

# **Dine Divine**

## **3 Course Meals**

**Min 30 – Max 80 people**

**\$70 per person**

### **Alternative drop**

#### **Entree**

Soup of day with sourdough bread  
Red onion and goat's cheese tart  
Crab, chilli and pink grapefruit salad  
Compressed watermelon wrapped in serrano ham with manchego fritters  
Wild mushroom arancini with smokey aioli  
Tomato and basil terrine with buffalo mozzarella  
Rare Thai beef salad  
Prawn and prosciutto with compressed watermelon  
Salt and pepper calamari radish and fennel salad  
Scallops, pea puree and chilli dressing  
Duck, chicken and pistachio terrine with home-made pear relish

#### **Main**

Braised Ox Cheek with mashed potatoes, green beans, gremolata and red wine jus  
Pot-roasted Chicken braised with wild mushrooms, duchesse potatoes and tarragon jus  
Confit Duck Leg, pumpkin and ginger puree, dauphinoise potatoes, pear hazelnut and blue cheese salad  
Roast Pork Belly with honey roast carrots, fennel salad and cider apple sauce  
Ballotine of Chicken stuffed with tarragon mousse and turned summer vegetables  
300g Porterhouse Steak cooked medium rare, fat triple cooked hand cut chips, 'Cafe de Paris' butter, carrot salad

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Seared Rump of Lamb with Sicilian Eggplant Pickle, roasted kipfler potatoes  
seasonal vegetables

Crispy Skin Salmon with roasted beetroot and heirloom tomato salad, skordalia  
and Persian feta

Noisettes of lamb, eggplant timbale, roasted kipflers, green beans

Lemon and Chilli Casarecce Pasta with roasted cherry tomatoes, almonds finished  
with Persian feta

## Desert

Sticky Date Pudding with butterscotch sauce

Vanilla Pannacotta, berry sorbet

Summer Fruit Pavlova with Ice-cream

Lemon Tart with fresh raspberries and cream

Chocolate Brownie with chocolate Sauce and Ice-cream

Baked White Chocolate and Raspberry Cheesecake, with citrus and mint salad

Dine Divine can cater for most dietary requirements

Please chat to your function coordinator about you and your guest's specific needs

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# **Dine Divine**

## **Canape Function Selections**

**Min 45 – Max 150 people**

**\$45 for 7 Finger foods**

**\$50 for 8 Finger foods**

### **Finger Food canapés:**

- *Crudities in Shot Glass with Beetroot Dip*

**Choose 1 canapé out of the following group:**

### **Soup in a Cup**

- *Wild Mushroom with Truffle Oil*
  - *Tomato and Tarragon*
- *Jerusalem Artichoke and Garlic*
- *Spicy Pumpkin and Coconut*
- *Parsnip and Caramelised Onion*
- *Potato and Leek with Persian Fetta*

**Choose 1 canapé out of the following group:**

### **Sliders**

- *Pulled Lamb with mint coleslaw*
- *Coriander and Lime Chicken with Asian Coleslaw*
- *Pulled Beef Brisket with Pickles and Mustard*
  - *Moroccan Chicken with Hummous*
  - *Pulled Pork with Apple Coleslaw*
- *Brown Rice and Cannellini Beans with Parsley and Yoghurt*

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**Choose 1 canapé out of the following group:**

## **Boxed Meals**

- Prawn, Chilli, Spring onion Vermicelli
- Crumbed Fish and Shoestring Chips in a Cone with Tartare Sauce
- Mini Chicken Schnitzels and Shoestring Chips in a Cone with Tomato relish
  - Vegetarian Noodle Box
  - Butter Chicken with Pilaf Rice
  - Beef Stir-fry with Noodles
- Thai Style Fish Cakes with Sriracha Aioli
- Wild Mushroom Arancini with Garlic Aioli
- Chicken, Herbs and Pea Patty with Lemon Sauce
- Pulled Pork and Apple Sauce with Pilaf Rice

**Choose 1 canapé out of the following group:**

## **Skewers**

- Chicken Satay with Peanut Sauces
- Beef Satay with Peanut Sauces
- Calamari Skewers with Lemon Aioli
- Moroccan Lamb Kebabs with Minted Yoghurt Dressing
  - Spicy Vegetable Kebabs
- Teriyaki Chicken and Pineapple Skewers
  - Beef and Onion Meatballs

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**Choose 1 canapé out of the following group:**

## **Tartlets, Toasts and Asian Favourites**

- Quiche Lorraine
- Sausage Rolls
- Mushrooms with Blue Cheese and Walnuts
- Goats Cheese and Red Onion Marmalade
  - Spinach, Ham and Fetta
- Smoked Salmon and Cream Cheese Buns
  - Roast Beef and Tomato Relish Buns
- Chicken and Pistachio Terrine on Rye with Pear Relish
  - Steam Dumpling with Sriracha Aioli
- Vegetarian Spring Rolls with Sweet Chilli Sauce
  - Sushi with Soy and Wasabi
  - Tuna Tartare Blini
- Prosciutto With Tomato and Red Onion
- Beetroot Pate with Salmon Ribbons on Rye Toast
  - Goats Cheese with Spinach Frittata

**Choose 1 canapé out of the following group:**

## **Desserts**

- Vanilla Panna Cotta with Raspberry Coulis
  - White Choc and Raspberry Cheese Cake
    - Tiramisu Cup
    - Fruit Tartlets
  - Lemon Cheesecake in a cup
  - Mini Lemon Meringue Pie
  - Chocolate Mousse

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# **Dine Divine**

## **Drink Packages**

There are two Drink packages available at Dine Divine Sassafras

**4 ½ hour Traditional Package** and the **Premium Package** .

### **TRADITIONAL PACKAGE \$35 per person**

. **Beers** – Carlton Draught, Pure Blonde and Cascade Premium Light.

. **Wines** – Rothbury Estate - Semillon Sauvignon Blanc, Chardonnay, Shiraz Cabernet Sauvignon, Cabernet Sauvignon Merlot and Sparkling Cuvee's.

**Non-alcoholic beverages** – soft drinks, juices, sparkling water, tea & percolated coffee.

### **PREMIUM PACKAGE \$45 per person**

**Key Features (in addition to our normal inclusions in the Traditional Package) are as follows**

#### **If Premium Drinks offer is added.**

. **Premium Beers** – Crown Lager, Corona, Stella Artois, Asahi, Fat Yak  
These are in addition to our Traditional Package Beverage list

. **Premium Wines** - Seppelt Fleur de Lys Chardonnay Pinot Noir NV, Squealing Pig Sauvignon Blanc, St Huberts Chardonnay, Matua Hawkes Bay Merlot and Wolf Blass Private Release Shiraz

Additional 30 minutes - \$10 per person