



# Fish D'vine Catering and Events

Fish D'vine Catering and Rum Bar. The event specialists of Airlie Beach and District. Your place or ours, and catering from 10 to 2000 people.

**Fish D'vine**  
303 Shut Harbour Road  
P: 07 4948 00 88  
E: [ops@fishdvine.com.au](mailto:ops@fishdvine.com.au)



Welcome and thank you of considering Fish D'vine Catering and Events for your upcoming function.

Fish D'Vine operates a diverse restaurant and catering business in Airlie Beach with the world famous Rum Bar incorporated into the restaurant. Providing Catering to a wide variety of guests including weddings, birthdays, cruise boats, private vessels, super yachts, private aircraft, as well as on shore and off shore groups. We have become an Events Specialist within the region of Airlie Beach through our excellent customer service and the quality of the products we produce.

We are proud of the services we provide and have the ability to “do anything and go anywhere”. We are more than happy for you to browse our menu's or alternatively speak with us and we can design a menu that best suits your needs.

As a licenced caterer, Fish D'vine has the luxury of offering our guests the ultimate experience of the Famous Rum Bar to add the WOW factor to any special event. Imagine having your very own barman showing off his extravagant cocktail skills for your entire guests to see.







### Alternate Drop

Choose any combination of, 2 starters and 2 mains or 2 mains and 2 desserts and have these delivered to your table alternate drop style.

#### Set Menu 1 Entrée

**\$69**

- Salt & Pepper Calamari
- Mushroom & Truffle Risotto w Shaved Parmesan
- Creamy Roasted Butternut Pumpkin soup
- Mini Eye Fillet Tornados with Béarnaise Sauce
- Chicken Satay Skewers atop Jasmine Rice
- Pork Belly on Apple Mash

#### Set Menu 1 Main Course

- Grilled Chicken Breast w Orange & Herb Scented Polenta and Roast Pepper Sugo
- Crispy Skinned Atlantic Salmon w Smashed Kipfler Potatoes & Hollandaise Sauce
- Classic Chicken Kiev w wok tossed Bok Choy
- Pork Cutlet w Apple Scented Mash
- Grilled Strip Loin w Char Grilled Asparagus & Garlic Rosemary Chat Potatoes
- Prime Rib Fillet atop a Garlic Mash with Button Mushroom and Tarragon Sauce.
- Add Table Shared Salad or Seasonal Vegetables @ \$3.50 per head

### Alternate drop

#### Set Menu 2 Entrée

**\$80**

- BBQ Jumbo Prawns w/ Garlic &Chilli Oil
- Creamy Seafood chowder
- Roasted Fig and Goats Cheese with Crispy Pancetta
- Trio of Coffin Bay Oysters: Bloody Mary Shooter, Natural & Wakame w Japanese Mayo
- Free form Caesar salad
- Seared Scallops on Green Pea Puree w Pancetta
- Italian Seafood Salad





### Set Menu 2 Main Course

- Barramundi w Mashed Minted Peas & Burnt Caper Butter
- Moroccan Rack of Lamb on Date & Apricot Lebanese Couscous
- Eye fillet on Truffle Mash & Green Beans w Pinot Noir Jus
- Surf & Turf, Eye Fillet & BBQ King Prawn on Truffle Mash w Béarnaise Sauce
- Premium Reef Fish w Prawn Beurre Blanc
- Roast Pork Rack on Sweet Potato & Chill Mash w Sage & Almond Butter
- Pancetta wrapped , Spinach & Pinenut Chicken Breast on Saffron Risotto w Roast Pepper Sugo
- Add Table Shares Salad or Seasonal Vegetables @ \$3.50 per head

### Vegetarian options

- Vegetarian Lasagne layered with Pasta, Eggplant, Mushrooms, Sweet Potato Tomato and 3 Cheeses
- Roasted Butternut Pumpkin Risotto
- Basil Pesto tossed Egg Tagliatelle Pasta

### Children's options

- Chicken Nuggets and Chips
- Spaghetti Bolognaise
- Calamari and Chips







### Buffet Menu's

With this option we would set up a serving station with your choice of meats, salads and vegetables, where you and your guests could walk up to and be served by our knowledgeable staff.

