

DINING



CUISINE ON CUE

• EVENT CATERING •

DINING

Minimum of 15 guests and minimum of 20 guests for alternate drop.

Served with freshly baked bread rolls and butter.

MAIN COURSE

TWO COURSE

THREE COURSE

ENTREE

Pork belly, sweet corn mousse, rocket, salsa verde (gf df)

Smoked chicken, watercress salad, apple reduction (gf df)

Chicken pecorino croquette, minted pea puree, turmeric cream

Lamb shoulder, potato gnocchi, sage and parmesan crumble

Spinach ricotta tortellini, rustic Napoli sauce, chili oil (v)

Roasted Jap pumpkin, fennel seeds, chili, lentils, rocket salsa (gf vg)

MAIN

Slow-cooked beef, Desiree mash, creamed leek, beef glaze (gf)

Chicken breast, sautéed parsley potato, pumpkin whip, brandy cream (gf)

Pork loin, sweet potato, red cabbage, currant jus (gf df)

Rolled chicken, chickpea, sundried tomato pesto (gf df)

Beef teres, chive potato mash, refined ratatouille, jus (gf)

Barramundi, potato caper salad, caponata, romesco (gf df)

Miso eggplant, tomatoes, king brown mushrooms, harissa dressing (gf df vg)

DESSERT

Walnut crunch, cheesecake, mint crumble, candied carrot

Chocolate pot de creme, freeze dried mandarin, spiced crumble

Honey pannacotta, apple compote, dark chocolate soil

Cheese plate: 2 cheeses, mustard fruit, frosted pecan, charcoal wafers (gf v)

GF gluten free | DF dairy free | V vegetarian | VG vegan

All prices are inclusive of GST. Sunday events will incur a 10% surcharge. Public Holiday events will incur a 15% surcharge. Prices are for food only. This menu requires the minimum guests and selections as listed. Staffing and equipment charges are in addition to the prices listed. Menu selections are subject to change & availability. Please note that catering is prepared in a commercial kitchen that handles milk, egg, soy, seafood (including crustaceans), peanuts, sesame seed, tree nuts & gluten.

PREMIUM DINING

Minimum of 15 guests and minimum of 20 guests for alternate drop.

Served with freshly baked bread rolls and butter.

MAIN COURSE

TWO COURSE

THREE COURSE

ENTREE

Confit duck, celeriac orange remoulade, macadamia crumble, delicate herbs (gf df)

Pressed pork belly, carrot cardamom velvet, apple crisp, fig, apple glaze (gf df)

Smoked chicken, sweetcorn, green olive, sunflower crumb (gf df)*

Sumac crusted beef, port gel, citrus piccolo salad (gf df)*

Brisbane Valley Quail, plum gloss, apple radish kimchi (gf df)

Salmon croquette, dill aioli, lemon caper cress (gf df)

Ricotta, pickled local spring vegetables, salsa verde, dehydrated beetroot chip (gf v)*

Goats cheese tartlet, rosella red onion, cucumber pickle, ruby leaf (v)

**served cold*

MAIN

Cauliflower steak, cauliflower velouté, pistachio dukka spice, refined herb salad (gf df vg)

Roasted Barramundi, warm kipfler potato, caper, basil almond sauce, sea succulent (gf df)

Salmon, spiced orange miso, black rice crisp, golden beetroot (gf df)

12 hour smoked tomato beef, gnocchi cigar, pea, mint bubble

Roasted chicken breast, tarragon brioche butter pudding, green beans, verjus

Pork loin, sweet potato puree, roasted sprout hazelnut salad, hazelnut tarator (gf df)

Stockyard beef tender, slow beef duxelle pie, baked pumpkin, shiraz jus

Pressed lamb, parsley crumb, potato mash, red pepper salsa (gf)

DESSERT

Yoghurt pannacotta, gingerbread, rose poached stone fruit, crystalised rose (gf v)

Pear cardamom tart, hazelnut frangipane, calvados cream, bee pollen (v)

Coconut rough, milk chocolate, coconut variations, sponge fancy, orange cube (gf v)

Almond pearls, blackberry gloss, almond praline, dark chocolate (gf df vg)

Cheese plate: 3 cheeses, mustard fruit, frosted pecan, charcoal wafers (gf v)

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SHARED SIDES

SERVES 4

Garden greens, sherry vinegar shallot dressing (gf vg)
Crushed potato, rosemary salt, preserved lemon oil (gf vg)
Mixed leaf, seeded mustard, cucumber, cherry tomato, avocado (gf vg)
Citrus cous cous, sundried tomato, fresh herbs (gf vg)

ADDITIONAL

CANAPES

Chef's selection of three canapes

CHEESE PLATTER

Serves approximately 10

Selection of Australian cheeses, fruit paste, grapes, dried fruits, walnuts, lavosh, grissini (v)

GRAZE IN THYME STATION

Minimum 30 guests

Selection of Australian cheeses, prosciutto, pastrami, salami, marinated artichokes, semi dried tomato, grilled red peppers, feta, olives, gourmet dips, fruit paste, grapes, dried fruit & walnuts, crackers, lavosh, lightly toasted flatbread.

SWEET CANAPES

Minimum 20 per selection

Cinnamon sable, yoghurt pannacotta, spiced date (v)
Raspberry coconut mousse, dark chocolate shell, raspberry crispy (gf df vg)
Soft caramel, banana, vanilla whip, short crust (gf v)
Honey sponge, lemon curd, torched meringue (gf)
Meringue nest, cherry gel, Chantilly, pistachio crumb (gf)
Coffee, couverture layered opera, toasted hazelnut
Warm donut holes, cardamon sugar, saffron custard

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READY TO CREATE AN EVENT TO
REMEMBER?

Contact us for a quote today

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