



DELUXE \$59 pp

Served with selection of breads and gourmet condiments

MAIN select two options

- Crisp skinned reef fish, citrus fillets, rocket, ginger butter (gf)
- 12 hour beef cheek, seared scallop, cauliflower mousse, port jelly jus (gf)
- Cubed aubergine, pomodoro, fresh mozzarella, dehydrated black olive (v/gf)
- Chicken ballantine, candy fig, forest mushroom cream (gf)
- Treacle glazed pork belly, roast green apple, sea salt crackle (gf)
- Plum braised duck, kai lan, green onion, star anise pineapple (gf)
- Slow cooked lamb shoulder, fried sage, lamb reduction
- Coral pasta, ricotta, saffron béchamel, parmesan, tomato (v)

HOT SIDES select two options

- Kipfler potato, smoked salt, truffle oil (gf/df)
- Sumac baked Jarrahdale pumpkin, Persian feta, toasted pepitas (v/gf)
- Caponata of capsicum, courgette, olive, pine nut (v/gf)
- Slow cooked sweet potato, maple glaze, virgin oil mash (v/gf/df)
- Leek, sundried tomato, brie flan, tomato tapenade (v)
- Green beans, scorched almond, white anchovy butter (gf)

SALAD select two options

- Organic grain tabouleh, flat leaf parsley, pickle red onion, preserved lemon (v/gf/df)
- Rocket, shaved fennel, caramelised verjuice, comte cheese (v/gf)
- Warm crushed chat, whole grain mustard, pesto, chive (v/gf)
- Soba noodle, fried tofu, crisp shallot, mirin lime dressing (v/df)
- Heirloom tomato, vibrant radish, cucumber, pear vinegar (v/gf/df)
- Charred zucchini, port soaked current, soft feta, cress (v/gf)

PREMIUM \$45 pp

Served with selection of breads and gourmet condiments

MAIN select two options

Smoked salmon, spinach gnocchi, chive cream, romaine pecorino

Beef bourguignon, soft butter milk polenta, brandy baby onion, citrus yellow beets (gf)

Spanish paprika potato, grilled peppers, feta, spinach frittata (v/gf)

Crisp crumbed pork, espresso katsu, kimchi watermelon salad

Hot chop prawn, wild rice, tamari, kai lan, grilled lime (gf/df)

Porcelain chicken ragout, rich napoli, sweet potato velvet (gf)

Seared barramundi, caper butter, confit tomato, salsa verdi (gf)

Grilled chorizo, honey, smashed green pea textures (df)

Thai chicken larb, toasted rice, chilli, sprouts (gf/df)

HOT SIDE select two options

Roast royal blue potato, curry leaf, vanilla onion candy (v/gf/df)

Wok seared kale, pink ginger, chili butter, white sesame crunch (v/gf)

Balsamic roast carrot, carrot concentrate, crisp quinoa grain (v/gf)

Seasonal fresh vegetable, café de paris butter (v/gf)

Spiced rice noodle, pounded lemon grass, shallot ponzu (v/gf)

Moroccan vegetable tagine, fried chick pea, pomegranate yogurt (v/ gf)

SALADS select two options

Flaked salmon, cider farro, rocket, zesty lemon (gf/df)

Broccoli, toasted walnut, watercress, blue cheese dressing (gf)

Garden salad, cherry tomato, cucumber, sprouts, champagne vinaigrette (v/gf/df)

Crushed chat salad, whole grain mustard, chive, pesto (v/gf)

Pumpkin, green beans, yellow bell tomato, chilli lime dressing (gf)

Hale Caesar, speck shards, herb bread croute, cos leaf, parmesan mayo

Minted pearl cous cous, pink grapefruit, rocket, pistachio, herb dressing (v)

UPGRADE - DESSERT Available on both menus

Torched passion fruit tart, Italian meringue, white chocolate	\$7.00
Baked apricot cheesecake, apricot gel, ginger biscuit	\$7.00
Red wine pear, mascarpone, vanilla tulle	\$7.00
Coconut panacotta, layered cranberry compote, tiny mint	\$7.00
Grazing plate – salted caramel, lemon meringue, berry macaron (gf)	\$7.00
Chef's selection of sweet bites	\$3.00



W I N E & D I N E ' M

v – vegetarian | vg- vegan | gf – gluten free | df – dairy free | *- on request
Prices are listed per person exclusive of GST | min of 10 people | Staff & equipment will be charged additionally
Menu available from 03.04.2017 – 03.04.2018
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