



WEDDING PACKAGES

SIT DOWN PACKAGES

All menus include mini loaves and butter
plus a gift pack for the bride and groom

Bronze

49 PER HEAD

*Choice of one entrée
Alternate drop of two mains
Cutting and plating of
wedding cake*

Gold

70 PER HEAD

*Choice of four canapes
Alternate drop of two entrees
Alternate drop of two mains
Choice of one dessert
Cutting of wedding cake*

Silver

59 PER HEAD

*Choice of three canapes
Alternate drop of two entrees
Alternate drop of two mains
Cutting and plating of
wedding cake*

Platinum

90 PER HEAD

*Choice of five canapes
Chefs choice amuse bouche
Alternate drop of two entree
Alternate drop of two mains
Alternate drop of two desserts
OR
Tiers of mini desserts 2.5 per person
Cutting of wedding cake*

For menu choices, please see next page

MENU CHOICES – SIT DOWN

CANAPE

Poached chicken medallion, cucumber, crispy shallots (g d)
Smoked chicken and brie en croute
Mediterranean bruschetta, Persian fetta (v)
Assorted nori rolls, soy and wasabi (g d)
Blue cheese and onion jam tarts (v)
Brie and onion jam tarts (v)
Pork rillettes on brioche toast, cornichon
Vegetable rice paper rolls, soy (v g d)
Shredded chicken w green papaya, mango salad (g d)
Chive and beetroot relish crepe, crème fraiche (v)
Zucchini and fetta frittata, cherry tomato (v g)
Smoked salmon buckwheat bilini, herb crème fraiche (g)
Beef fillet en croute, béarnaise sauce

Sundried tomato, basil pesto, bocconcini arancini (v)
Pumpkin, parsley, fetta arancini (v)
Mushroom, manchego arancini (v)
Ham and manchego arancini
Mini braised beef **or** pork taco, avocado, corn salsa
Shredded pork shoulder brioche sliders, pickles
Beef, caramelised onion, cheddar brioche slider
Smoked chicken, chilli, cheddar croquette
Braised beef, seeded mustard croquette
Crispy chilli squid, red pepper aioli
Crispy Thai squid, turmeric flour, lime aioli
Spicy slow cooked lamb empanada, spiced yoghurt
Panko crumbed prawns, wasabi aioli

ENTREE

Pork belly, pickled baby vegetables, seared scallops (g d)
Beetroot and lime cured salmon, soft herb salad, crème fraiche (g)
Handmade potato gnocchi, creamy semi roasted tomato sauce, shaved parmesan (v)
Hoisin duck shank, shaved heirloom vegetables, honey, sesame and lemon dressing (d)
Green tea smoked chicken breast, waldorf salad, fresh herb aioli (g d)
Two cheese tart, poached pear salad, red wine glaze (v)

MAIN

Beef fillet, parsnip puree, green beans, jus and dijon, tarragon jelly
Barramundi, herb and garlic potato, asparagus, lemon burre blanc (g)
Braised beef cheek, royal blue mash, broccolini, star anise, shiraz glaze (g)
Chicken, prosciutto, spinach roulade and spinach fettuccini, sundried tomato cream sauce
'Shepherd's pie' seasonal vegetables, lentils, herbs, tomato and skordalia (gf v d)
Golden fried gnocchi, roasted pumpkin, sage, pinenuts, nut brown butter, rocket and parmesan (v)

SAVE 2 PER HEAD FOR CROQUETTE AND VEG BUNDLE TO ACCOMPANY PROTEIN

DESSERT

Lemon tart, blueberry compote, double cream
Warm date pudding, brandy butterscotch sauce, vanilla double cream
Duet of white and dark chocolate mousse, raspberry coulis, praline (g)
Banana banoffee tart, coffee glaze, double cream
Almond and orange filo, honey, orange blossom sauce, cinnamon cream
Local and international cheeses, quince, fruit, crackers