D'VINE
SET MENU

SET MENU ENTRÉES

Char Grilled Tuna w Petite Niçoise Salad, Baby Herbs & Crispy Bread Sticks

16 Hour Slow Roast Lamb Served Souvlaki Style

Teriyaki Sesame Salmon w Cabbage, Pickled Ginger & Spring Onion Dressing

Low & Slow Smoky Beef w Wild Mushrooms

Asian Duck Salad Finished w Mango

Sticky Pork Belly w Rice Noodles, Snow Pea Salad & Pork Skin

Applewood Smoked Warm Chicken Salad, Drunken Raisins, Goats Cheese & Pear

Ham Hock & Duck Terrine, Aged Cheddar & D'Vine Pickles

Wild Mushroom, Persian Feta, Fresh Thyme & Burnt Onion Tulip Tartlets

Baby Quarter Cos Lettuce w Yamba Prawns & Rose Marie Sauce

Prawn Bisque Topped w Blue Swimmer Crab Ravioli & Parsley Oil

MAINS

16 Hour Braised Beef Shin, French Beans, Parmesan Mash & Hazelnut Truffle Crumble

Chicken Breast Pancetta Spinach & Feta Roll Stuffed & Sliced
w Blistered Truss Tomatoes, Wild Mushroom Ragout & Duck Fat Potatoes

Pork Roasted Low 'n Slow Hand Pulled & Sauced with D'Vines
Famous BBQ Sauce, Classic Smoked Slaw & Truck Potatoes

Pan Fried White Fish Served w Herb Potato Cakes, Heirloom Tomato & Caper Salad
Served & House-Made White Wine Butter

BBQ Peri Peri Chicken Cutlet w Parmesan Corn, Warm Portuguese Salad
Potato Wedges & Lime Yoghurt Dressing

Duck Confit w Roasted Red Cabbage, Potato Purée, Heirloom Carrots
Burnt Onion & Thyme Jus

D'Vine Ocean & Earth – Tender Beef Cheeks Topped w Marinated Prawns
Baby English Spinach, Potato Croquette & Béarnaise

Pork Belly w Caramalised Apples, Maple Roasted Sunburnt Squash
Roast Potato Hash & Cider & Mustard Reduction

Oregano Infused Lamb Shoulder Cooked on the Bone
w Lemon Kipfler Potatoes Caramalised Onion & Brocollini

Sesame Crisp Skin Salmon w Miso Glaze, Potato Hash & Rainbow Chard

D'VINE
SET MENU CONT

DESSERTS

Salted Caramel Cheesecake Mousse
ù Caramel Popcorn

Baileys, Cookies & Cream Parfait

Individual Fruit Cup ù Hershey's Peanut Butter Dip

Chocolate Mousse ù Berries & Oreo Cookie Crumbs

Key Lime Tart – Tangy Lime Filling in Crust
Topped ù Candied Citrus & White Chocolate Shavings

Passionfruit Mess – Sweet Tangy Passionfruit Curd
Topped ù Meringue & Micro Basil

Hunter Valley Cheese Plank
ù Quince Paste, Fruits, Nuts & Lavosh

Grilled Pineapple ù Cinnamon Sugar & Cardamom Ice Cream

Apple & Rhubarb Rustic Crust ù Almond Crumble

Grilled Peaches ù Mascarpone Caramel Sauce {seasonal}

Tiramisu Round Served ù Brûléed Figs

Pineapple Ravioli ù Cream Citrus Filling

Ginger Infused Cremé Brûlée

D'Vine Ice Cream Sundae
– Ice Cream Biscuit Wedge
ù Banana, Fudge & Burnt Marshmallows

SET MENUS INCLUDE COMPLIMENTARY Bread Rolls, Crockery, Cutlery, Delivery & Staff Up To 4hrs

BEVERAGE SERVICE AVAILABLE. ASK OUR FRIENDLY TEAM TO DESIGN A PACKAGE FOR YOU