

3-4 COURSE TABLE SERVED

CHOICE OF 4 CANAPES

- ☐ Beef Meatballs (GF)
- ☐ Herb Crusted Chicken Bites
- ☐ Crumbed Calamari Rings
- ☐ Potato Skins (GF)
- ☐ Turkish Bread Pizza (V)
- ☐ Assorted Mini Quiches
- ☐ Homemade Sausage Rolls
- ☐ Teriyaki Sesame Chicken Skewers
- ☐ Vegetable Samosas (V)
- ☐ Vegetable Spring Rolls (V)
- ☐ Arancini Bites (V)
- ☐ Assorted Sandwiches
- ☐ Cucumber and Cream Cheese Bites. (V) (GF)
- ☐ Assorted Dumplings
- ☐ Crumbed Prawns

OPTION 2 - 4 COURSE TABLE SERVED RECEPTION

- Includes 4 pre-dinner canapés per guest.
- A choice of 2 entrees, 2 main courses and 2 desserts. These are served to you and your guests alternatively.

OPTION 3 - 3 COURSE TABLE SERVED RECEPTION

- Your choice of 3 of our 4 Course options. These are served to you and your guests alternatively

Summer Menu *Available from October to March*

Entrées – *Your selection of two served alternatively.*

Salt and Pepper Squid

Garden Salad with Tartare sauce and Lemon

Crispy Coconut Prawns

Crispy prawns with a green papaya salad & sweet chilli mayonnaise.

Classic Bruschetta (V)

Rustic combination of tomato, basil, red onion and garlic served on sourdough ciabatta and balsamic glaze

Sticky Pork Belly

Slow Braised Master Stock Pork Belly, Crispy Skin and fragrant Asian style salad

Arancini Balls (V)

Pumpkin, mushroom and fetta cheese arancini with salad greens and aioli

Thai Beef Salad (GF)

Marinated tender beef served over an aromatic Thai salad finished with a green Nam Jim dressing

Mediterranean Herb Marinated Chicken Salad. GF

Fragrant herb and citrus marinated chicken with a pearl couscous and olive salad finished with Salsa Verde dressing.

Mains – *Your selection of two served alternatively.*

Traditional Roast Beef

Classic roasted Porterhouse with Crispy Duck Fat potatoes, seasonal greens a rich gravy and Yorkshire pudding.

Lamb Shawarma. GF

Slow braised Middle Eastern Lamb Shoulder with Hummus and a cucumber salad finished with citrus minted yogurt sauce and dukkha.

Chicken Cotoletta

Herb crumbed chicken thigh schnitzel served with roasted potato and a garden salad finished with a rich gravy

Mushroom & Thyme Chicken. GF

Chicken Breast fillet with a farce of sautéed mushrooms, garlic, thyme and mozzarella cheese served with roasted potatoes, seasonal greens finished with a creamy white wine mushroom sauce.

Atlantic Salmon

Seared salmon fillet served with roasted potato and a classic roquette, fennel and aged parmesan salad finished with herbed bearnaise sauce.

Porchetta

Pistachio, Fennel and Herb stuffed pork belly with rosemary salted roasted potato seasonal greens served with Italian Salsa Verde

Zucchini. V GF

Middle Eastern Spiced Grilled Zucchini with beetroot hummus, herbed tomato salad, dukkha and minted labneh.

3-4 COURSE TABLE SERVED

Winter Menu

Available from April to September

Entrées — *Your selection of two served alternatively.*

Cauliflower & Parsnip Soup. V GF

Truffle infused creamy Cauliflower and Parsnip soup served with toasted sourdough.

Pork Belly. GF

Slow Braised Master Stock Pork Belly, Crispy Skin and fragrant Asian style salad.

Arancini. V

Pumpkin, mushroom and feta cheese arancini with salad greens and aioli.

Mushroom and Goats Cheese Tart. V

Spinach, mushroom and goats cheese tart served with tomato relish.

Lamb Ragu

Slow braised lamb and tomato ragu with gnocchi finished with aged parmesan.

Vegetable Risotto. V GF

Mediterranean vegetable medley bound in rich Napoli sauce

Mains — *Your selection of two served alternatively*

Traditional Roast Beef

Classic roasted Porterhouse with Crispy Duck Fat potatoes, seasonal greens a rich gravy and Yorkshire pudding.

Mushroom & Thyme Chicken. GF

Chicken Breast fillet with a farce of sautéed mushrooms, garlic, thyme and cheddar cheese served with roasted potatoes, seasonal greens finished with a creamy white wine mushroom sauce.

