

Plated Menu

Entrees

Minimum 30 people

Menu includes

Crusty bread rolls and tea & coffee

Queensland Tiger Prawns

crispy oriental salad, honey saffron dressing

Atlantic Salmon Terrine

roasted zucchini, eggplant, new potatoes

Rainbow Gravlax

cured salmon, beetroot sugar cane & dill goat curd, baby chard leaves

Harissa infused grilled lamb rump. Chickpea & beets salad
Hummus dressing.

Up North Tasting Plate

Chicken sugar cane picks, Barramundi Spring Roll, Grilled Scallop w basil Hollandaise, Duck & Plum Gyoza.

Vietnamese Spring Roll

rice paper rolls combination , gulf prawns pak chee dip,
Pork saltimbocca, sesame shabu shabu

Antipasto Plate

grilled vegetables roll pesto, tomato buffalo bocconcini,
artichoke, roast capsicum, melon confit, king prawns

Prices are valid until the 30th June 2021 – All prices include GST

Ph 61 (07) 40352523 Mbl 0422465081 P.O Box 1643 Cairns QLD 4870

<http://www.platinumcuisine.com.au>

Plated Menu

**Please note that those
menus prices are not
inclusive of crockery,
cutlery, and linen and wait
staff. Detailed quote can be
provided on request**

Main course

Marinated King Island Beef fillet tamari, zucchini, crisp
beetroot, rocket pesto

Baked Reef Fish , Saffron, slow roast tomato, crush Nicola
potato, sugar snap peas

Grilled Chicken Supreme, ricotta & spinach, basil
hollandaise, asparagus, peas, Kipfler potato.

Beef Fillet Fetta & Almond, pink eye potato, shiraz jus,
field mushroom

Yellowfin Tuna, smoked dukkha, sweet potato mash,
brocolini

Wild Barramundi, Grana Padano potato galette, balsamic,
rocket

Grilled Duck Confit, forest mushrooms, Kipfler potato,
Kalamata Olives, peperonata

Roast Jew Fish, herb mushroom & coriander crust
sweet potato mash, prawn wonton, saffron crème

Mandalong Lamb Rump, Persian fetta, new potato, pea
puree

Pan Fried Range Fed Chicken Breast, blood orange
reduction, dill risotto

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Dessert

Wattle seed Panacota
crème de cacao, pistachio biscotti

White Chocolate Marquise
strawberries & vanilla bean

Mango Cheesecake
chocolate brownie, seasonal berries

Praline Parfait
Raspberries, macadamia crisp

Tropical Fruit Trifle
Pandoro, mango, lychee, passion fruit, almond wafer

Lime Pinenut Tart
coconut gelato

Dutch Double Chocolate Pudding
vanilla bean ice-cream, biscotti

Tropical Fruit Plate & Australian Cheese Selection

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Plated Menu

30 ~ 49 guests

2 Course \$57.00

3 Course \$69.00

50 guests & over

2 Course \$53.00

3 Course \$67.00

100 guests & over

2 Course \$49.50

3 Course \$62.00

Alternate drop entrée or dessert can be added **\$3.00** per person

Alternate drop main course can be added **\$5.00** per person

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