



MENU SELECTIONS

Four Course Meal, including canapes

Canape Selection:

Trio of dips and turkish breads
Mini char-grilled vegetable tarts with goat's milk feta
Tartare beef en crouete with horseradish crème
Vietnamese rice paper rolls with ginger and soy dipping sauce
Parmesan arancini balls with salsa verde
Marinated baby button mushrooms
Smoked salmon blinis with lemon sour cream & capers
Bruschetta selection: (Please select 2 options) Basil, tomato & Spanish onion; Eggplant; Olive tapenade; Chorizo sausage, persian feta & tomato

Entree selection:

Tandoori chicken skewers served with yoghurt sauce
Thai-style smoked Tuki trout salad
Char-grilled vegetable salad
Lamb skewers glazed with lemon & honey served with tzatziki
Pumpkin, spinach & cashew salad
Fig, pecan & goats cheese salad
Red wine and rosemary marinated beef skewers with horseradish creme
Scallop & bacon skewers drizzled with a creamy white wine reduction
Soup served with a bread roll: Pumpkin & red lentil; Minestrone; Smoky bacon & vegetable; Creme of cauliflower & bacon

Main course selection:

Macadamia, apple and thyme crusted lamb rack with apple balsamic drizzle
Pan fried pork fillet with sticky orange brandy glaze
Chicken wellington filled with goat's cheese & pancetta
Vegetable parcel served with a sticky plum sauce
Atlantic salmon served with a creamy dill & white wine sauce
Eye fillet steak topped with wilted spinach & mushrooms drizzled with red wine reduction
All main courses served with seasonal vegetables.

Dessert Selection:

Sticky date pudding with caramel sauce
Mini pavlovas with chantilly cream & mixed berries
Lemon citrus tart served with double cream & strawberries
Vanilla panna cotta with fresh berries & raspberry puree
Profiteroles filled with crème patisserie and drizzled with butterscotch sauce
Mini chocolate mud puddings with rich dark chocolate sauce
Individual apple and cinnamon tarte tatin with double cream
Fresh seasonal fruit & cheese platter with crackers & crusty bread

Tea & coffee

Please select four options from canape selection and two options from each other course for alternate service.





MENU SELECTIONS

Three Course Roast Buffet Menu, including canapés

Canapes:

- Antipasto and cold meat platter
- Trio of dips and turkish breads
- Vietnamese rice paper rolls with ginger and soy dipping sauce
- Parmesan arancini balls with salsa verde
- Pulled pork sliders with apple and fennel slaw
- Marinated baby button mushrooms
- Bruschetta selection: (Please select 2 options) Basil, tomato & Spanish onion; Eggplant; Olive tapenade; Chorizo sausage, persian feta & tomato
- Tandoori chicken skewers served with yoghurt sauce
- Mini char grilled vegetable tarts with goat's milk feta
- Lamb skewers glazed with lemon & honey served with tzatziki
- Scallop & bacon skewers drizzled with a creamy white wine reduction

Main course selection:

- Seasoned rolled roasted leg of lamb with rosemary gravy & mint jelly
- Seed mustard crusted roast fillet of beef served with a red wine jus
- Seasoned rolled leg of pork served with gravy & apple sauce
- Roasted turkey breast with gravy & cranberry sauce
- Stuffed roasted chicken served with gravy & seasoning

Salads:

- Caesar salad
- Greek-style cucumber salad
- Salami & pesto pasta salad
- Coleslaw
- Chunky potato salad
- Whole baby bean & mini roma tomato salad
- Waldorf salad
- Roast vegetable & couscous salad
- Curried egg salad
- Spinach tomato & feta salad
- Spinach, snow pea shoots and bocconcini salad.

Vegetables:

- Baby chat potatoes with herb butter
- Scalloped potatoes
- Honey balsamic glazed roasted root vegetables
- Foiled potatoes with sour cream
- Roasted potatoes
- Whole baby beans & almonds
- Cauliflower & broccoli au gratin
- Honeyed carrots
- Minted peas & capsicum

Dessert Selection

- Sticky date pudding with caramel sauce
- Mini pavlova with chantilly cream & mixed berries
- Lemon citrus tart served with double cream
- Rich chocolate and raspberry brownie topped with double cream
- Profiteroles filled with creme patisserie and drizzled with butterscotch sauce
- Vanilla panna cotta with fresh berries
- Mini chocolate mud puddings with rich dark chocolate sauce
- Fresh seasonal fruit & cheese platter with crackers & crusty bread
- Dessert will be plated and dropped to tables with alternate service.*

Tea and coffee

Please select: four options from canapes; five options from salads /vegetables; three options from main course & two options from dessert.





MENU SELECTIONS

Cocktail Menu

Starters:

- Assorted gourmet sandwiches and rolls
- Antipasto & cold meat platter
- Seasonal fruit & cheese platter
- Thai chicken or beef skewers
- Mini beef and guinness pies with tomato relish
- Vietnamese rice paper rolls with ginger and soy dipping sauce
- Parmesan arancini balls with salsa verde
- Spinach and ricotta filo
- Vegetable samosa with plum & ginger dipping sauce
- Trio of dips and turkish breads
- Mini char-grilled vegetable tarts with goat's milk feta
- Marinated baby button mushrooms
- Bruschetta selection: (Please select 2 options) Basil, tomato & Spanish onion; Eggplant; Olive tapenade; Chorizo sausage, persian feta & tomato

Something more substantive:

- Roast vegetable frittata
- Asian noodle stir fry with pork or chicken
- Pulled pork sliders with apple and fennel slaw
- Chicken, beef or lamb korma with steamed basmati rice
- Caesar salad, with or without chicken
- Tandoori chicken skewers served with yoghurt sauce
- Lamb skewers glazed with lemon & honey served with tzatsiki
- Red wine and rosemary marinated beef skewers with horseradish creme
- Char- grilled vegetable tarts with goat's milk feta

Desserts:

- Mini pavlovas with chantilly cream & fresh berries
- Individual lemon citrus tartlets served with double cream
- Profiteroles filled with creme patisserie and drizzled with dark chocolate ganache
- Fresh seasonal fruit & cheese platter with crackers & crusty bread
- Miniature apple and cinnamon tarte tatin
- Mixed chocolate petite fours
- Rich chocolate and raspberry brownie topped with double cream

Tea and coffee

Please select: four starters, two more substantive options, and three dessert options.

We are happy to cut and serve your wedding cake.

