

# SHARED DINING



**CUISINE ON CUE**

• EVENT CATERING •

# SHARED DINING

*Minimum of 20 guests required.*

*Served with freshly baked bread rolls and butter.*

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## MAIN COURSE

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### MAIN (SELECT TWO)

Slow cooked beef, cauliflower cream, parsley and lemon salsa, red wine jus (gf)

Pork belly, apple cider sauce, balsamic pearls (gf df)

Chicken thigh, bacon, parsley, pan sauce (gf df)

Slow cooked lamb, pumpkin gnocchi, lamb and rosemary glaze (df)

Pork loin, pear sage, fig glaze (gf df)

Moroccan chicken, chickpeas, mint, harissa (gf df)

Barramundi, cauliflower cream, snowpea tendrils (gf)

Falafel, labna, coconut tahini yoghurt, broad beans tomatoes and corn (gf df vg)

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### SIDES (SELECT ONE)

Garden harvest greens, sherry vinegar shallot dressing (gf vg)

Gai lan, candied garlic, sesame crunch, dark miso dressing (gf df vg)

Creamy mash pomme puree, bacon, mushroom, oregano (gf)

Roast pumpkin, barley, soft fetta, herbs, lemon honey (v)

Crushed potato, rosemary salt (df gf vg)

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### SALADS (SELECT ONE)

Country grains, grape tomato, parsley emulsion, salsa, herbs, sherry onion pickle, popcorn sorghum (gf df vg)

Potato, green onion celery salsa, toasted mustard seed dressing (gf df vg)

Roasted beets, cumin, pepitas, coconut yoghurt (gf df vg)

Mixed leaf, seeded mustard, cucumber, cherry tomatoes, olives, fetta (gf df)

Avocado hommus, avocado, snow pea shoot, candy walnuts, lime gel (gf vg df)

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

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 SHARED DINING

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## MAIN COURSE

### TWO COURSE

#### ENTREE (SELECT TWO)

Selection of cured meats, cheese, olives, pickles, crusty breads

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

Roast pumpkin arancini, smoked tomato, truffled pecerino, pea tips (v gf)

Black olive loaf, macadamia nut pesto (v)

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#### MAIN (SELECT TWO)

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

Roasted barramundi, almond basil sauce, lime avocado oil (gf df)

Lamb shoulder, preserved lemon, rosemary, parsley (gf df)

Wilson's porchetta, apricots, sage, leatherwood honey glaze (gf df)

Stockyard beef bourguignon, grilled green onion, gremolata (gf df)

Roast chicken, truffle butter, wild mushroom, crispy kale (gf)

Sous vide rump cap, smoked eggplant, cognac jus (gf df)

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

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#### SIDES (SELECT ONE)

Garden harvest green beans, broccolini, sherry vinegar, shallot dressing (gf df vg)

Gai lan, candied garlic, sesame crunch, soy dressing (gf df vg)

Roast pumpkin, barley, soft feta, herbs, lemon honey (v)

Crushed potato, rosemary salt, mountain pepper oil (gf df vg)

Casarecce pasta, bacon, green pea, oregano butter

Balsamic roast carrot, cumin coconut yoghurt, sunflower seeds (gf df vg)

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#### SALADS (SELECT ONE)

Cypriot grains, molasses pumpkin, pomegranate, smoked almonds, sherry onion pickle (gf df vg)

Desiree potato, basil chimichurri, roasted broccoli, golden pinenut (gf df vg)

Southern spiced roast sweet potato, charred corn, dried tomato, coriander, buttermilk dressing (gf v)

Romaine leaf, truffle pecorino, Kalbar speck, black garlic mayonnaise (gf)

Cucumber, cherry tomatoes, olives, fetta, mint leaves, tomato emulsion (gf v)

Piccolo salad, crunchy legumes, fresh avocado, green goddess vinaigrette (gf df vg)

Shaved pointed cabbage, kale, asparagus, green bean, radish, herb Dijon mayonnaise (gf df v)

# ADDITIONAL

## CANAPES

Chef's selection of three canapes

## CHEESE

Serves approximately 10

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, fetta, olives, gourmet dips, fruit paste, grapes, dried fruit and 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 v)

Meringue nest, cherry gel, Chantilly, pistachio crumb (gf v)

Coffee, couverture layered opera, toasted hazelnut (v)

Warm donut holes, cardamom sugar, saffron custard (v)

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READY TO IMPRESS YOUR GUESTS?

Contact us for a quote today

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