

EVENTS MENU

WINTER 2023

Exclusive use of Dame

Capacity 50-200 standing

The perfect venue for your next soirée...

Events at Dame, simply fabulous.

DAME



SAVOURY

\$6 per piece

Blini with cultured cream,
Avruga caviar & chives **v***

Cheese scone bites with jamón &
pickled onion **v**

Classic devilled Honest eggs **v gf df**

Smoked chicken Waldorf skewers,
apple, celery & walnut **gf df**

Baby potato cake, truffle aioli **v**

Gurnard bites, tartare & lemon **df gf**

Petite beef burgundy pie with
smokey tomato relish

Petite mushroom, cheddar & thyme pie **v**

Classic chicken finger sandwich **df**

Honest eggs & herb finger sandwich **v df**

Devils on horseback **df gf**

Cheese & cauliflower croquette **v**

ADDITIONAL

Pacific oyster, freshly shucked with
fire cider or mignonette **df gf** *\$5 per piece*

Hand dived queen scallop
with hollandaise **gf** *\$7 per piece*

Crudities & hummus **v gf df vg** *\$8 per piece*

SWEET

\$5 per piece

Chocolate brownie, double cream & chocolate pearls

Almond frangipane, rose & rhubarb **gf**

Honey panna cotta with seasonal citrus **gf**

Dark chocolate tart with sweet basil

PACKAGES

4 canapés — *\$24 per person*

6 canapés — *\$35 per person*

8 canapés — *\$46 per person*

***We can cater for all dietary requirements,
please enquire about menu adaptations***

GRAZING TABLES



SEAFOOD GRAZING

\$17 per person

Cured kingfish with torched cucumber

Prawns spicy mayonnaise & avocado

Hand dived queen scallops escabeche

Pacific oysters freshly shucked with
fire cider or mignonette

ANTIPASTO GRAZING

\$15 per person

A selection of local Australian benchmark
cheeses & cured meats

Heidi gruyere

Stone & Crow specialty cheese

Milawa Brie

Green olive mortadella

Prosciutto & pistachio salami

Honest eggs seasonal vegetable frittata bites

Gin & tonic Mount Zero olives

Dame house made pickles &
celery salt cucumbers

Sourdough & Melba toast

Menu items may vary subject to availability

ANTIPASTO GRAZING

\$15 per person

Confit duck, black caviar lentils & mustard fruits **gf df**

Roasted Jerusalem artichoke, whipped ricotta, hazelnut & miso **df vg***

Lamb kofta, minted labne, smoked chilli & pomegranate **gf**

Beer battered gurnard goujons with fries & tartare **gf***

Muffuletta; locally cured meat, provolone cheese, olives & many pickles

Semolina carrots with savoy slaw & winter salsa verde **v vg df**

Grass-fed meatballs, Napoli, parmesan & sautéed greens **gf df***

Falafels with tahini yogurt, black sesame & tabouleh **v vg* df***

Free-range chicken skewers, tomato & orange ketchup **df gf**





COMPLETE MENU PACKAGE

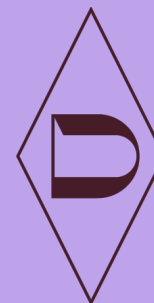
\$66 PER PERSON

4 canapés

Antipasto grazing table

2 substantials

1 sweet canapé



*Let Dame woo you with
our complete menu
designed especially
for your event...*