



COLD LUNCHEON PLATTERS

Everyday Lunch Pack \$65+ GST Minimum 4 pax

- Assorted Sushi Platters w vegetarian and gluten free options
- 15 hour Slow Cooked Roasted Rare Beef w Horseradish Cream 100 gm per person
- BBQ Marinated Chicken Cutlets w Lemon Yoghurt 120 gm per person
- Sliced Triple Smoked Leg Ham w Fruit Chutney 100 gm per person
- Selection of 3 Seasonal Salads 150gm per person (see below to select from)
- Freshly baked local assortment of Breads
- Selected accompaniments

D'vine Lunch Pack \$87+GST per person Minimum 4 pax*

- 15 hour slow cooked roasted rare beef with horseradish cream 100 gm per person
- BBQ marinated chicken cutlet with lemon yogurt 120 gm per person
- Sliced triple smoked leg ham with fruit chutney 100 gm per person
- Fresh local tiger prawns x 3pp
- Coffin Bay oysters x 2pp
- Moreton Bay Bugs x 1/2pp
- Selection of 3 seasonal salads 150gm per person (see below to select from)
- Freshly baked local assortment of breads
- Selected accompaniments

Deluxe Lunch Pack \$135+GST per person min 4 pax*

- 15 hour slow cooked roasted rare beef with horseradish cream 100gm pp
- Sliced triple smoked leg ham with fruit chutney 100gm pp
- Salmon Gravlax 40gm pp
- Marinated Mussels 3pp
- Fresh local tiger prawns x 4pp
- Coffin Bay oysters x 3pp
- Whole Cooked Crab 1/2 pp Or Replaced with Lobster Tail ½ per person depending on season
- Selection of 3 seasonal salads (see below to select from)
- Freshly baked local assortment of breads
- Selected accompaniments

Pre-packed Salad Selection (Included in All Lunch Packs)

- Mediterranean pasta salad
- Seeded Mustard potato salad
- Greek salad
- Classic Caesar salad
- Moroccan Pearl Couscous Salad

KIDS/TEENAGERS/DESSERT OPTIONS

Kids Pack \$23 + GST per child

Choose one sandwich from:

- Chicken & Cheese Sandwich
- Ham & Cheese Sandwich
- Egg Mayonnaise & Lettuce Sandwich

Plus

- Muffin
- Crackers
- Whole Fruit
- Fruit Popper Drink

Teenager Pack \$27 + GST per Teenager

Choose one from:

- Poke Bowl (Seasoned Rice – Chicken Teriyaki or Salmon – Edamame Beans – Pickled Ginger – Wakame - Fresh Salad Cuts)
- Sushi Pack (Vegetable) – Pickled Ginger & Soy

Plus

- Muffin
- Whole Fruit
- Fruit Popper Drink

Dessert Box \$15 + GST per person

- Selection of Petite Cakes & Slices & Fancies



SHARE PLATTERS

D'Vine Cheese Selection - \$27 + GST per person min 4 pax*

- Roaring 40's Blue
- King Island Smoked Cheddar
- South Cape Camembert
- Aged goats cheese
- Quince paste, dried fruit, grapes & lavosh

D'Vine Charcuterie Selection - \$28 + GST per person min 4 pax*

- Hungarian salami
- Prosciutto
- Triple smoked ham
- Smoked chorizo sausage
- Hummus dip & sour dough bread
- Selection of olives, grilled peppers & pickled mushrooms

D'Vine Fruit Platter – Selection of seasonal fruits

Small – \$46 serves 4 -6

Large - \$72 serves 8 – 10

BREAKFAST/MORNING TEA/AFTERNOON TEA OPTIONS

Breakfast on the Run (includes all three) - \$18.50 + GST

- Grilled Bacon and Egg & Swiss Cheese Muffin – BBQ Relish
- Wilted Spinach and Egg & Slow Roasted Tomato Wrap
- Yoghurt, Wild Berry Compote and Toasted Muesli

Morning Tea \$18.50 + GST

Choose one option:

- Oven baked assorted Danishes, Croissants
- Seasonal tropical fruits

Or

- Muffins – choc chip, apple & cinnamon, blueberry
- Seasonal tropical fruits

Afternoon Tea - \$21.50 + GT

Choose one option:

- Antipasto grazing platter of grilled roasted vegetables, aged cheddar cheese and Italian cured cold meats

Or

- House made chocolate brownie, banana cake and High Tea assorted sandwich points

Other options

COLD CANAPE SELECTION

Cold Canape Menu - \$9 ea + GST

- Whipped Goats Cheese Mousse w Slow Roast Bowen Tomato & Parmesan Shortbread
- Pacific Oyster w Mignonette Dressing (GF/ DF)
- Huon Cold Smoked Salmon Blinis w Horseradish Cream & Dill
- Rare Roasted Beef w Mustard Aioli on Potato Rosti
- BBQ Duck Pancakes w Hoisin, Coriander & Cucumber
- Oven Baked Flat Bread w Chargrilled Zucchini, Haloumi and Balsamic Glaze (VG)
- Chilled Tiger Prawns w Thai Green Pawpaw Salad - Sweet Chili Vinegar (GF/ DF)
- Sugar Cured Salmon gravlax wrapped in Petite Avocado Salad Rice Paper Rolls (GF)



PRIVATE CHEF ALSO AVAILABLE – please ask for rates
(minimum 10 pax, starting from \$155 + GST per person)

PLEASE NOTE

***GST NOT INCLUDED**

***There is a \$55 admin charge on every order under \$1,000.00.**

***Delivery charge for Airlie Beach is \$30 and Hamilton Island delivery will depend on the order and how many boxes are sent over on the Ferry (freight charge) min. \$30**

Payment directly to D'Vine Catering via invoice