Moroccan Lamb Tagine.

Slow braised Moroccan spiced lamb shoulder served with pumpkin and almond pearl cous cous, seasonal greens and flat bread.

Lamb Rump. GF

Seared lamb rump with honey roasted carrot, sautéed potatoes seasonal greens and rosemary infused red wine sauce.

Porchetta. GF

Pistachio, Fennel and Herb stuffed pork belly with rosemary salted roasted potato seasonal greens served with Italian Salsa Verde

Confit Duck. GF

Confit duck leg with smashed herbed potato cake, seasonal greens finished with a red currant infused sauce.

Zucchini. V GF

Middle Eastern Spiced Grilled Zucchini with beetroot hummus, roasted potato, herbed tomato salad, dukkha and minted labneh.

Vegetable Lasagne. V

House made vegetable lasagne served with roasted potato and garden salad and vinegarette dressing.



DESSERT TABLE SERVED

Option 1

Your choice of 2 served alternatively



Chocolate Brownie

Warm Fudgy chocolate brownie served with chocolate ganache, berry compote and Chantilly cream.

Panna Cotta

White Chocolate and Vanilla panna cotto with berry compote.

Crème Brûlée

Classic Vanilla Crème Brûlée served with fresh berries.

Sticky Date Pudding

Bathed in a warm butterscotch sauce with whipped cream.

Apple and Berry Crumble

Cinnamon spiced apple and berry crumble served with whipped cream.

Raspberry Cheesecake

New York baked raspberry cheesecake served with fresh berries and cream.

Option 2

ICE CREAM BAR AND WEDDING CAKE

- 6 Various flavours

TOPPINGS

- Crushed Honeycomb
- Crushed Oreo's
- Milo
- 100's & 1000's
- Mixed Lollies
- Toasted almond and coconut

SAUCES

- Chocolate
- Strawberry
- Caramel



Wedding Cake will be placed on the Tea and Coffee Station.
Unless served as an Upgrade with Berries and Cream

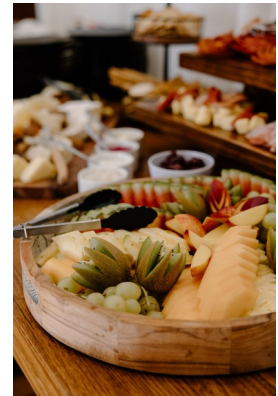
COCKTAIL MENU

Up to 12 canapés served for each guest

Includes a grazing table, set up as your guests

Enter your reception

Our staff will start serving after the group photo



HOT CANAPÉS

- ☐ Potato Wedges with Sour Cream and Sweet Chilli (V)
- ☐ Herb Crusted Chicken Bites
- ☐ Crumbed Calamari Rings Served with Tartar Sauce
- ☐ Potato Skins with Bacon Salsa and Cheese (GF)
- ☐ Greek Flavoured Lamb Kofta (GF)
- ☐ Turkish Pizza Bread (V)
- ☐ Crumbed Prawns with Garlic Mayo
- ☐ Beef Sausage Rolls Served with Chutney And Tomato Sauce
- ☐ Honey Soy Chicken Skewers (GF) (DF)
- ☐ Teriyaki Chicken Skewers (GF)
- ☐ Mini Vegetable Spring Rolls with Soy Sauce (V)
- ☐ Vegetable Samosas with Sweet Chilli Sauce (V)
- ☐ Assorted Arancini Balls (V)
- ☐ Assorted Mini Quiche

COLD CANAPÉS

- ☐ Assorted Sandwiches (V)
- ☐ Cucumber and Cream Cheese Herb Bites (V)

DESSERTS

- ☐ Fudgy Chocolate Brownies
- ☐ Cheesecake Slice
- ☐ Churros with Chocolate Sauce
- ☐ Fresh Fruit Platters



If you have 70 guests and above you may choose 2 Wandering Entrees from the list below as 2 of your 12 options, or \$10 per person

Pulled Pork Sliders with Coleslaw (DF)

Mini Beef Cheese Burgers with Caramelized Onions

Fish and Chips with Tartare Sauce

Lamb Ragu Slow braised lamb and tomato ragu with gnocchi finished with aged parmesan

Yum Cha Selection noodle box

Salt and Pepper Squid with Garden Salad Tartare Sauce and Lemon

Slow Braised Master Stock Pork Belly, Crispy Skin and fragrant Asian style salad