



D'lish spring racing menu '08



....giddy up!

our hampers & bbqs showcase that fresh D'lish look, vibrant colour & racy yet understated style.....mmmm D'lish!

please provide 48 hours notice to ensure availability
minimums & delivery charges may apply

D'lish hampers

the d'lectable hamper

D'lish seeded mini chicken club sandwich
dipped in fine herbs & soy roasted salad seeds

D'lish egg & parsley, lettuce shaved ham & cheese

three dips with turkish bread fingers & veg sticks

gourmet cheese board
indulgent selection of australian cheeses with grissini,
water crackers, yarra valley flat breads, quince paste, dried fruit, & orange nut clusters

choc dipped strawberries & choc orange slices

\$30.00 pp

the d'vine hamper

shrimp cocktail in baby cos lettuce cup (1pp)
petite baguette with asparagus, smoked chicken & avocado with sprigs of coriander (2 lengths)
mini new york bagels with smoked salmon cream cheese & red onion (1pp)
sesame chicken goujons crumbed in japanese crumb & wasabi dipping sauce (4 strips)

fruit skewers- a colourful array of seasonal fruit
baby soft pastel mini cup cakes
wedge of king island brie with muscatels, smoked almonds & crisp breads

\$40.00 pp

the D'lish hamper

D'lish seeded mini chicken club sandwich dipped in fine herbs & soy roasted salad seeds (2pp)
gravalax wrapped asparagus, sandwiched in a light mille feuille with dill & lemon crème fraiche (1pp)
layers of crystallized ginger, char grilled capsicum & wasabi beef on a natural skewer (2pp)
prawn cocktail in a baby cos cup (1pp)
square toasts with pate quenelles rolled in fines herbs & cracked black pepper (2pp)
boozy strawberries injected with liqueurs served with double chocolate ganache (3 each)
baby pavlovas with vanilla cream topped with an explosion of spring fruits & sprinkled with hokey pokey
wedge of king island brie with muscatels. smoked almonds & crisp breads

\$45.00 pp

all hampers include plastic cutlery, napkins & wet wipes
*vegetarian options available on request

bbq's

sausage sizzle \$16.50pp
barbeque gourmet sausages (2pp)
caramelised pepper berry onions
garden fresh layered salad
chat potatoes, fried shallot & torn mint salad

aussie outback bbq \$23.50pp
barbeque gourmet sausages (1 pp)
lemon myrtle chicken fillets (1pp)
D'lish prime aussie beef burgers (1pp)
caramelised pepper berry onions
garden fresh layered salad
chat potatoes, fried shallot & torn mint salad

D'lish bbq \$25.80pp
harissa & garlic chicken fillets (1pp)
sizzling chermoula salmon kebabs (1pp)
aged grain fed porterhouse minute steaks (1pp)
caramelised white onions
seared hazelnut pumpkin tossed through a rocket & pear salad
chat potato, fried shallot & torn mint salad
asian slaw

kebabs, kebabs & kebabs \$25.50pp (choose 3)
olive oil, lemon & cracked pepper chicken kebab
lamb chermoula kebab
harissa beef kebab
vegetable & haloumi kebab (v)
crisp shredded iceberg
pita breads & wraps
hummus, tzatziki & eggplant dip

vegetarian \$23.50pp
colourful vegetable kebabs with haloumi brushed with chilli oil (1)
housemade vegetable burger (1)
sweet paprika corn cobs (1)
garden fresh layered salad
chat potatoes, fried shallot & torn mint salad

all bbq's include the following:
grain mustard, outback tomato relish, tomato sauce,
bread baskets & crusty bread rolls to break & share, butter,
salt & pepper portions
disposable plates, plastic cutlery & napkins

for something a little different.....
tender greek butterflied leg of lamb
salt & pepper calamari
saffron & lime prawns
jonathon's gourmet sausages
whole eye fillet rubbed with sea salt, rosemary, garlic & lemon zest
sautéed potatoes, baked potatoes with sour cream,
homemade guacamole & cracked pepper mushrooms
green peppercorn, onion, red wine or mushroom jus-lie (gravy)
discuss prices & packaging with our friendly staff

bbq "get cookin" set
\$105.00 bbq including gas bottle & foil trays
upgrade to chafing dishes - \$60.00 each
chef & wait staff are also available to assist with your bbqs
we recommend 1 D'lish chef per 40 guests

for hire

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\$105.00 bbq including gas bottle & foil trays
upgrade to chafing dishes - \$60.00 each
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staff

monday to friday

\$35.00per hour/\$40.00 per hour

saturday

\$43.00per hour/\$48.00 per hour

sunday

\$50.00per hour/\$55.00 per hour

public holidays

\$72.00per hour/\$84.00 per hour

wait staff: minimum: 3 hours
chefs: minimum: 4 hours

or we can deliver all of these menus "ready to go"
& you cook your own
delivery fees may apply

cutlery / crockery

plates \$1.00 each
1 piece of cutlery \$0.70 each

wind breaks, eskis & ice blankets are available on request

*minimum: 10 guests**