



Menu

**WEDDINGS
2023**

Plated

Two Course | Entrée & Main *or* Main & Dessert **\$66 Per Person**

Three Course | Entrée, Main & Dessert **\$78 Per Person**

Entrée *Select two to be served alternate drop*

Pumpkin Goat's Cheese & Leek Tart, Aged Apple Balsamic, Baby Rocket & Pecorino (V, GFA)

Slow Braised Beef Brisket Ragu with Gnocchi

Tamarind Sticky Pork Belly, Crispy Noodle & Cabbage Slaw (GF, DF)

King Prawns, Yuzu Mayo, Heirloom Tomatoes, Roasted Peppers, Crispy Rice Noodles with Chilli Lime Dressing (GF, DF)

Main *Select two to be served alternate drop*

King Island Pork Cutlets, Potato Puree, Buttered Beans, Caponata & Red Wine Jus (GF)

Australian Barramundi, Potato Pavé, Wilted Spinach with Lemon Butter Dill Sauce (GF)

Zaatar Spiced Chicken Breast, Bok Choy, Mediterranean Couscous & Salsa Verde (DF)

Braised Beef Cheek, Creamy Mash Potato, Seasonal Greens, Pomegranate & Red Wine Jus (GF)

Eye Fillet, Potato Pavé, Buttered Broccolini, with Honey & Butter Poached Baby Carrot, Herb Roasted Mushroom & Red Wine Jus (GF)

Pumpkin & Sage Ravioli, Sage Butter, Pine Nuts, Cherry Tomatoes, Baby Spinach & Vegan Parmesan Cheese (V, VG, DF)

Dessert *Select two to be served alternate drop*

Apple & Rhubarb Crumble (V)

Double Chocolate Fondant (V)

Lemon Meringue Tart (V)

Warm Sticky Date Pudding (V)

Boysenberry Cheesecake (V, GF)

Vegan Raspberry Chocolate Brownie (V, VG)



Buffet

Minimum 30 Guests

\$75 Per Person

Main Dishes *Select two*

Baked Barramundi with Lemon Chive Butter Sauce (GF)

Portuguese Spiced Chicken, Eggplant Caponata & Salsa Verde (GF, DF)

18-Hour Cured, Slow Cooked Beef Brisket, Potato Puree with Red Wine Jus (GF)

Potato Gnocchi, Rich Napoli Sauce & Parmesan (V)

Chermoula Spiced Lamb Shoulder with Orange Couscous (DF)

Tamarind Caramel Spiced Pork Belly with Coconut Rice (GF, DF)

Salads & Sides *Select two*

Baby Rocket, Parmesan, Pear, Walnut & Aged Balsamic (V, GF)

Japanese Slaw & Sesame Mayo (V, GF)

Caesar Salad

Duck Fat Roasted Potatoes (GF, DF)

Steamed Mixed Greens, Lemon Olive Oil (V, VG, GF, DF)

Roasted Vegetables, Rosemary Oil, Celery Salt (V, VG, GF, DF)

Steamed Lemongrass Rice (V, VG, GF, DF)

Dessert *Enjoy all of the below*

Blueberry Honey Mousse

Cassis Chestnut Cream

Mango Yuzu Cheesecake with Green Tea Sponge

Dark Chocolate Brownie with a Vanilla Sphere

Cashew & Cream Crunch Tart

Caramel Tartlet (V)



Small Bites

Rustic Chips or Seasoned Wedges with Dipping Sauces (serves 10-15 people) (V)	\$50
Smoked Salmon, Goat's Feta & Dill Pastry (20 pieces)	\$95
Korean Chicken Bao Buns with Sweet Chilli Sauce (25 pieces)	\$120
Basil Pesto Bocconcini Arancini (30 pieces) (V, GF)	\$120
Bolognese Arancini (30 pieces) (V, VG)	\$120
Peking Duck Crêpe (20 pieces) (DF)	\$140
Satay Chicken Skewers with Dipping Sauce (30 pieces) (GF)	\$140

Substantial

	Price Per Person
Mushroom & Haloumi Slider (V)	\$8
Mini Beef Brisket Slider	\$9
Mini Southern Fried Chicken Slider	\$9
Karaage Chicken (DF, GF)	\$14.50



Platters

Savoury Pastry Platter (40 pieces) Mini Beef Pie, Pork & Fennel Sausage Roll, Spinach & Ricotta Filled Pastry, Bacon & Cheese Quiche	\$130
Asian Platter (40 pieces) Spring Roll, Vegetable Wonton, Prawn Gow, Steamed Pork Bun	\$140
Vegan Platter (40 pieces) Falafel, Moroccan Fried Cauliflower, Pumpkin Sausage Roll, Bolognese Arancini (V, VG, DF)	\$140
Vegetarian & Gluten Free Platter (40 pieces) Mushroom & Mozzarella Arancini, Pumpkin Sausage Roll, Falafel, Spinach & Caramelised Onion Quiche (V, GF)	\$165
Australian Cheese Platter Selection of Cheese, including Brie, Cheddar, Blue, Dried Fruits & Lavosh (V)	\$135
Antipasto Platter Chef's Selection of Cured Meats & Pickled Vegetables	\$165



Sweets

Mixed Raw Vegan Slices & Cakes (30 pieces) (V, VG, DF) \$98

Seasonal Mixed Fruit Platter (25-30 pieces) (V) \$99

Mini Dessert Platter (30 pieces) \$140

Jaffa Cube Cake, Blackberry Cheesecake, Apple Mousse with Hazelnut Breton, Chocolate Mousse Tart, Mango Ginger Slice (V)

Gluten Free Dessert Platter (30 pieces) \$140

Mix of Slices & Friends (V, GF)

