

DINING



CUISINE ON CUE

• EVENT CATERING •

MAIN COURSE

2 COURSES

3 COURSES

ADD CHEF'S SELECTION OF 3 CANAPÉS

Minimum of 15 guests required.

Minimum of 20 guests required for alternate drop

BREAD

Served with French butter

Vienna Loaf

ENTRÉE

Blackberry salmon, horseradish cream, nasturtium refreshment (GF DF)

Pressed pork, smoked tomato gel, green apple, crostini (DF)

Seared scallop, corn mousse, chorizo, black vinegar, cucumber pickle (GF DF)

Chicken croquette, cauliflower cream, red currant notes, sunflower crumble (GF)

Prawn salad, grapefruit variation, ruby hemp bubble crisp, summer grigio (GF DF)

Crisp bug, golden sesame, nori salad, gochujang mayo (GF)

Local young carrot, cashew nut curd, buckwheat kasha, carrot velouté (GF VG)

Warm beetroot, heirloom tomato, pecan candy, tomato gloss (GF DF VG)

Green pea risotto, rice pea wafer, pea tips, pea oil (GF V VGO)

Duck breast, pinot savoy cabbage, parsnip whip, lentil glaze (GF)

**Served cold*

CLEANSER

Peach prosecco, native lime (GF V)

Lemon sorbet, roselle sherbet (GF 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

MAIN

Beef rump cap, pumpkin reduction, Pedro Ximenez squash, beef jus (GF)
Forest mushroom rolled chicken, potato cream, roasted carrot, hen glaze (GF)
White fish, potato gnocchi, caper, fired pimento, romesco sauce.
Formed lamb shoulder, cumin scented cauliflower, pickled figs, tomato jus (GF)
Stockyard Beef terres, green pea mousse, battered broccolini, jus (GF DF)
Soy salmon, minted zucchini beignets, edamame crush, spinach reduction
Smoked aubergine, white bean reduction, tomato roast, quinoa crunch (GF VG)
Chicken breast, thyme layered potato, saffron fennel, beetroot lift (GF)
Barramundi, basil pudding, kohlrabi, black garlic almond sauce
Rolled pork belly, roasted pear, walnut salad, soubise sauce (GF DF)

DESSERT

Lavender crème caramel, leatherwood shine, almond biscotti (GF V)
Dark mousse, orange carrot gel, fig mint emulsion (GF V)
Apple fraiche marquis, apple gloss, calvados sabayon (GF V)
Milk chocolate sponge, drunken cherry, cherry cream whip (GF V)
Espresso financier, hazelnut mousse, candy thyme crumble (V)
Carrot cake trifle: carrot sponge, carrot gel, crème cheese velvet, moscato cubed (V)
Coconut whip, red fruit gloss, pear chips, couverture (GF VG)

SIDES

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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