

Wedding menus 2022

A: Canape reception and pre dinner canape menu

Cold selection

- Goat's cheese, fig paste and walnut crostini v, gf*, df*
- Roasted onion and mascarpone tart with pear and prosciutto v*, df*
- Seared beef tataki spoons with soy, and pink ginger gf*, df
- Barramundi ceviche with lime, melon, avocado and chilli gf, df
- Blueberry salmon gravadlax on poppy seed crackers with caper and dill cream gf*, df*
- Caprese salad bread tartlets (tomato, basil and bocconcini) df*, v
- Pumpkin, whipped fetta, honey, and rocket bruschetta gf*, df*, v

Hot selection

- Crispy salted barramundi croquettes with lemon and dill mayonnaise gf*, df
- Duck and Brie pastry tartlets with blackberry gel df, v*
- Flatbreads with spiced slow cooked lamb, labneh, herbs and pomegranate df*, gf*, v*
- Roasted vegetable and basil pesto mini pizzettas
- Steamed buns with sweet and sticky pork and Vietnamese salsa verde df, v*
- Salt, pepper, and garlic prawns with zesty lime dipping sauce df, gf*
- Beef fillet skewers with porcini mayonnaise df, gf
- Cauliflower and parmesan fritters df*, gf*
- Roasted tomato and basil arancini with red pepper mayonnaise v, gf*, df*

V=vegetarian; gf=gluten free; gf*=gluten free available; df=dairy free; df*=df available

Substantial Canapes

- Portuguese style chicken slider rolls with salad leaves and aioli
- Middle Eastern spiced roasted lamb leg with beetroot tzatziki & cous cous salad v*, gf*, df*
- Truffled 'cheesy mac" with crispy prosciutto
- Beef, mushroom, and red wine mini pies

B: Seated “Alternate Serve” Menus

For canape choices, please refer to the canape options in the canape package above (excluding substantial canapes)

Please select two items from each course to be served alternately

Complimentary bread and butter to start

Entrée

Lamb loin with honeyed pumpkin, pea and mint houmous, pumpkin seeds, leaves and flat bread df, gf*, v*

King prawn, toasted coconut, and citrus salad df, gf

Seaweed buttered salmon, edamame, and buckwheat noodles with miso dressing df, gf, v*

Confit duck, pear and potato salad with orange and hazelnuts df, gf, v*

Herb oil grilled pork fillet with carrot puree, charred baby broccoli and apple butter gf, df*

Double baked cheddar souffle with pastry crouton, leaves and herb oil v

Main Course

Barramundi fillet with a sweet corn puree, macadamia crumbs, baby potatoes and a lemon and green herb mayonnaise df, gf

Chicken breast with caramelised bacon, thyme butter, leek and potato gratin, a green herb chicken jus gf

Pork loin with an apple and grain mustard jus, buttery pumpkin, sugared walnut picada and baby potatoes df, gf*

Orange and five spice duck breast with thyme buttered carrots, roasted eschalots and duck fat potatoes df, gf

Sticky red wine and spice braised beef cheeks with café de Paris buttered hasselback potatoes and fried leeks df*, gf

Porcini buttered lamb rump with creamy slow cooked garlic puree, crushed roasted baby potatoes and lemony gremolata df*, gf

Beef eye fillet with salted caramelised onions, dark ale and pepper demi-glace and creamy potato dauphinoise df*, gf*

Bowls of steamed green vegetable or garden salad accompany your main course

V=vegetarian; gf=gluten free; gf*=gluten free available; df=dairy free; df*=df available

C: Shared platter menu

For canape choices, please refer to the canape options in the canape package above (excluding substantial canapes)

Entrée

Shared mezze board to the table including a selection of freshly made dips, cured meats, marinated olives, pickled vegetables, and warm Turkish bread

Main Course

Please select four main course items from the selection below

Pan -seared salmon with a zesty lemon mayonnaise and a fennel and beetroot salad

gf, df

Mandarin and mustard glazed pork loin with creamy pumpkin puree and toasted pumpkin seeds gf, df*

Sticky red wine and spice braised beef cheeks with crispy leeks gf, df

Fig and muscat butter basted duck breast with a nutty green herb picada gf*, df

Tender buttermilk brined lamb shoulder, roasted in middle eastern spices, with sesame, lemon, tomato, and fresh herbs gf

Side dishes included with your selection

Herb buttered baby potatoes

Italian slaw of savoy cabbage, radishes, fennel, cos leaves, capers, and parmesan

Tomato, bocconcini, rocket leaf and toasted sour dough salad

Roasted sweet potato, carrot and red onions with harissa mayonnaise and baby spinach

D: Buffet menus

For canape choices, please refer to the canape options in the canape package above (excluding substantial canapes)

Complementary bread and butter to start

Meat options: *Please select three items*

Slow roasted leg of lamb with a cranberry lamb jus, and a pepita and mint pesto gf, df

Marmalade and port glazed leg ham gf, df

Ale braised beef shin with lemon and green herbs df

Beef scotch fillet with thyme sauteed mushrooms and a red wine jus gf, df

Lemon, parsley, saffron and garlic braised chicken gf, df

Whole Barramundi fillet baked with lemon, cherry tomatoes, and fresh herbs gf, df

Twice cooked balsamic and maple pork belly with roasted pears gf*, df

Chicken roasted with romeso sauce, chorizo, and onions gf, df

Salad and vegetable options: *Please select four items*

Herb buttered baby potatoes gf, df*

Broccolini and green beans sauteed in middle eastern spices and tomato, and dressed with sesame and lemon gf, df

Tomato, bocconcini, rocket leaf and toasted sour dough salad

Roasted sweet potato, carrot and red onions with harissa mayonnaise and baby spinach gf, df

Pumpkin and fennel slaw with spiced vinaigrette gf, df

Potato and pumpkin gratin: sliced potatoes and jap pumpkin layered with cheese and mustard and baked until golden brown gf

Parmigiana of Mediterranean vegetables gf

Cauliflower and broccoli in a creamy two cheese sauce

Salsa verde dressed seasonal steamed vegetables gf, df

Mixed salad leaves and cucumbers with goats' cheese and fresh herbs gf

E: Dessert options

Desserts can be added to any of the above four packages as an additional or a replacement to wedding cake for dessert.

Please select two items to be served alternately: \$14 pp

Mango and passionfruit smashed pavlova

Fig, rum and ginger pudding with butterscotch sauce and vanilla bean ice cream

Vanilla panna cotta with syrupy oranges and brandy snaps

Strawberry and rosewater semi-fredo with baklava crumble

Chocolate cheesecake with hazelnut praline and malted cream

Italian tiramisu

Mini dessert buffet - \$9pp for two choices | \$12pp for three choices | \$15pp for four choices

Sticky date pudding bites with butterscotch sauce and fresh cream

Vanilla panna cotta shots with brandy snaps and orange syrup

Mini tiramisu

Chocolate and hazelnut brownie with ganache and fresh cream

Baked tangy lemon tarts