

DINING



CUISINE ON CUE
• EVENT CATERING •

MAIN COURSE
OR 2 COURSES
OR 3 COURSES
ADD CHEF'S SELECTION OF 3 CANAPÉS

Minimum of 15 guests required.
Minimum of 20 guests required for alternate drop

BREADS

Served with butter
French baguette

ENTRÉE

Scallop, parsnip custard, balsamic pearls, petite leaf (GF)
Chicken, asparagus, white onion soubise salad
Breaded Wagyu, savoy apple slaw, parsley emulsion (DF)
Scorched salmon, patron watermelon, yarra valley pearls (GF DF) *
Chicken red currant croquette, cauliflower cream, walnut
King prawn, rhubarb, red elk salad, cuttlefish crisp, lemon (GF DF) *
Lamb medallion, pimento caper caponata, red elk (GF)
Charred asparagus, truffle artichoke, purple leaf, avocado hummus (VG)
Turmeric roasted cauliflower, sesame crunch, coconut yoghurt (GF DF VG)

*Served cold

MAIN

Lamb variations, eggplant mousse, green olive tomato salsa, lamb glaze
Market fish, virgin oil pea crush, roasted cucumber, pea chowder (GF)
Black angus bavette, carrot variations, black currant jus (GF DF)
Hen breast, feta chive gnocchi, golden beet mousse, caper
Pork belly, smoky beans, celeriac remoulade, apple reduction (GF DF)
Beef teres, wild mushroom, sweet corn, herbaceous oil (GF DF)
Grilled king mushroom, celeriac rosti, pepperonata, pea crush (VG)

V vegetarian | VG vegan | GF gluten free | DF dairy free | GFO gluten free option | DFO dairy free option

All prices are inclusive of GST. Prices are for food only. This menu requires a minimum of 15 guests. Minimum of 20 required for alternate drop. Menu selections are subject to change & availability. This menu requires a chef, wait staff & additional equipment. Please note that catering is prepared in a commercial kitchen that handles milk, egg, soy, seafood (including crustaceans), peanuts, sesame seed, tree nuts & gluten.

Quinn's

DESSERT

Raspberry mousse, rhubarb reduction, golden raspberry (GF V)
Espresso fig tiramisu, savoiardi chocolate crumble (V)
Pavlova, fruit textures, elderflower cream (GF V)
Crème caramel, roasted golden pine, ginger snap (V)
Layered chocolate slice, cherry rosella gel, violet crunch (V)
Poached fruit, vanilla spice glaze, coconut yoghurt (GF V VG)
Individual cheese selection, roasted pear, wafers (V)

ADDITIONS

Cleanser

Guava sorbet, river mint sherbet
Lemon ice, citrus gel

Sides

Bowl serves 4

Turmeric cauliflower, cheddar bechamel bake, sumac chive spice (V)
Roasted potato, extra virgin olive oil, rosemary sea salt (GF DF V)
Broccoli, green beans, balsamic vinaigrette (GF DF VG)
Ratatouille, peppers, eggplant, red onion, tomato (GF DF VG)

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