetarian / vg - vegan
gf - gluten friendly / df - dairy friendly



DINING MENU

DESSERT

Blackberry, white chocolate, crème fraiche, persian floss, sorbet (gf)

Coconut meringue, passionfruit curd, tropical fruit, mango gel (gf)

Traditional opera slice, nespresso gel, hazelnut sponge, miso praline ice cream

Individually plated local farmhouse cheeses with candied white fig, lavosh (v)

SHARED DESSERT

Petit Fours - Chefs selection (2pp)

Shared platter of local farmhouse cheeses with candied white fig, lavosh (v)

CLEANSER

Lychee & raspberry sorbet with ginger lime dust (gf/df)

Moscato & white peach sorbet with blackberry powder (gf/df)

v - vegetarian / vg - vegan
gf - gluten friendly / df - dairy friendly



DINING MENU

ADDITIONAL SHARED SIDES

Greek salad, feta and lemon (v/gf)

Green leaf salad, shaved radish, fennel, Persian feta, orange segments, citrus vinaigrette (v/gf)

Heirloom carrots, ancient grains, vinaigrette, soft herbs, smoked almonds, golden raisins (vg/gf)

Rocket salad, compressed pear, shaved parmesan, balsamic vinaigrette (v/gf)

Baby cos, smokey ranch, fried shallots (gf/v)

Spiced maple roasted pumpkin, tahini, pepitas (vg/gf)

Steamed medley of seasonal greens (vg/gf)

Duck fat potatoes, truffle salt (gf/df)

v - vegetarian / vg - vegan
gf - gluten friendly / df - dairy friendly





WHAT COMES NEXT?

Please contact us with your package preferences, and we will be happy to send you a proposal.

Do you have any specific dietary needs? Our chefs can tailor meals accordingly.

ENQUIRY



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