#### Salad Menu

- Mixed Green
- Moroccan Chick Pea Salad
- Mediterranean Couscous
- Spinach & Pinenut
- Watermelon, Rocket & Feta
- Asian Noodle Salad
- Classic Potato Salad
- Pesto Pasta Salad
- Carrot, Coconut & Orange Salad
- Asian style Fried Rice Salad
- Greek salad
- Cole Slaw

#### Buffet Menu 1

**\$40**

- Your choice of 4 salads
- Hot Roast Pork, carved to order
- Green curried Chicken
- Rice
- Sliced Leg Ham (cold)
- Seasoned Chicken Drumsticks (cold)
- Bread rolls
- Condiments

#### Buffet Menu 2

**\$69**

- Your choice of 4 salads
- Sliced Leg Ham
- Cold King Prawns
- Pacific Oysters
- Hot Roast Pork
- Steamed Vegetable Medley
- Bread Rolls
- Condiments

#### Buffet Menu 3

**\$99**

All of the aforementioned plus:

- Mud crabs
- Lamb rack
- Cheese Platter
- Fruit Platter





## Banquet Menu

This is a really fun way of getting your guests to interact, where the food service becomes part of the entertainment! You would choose your courses which would then be brought to the table on platters one course at a time.

Chose 1 dish from each course. This catering style suits tables of a minimum 6 guests per table and is ideal for promoting guest interaction and satisfying a wide range of both appetite and tastes.

### Course 1

**\$80**

- Antipasto platter
- Cold seafood plate
- Free Form Caesar salad
- Assorted Breads and Dips

### Course 2

- BBQ tiger prawns served with garlic & chilli infused olive oil
- Grilled mackerel served with warm tomato concasse & lemon
- Chargrilled scallops served with guacamole
- Moroccan spiced chicken with herbed orange scented couscous

### Course 3

- Mint, oregano, lemon zest & thyme rubbed lamb rack
- Veal scaloppini with mushrooms & port
- Crispy twice cooked pork belly on apple compote
- Seared Atlantic salmon with coriander & lime dressing

### Course 4 (we suggest a selection of 2 salads)

- Rocket, watermelon & feta salad with a balsamic vinaigrette
- Shredded carrot, zucchini & craisins with citrus dressing
- Greek salad Classic potato salad with red onion, chives & garlic aioli dressing
- Spinach, feta and pinenut salad with balsamic reduction







### Course 5

- Chicken & basil pesto pasta with shredded parmesan
- Garlic & chilli prawn spaghetti with baby spinach
- Mushroom & truffle risotto with shaved parmesan
- Chicken and green pea risotto with shredded parmesan
- Linguine with mussels and white wine

### Course 6

- Garlic and chilli black mussels w/ crusty bread
- Moroccan chicken with herbed orange scented couscous
- Tempura whiting fillets with lemon & crispy chips
- Salt & pepper squid

### Dessert Course

- Lemon curd tart w/ double cream
- Panna cotta served with mixed berry coulis
- Sticky date pudding served with fudge sauce
- Individual rum & raisin mousse cake served with vanilla cream
- Aged cheeses, mixed fruits and savory biscuits





## Canapé Menu Options

Don't want a formal sit down type dinner, then why not opt for our canapé style menu. This would normally run over a couple of hours with your choice of canapés being taken around by our friendly staff.

### Option 1

**\$3.30pp - Per Selection**

- Moroccan meatballs with spicy salsa
- Mixed sushi
- Onion & blue cheese tarts
- Crispy Vegetarian Spring rolls
- Crumbed Crab Claws
- Crispy Prawn Won Ton with Japanese Mayo
- BBQ Chilli prawn skewers
- Salt and Peppered Squid
- Garlic and lemon chicken shanks

### Option 2

**\$4.40pp - Per Selection**

- Mini gourmet pies
- Asian Duck Pancakes
- Stuffed crumbed mushrooms served with garlic aioli
- Lamb kebabs with minted yoghurt
- Char grilled 1/2 scallops w Asian Soy Glaze
- Bloody Mary Oyster shooters
- Smoked Salmon and Avocado Cones w Garlic Aioli
- Mini fillet mignon on skewers with hollandaise
- Mini Hot Dogs w/ ketchup & American Mustard
- Mini fish & chips
- Mini burgers







### Option 3

**\$5.50pp - Per Selection**

- Mushroom & Truffle Risotto
- Chinese Chicken & Noodle box
- Rogan Josh lamb curry
- Mexican Nacho's

### Option 4

**\$6.60pp - Per Selection**

- Bread & Dip Taster w Two Dips
- Tempura Crusted Crocodile w Sweet Drizzle
- Local White Fish & Prawn Thai Curry on Rice
- Wild Barramundi w Basil & Macadamia Pesto on Bok Choy

