



dining

# dining

## TWO COURSE

## THREE COURSE

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

### ENTREE

*Warm bread, butter*

Slow cooked beef short rib, roasted chat potatoes, braised leek,  
davidson plum sauce *(gf df)*

Rolled chicken, citrus salad, sweet corn salsa, soft herb dressing *(gf df)*

Lamb ragout, semolina gnocchi, wilted greens, parmesan herb crumb,  
lamb glaze *(gf)*

Crisp pork belly, verjuice braised cabbage, sweet potato whip, apple  
black vinegar sauce *(gf)*

Seared salmon, pickled fennel, rocket, dill oil dressing *(gf df)*

Crumbed romesco carrot, toasted macadamia, feta, piccolo leaves,  
bush honey vinaigrette *(gf v)*

Sundried tomato arancini, truffle aioli, pea tips, shaved pecorino *(gf v)*

Pumpkin ravioli, sage tomato jus, white onion cream, toasted pepitas  
*(df vg)*

### MAIN

Sous vide rump cap, pumpkin reduction, celeriac remoulade, beef jus *(gf df)*

Honey thyme chicken breast, roasted root vegetables, tomato glaze *(gf df)*

12 hr lamb shoulder, desiree potato, concasse tomato, lamb sauce *(gf df)*

Roast pork loin, apple sweet potato mash, chorizo green beans, calvados cream *(gf)*

Seared barramundi, charred broccolini, orange carrot puree, lemon beurre blanc *(gf)*

Confit duck, french lentils, cauliflower variations, cherry jus *(gf df)*

Eggplant parmigiana, roasted cherry tomato, crusted carrot, pea notes *(gf df vg)*

### CUISINE ON CUE DINING MENU 2025

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.

## dining

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### DESSERT

Vanilla meringue, passionfruit cream, mango gel, dark chocolate crumble *(gf v)*

Raspberry vanilla tart, raspberry gel, fresh berries, chocolate snow *(gf v)*

Chocolate mousse, sable, white chocolate soil, blood orange, dark mirror glaze *(gf v)*

Mandarin mousse, vanilla sable, mandarin gel, lemon balm *(gf v)*

Cheese selection - three cheeses, fruits, wafers *(gf v)*

Vegan coconut panna cotta, berry compote, crystallized coconut, freeze dried blood orange *(gf df vg)*

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## premium dining

### TWO COURSE

### THREE COURSE

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

#### ENTREE

*French baguette, butter*

Golden beet, shiraz onion tart, truffled stracciatella, mizuna salad *(gf v)*

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

Seared scallop, corn mousse, chorizo, black vinegar piccalilli *(gf df)*

Soy anise duck, black rice, davidson plum, shallot salad \*

Lamb croquette, caper gremolata, mint pea frisee leaf *(gf)*

Herb crumbed carrot, macadamia, piccolo leaves, bush honey

vinaigrette *(gf v)*

Barramundi, basil pudding, kohlrabi, black garlic cauliflower velvet

Chicken ballotine, pickled zucchini, speck, red wine syrup *(gf df)*

Compressed watermelon, kaffir lime, cashew crush, red garnet *(gf vg) \**

*\* Served cold*

#### MAIN

White fish, macadamia curd, courgette ribbons, split caper velouté *(gf)*

Porchetta, sweet potato puree, pear walnut salad, pork floss, glaze *(gf df)*

Beef teres, pressed cheek, fortified pumpkin, ruby leaf, shiraz jus *(gf df)*

Salt bush chicken, rosti potato, heirloom carrot, pepper berry cream *(gf)*

Atlantic salmon, prawn croquette, cauliflower velvet, romesco, citrus salsa

Smoked eggplant, french lentil mousse, puffed grains, olive oil, lemon gloss, basil crisp *(gf vg)*

Lamb shoulder, crushed green pea, braised leek, pimento relish, lamb jus *(gf)*

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## premium dining

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### DESSERT

Pointed meringue, saffron cream, guava gel, vibrant fruits, mint refreshment *(gf v)*

Berry delight - formed strawberry sponge, basil berry mousse, red berry gloss *(gf v)*

Apple treacle tart, spiced almond frangipane, pear & calvados shine *(v)*

Dark chocolate macadamia slice, morello cherry, cherry snow *(gf v)*

Coconut cylinder, citrus lime fancy, crystalised ginger textures *(gf vg)*

Pistachio tiramisu, espresso mascarpone, kataifi caramel crunch *(v)*

Cheese selection - three cheeses, beetroot grain wafers, mustard fruits, candied walnut *(gf v)*

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## additional

### SIDES (SERVES 4 PAX)

#### COLD

Fusillata casareccia pasta salad, roast capsicum, balsamic onion, mild romesco, flaked almond *(df vg)*

Mixed leaf, seeded mustard, cucumber, cherry tomatoes, snow pea shoot, candied walnuts *(gf df v)*

Avocado hummus, green pea, shoots, cucumber, goddess dressing *(gf df vg)*

#### ARRIVAL CANAPES

Chef's selection of three canapes

#### GRAZE IN THYME STATION

*Minimum 30 guests*

Selection of Australian cheese, cured meats, grilled, marinated and pickled vegetables, dips, fresh and dried fruits, quince paste, candied nuts, wafers, crackers, toasted breads.

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#### HOT

Baked chat potato, confit garlic, roast wattle seed oil *(gf df vg)*

Steamed greens, tamarind dressing, fried shallot *(gf df v)*

Bush honey roast carrot medley, cardamon, tahini yoghurt *(gf df v)*

#### SWEET CANAPES

*Minimum 20 per selection*

Honey sponge, strawberry whip, candy strawberry crisp

Cocoa cookie, chocolate ganache, macadamia praline *(gf v)*

Coconut whip, cherry gel, freeze dried cherry, couverture cup *(gf vg)*

Yuzu mousse, black sesame sable, coconut gel, lemon balm

Vanilla slice, lattice biscuit, creme custard, frosting *(v)*

Scorched meringue, mango curd, pandan notes *(gf)*

Cinnamon apple mousse, dark chocolate cup *(gf vg)*

Dulce de leche, mascarpone coffee creme, hazelnut praline *(v)*



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# CUISINE ON CUE

• EVENT CATERING •

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