

## MENU 2022



Our chefs work with fresh, seasonal and where possible local produce so not all options are available year round. Any slight variations or changes will be discussed with you prior to your event. Dependant on dietary numbers, menu choices may need to be tailored or a supplementary surcharge may be incurred.



## CANAPÉS

Freshly shucked sydney rock  
oysters  
simple with lemon or red wine  
eschalot vinegar

Lamb & pine nut sausage rolls,  
tomato kasundi

King prawn, avocado, corn, chilli,  
lime, crostini

Roast pumpkin arancini, roquefort  
cultured cream

Confit duck donut, cherry blossom  
puree

French onion tart, grape, thyme,  
blue cheese

Spiced cauliflower bhaji, pickled  
citrus & mint raita

Maple bacon macaron

Smoked Pork, jalapeno and potato  
croquette, goats cheese dip

Roasted sweet beetroot millie  
feuille, whipped feta, hazelnut  
praline

## SUBSTANTIAL CANAPES

Chipotle pork slider, cabbage slaw  
& mustard

Fritto misto, lightly battered fish  
& seafood, marjoram aioli & lemon

Haloumi & mint filo parcel,  
blistered grape & pickled carrot  
agro dolce salad

Korean fried chicken wings,  
fermented chilli hot sauce, sweet  
pickles

Braised lamb pitta, minted  
yoghurt, tabouleh and pickled  
zucchini





## ENTREES

### Cold

King fish ceviche, apple, avocado,  
seaweed cracker & salmon roe

Smoked & cured grass fed beef eye  
fillet carpaccio, capers, chives,  
cornichons,  
saffron aioli, crostini

King prawns, radicchio, olives,  
kipfler, green beans, citrus  
dressing

### Hot

Seared scallops, spring peas,  
goats curd, rye crumb & truffle  
oil

Ricotta gnocchi, forest  
mushrooms, chive oil, parmesan,  
walnut, porcini sauce

Pumpkin and ricotta rotolo,  
smoked prosciutto, burnt butter  
emulsion, fried sage





## MAINS

8hr slow roasted lamb shoulder, dutch carrots, garlic labneh, pine nuts, herbs, pomegranate jus

Crispy skin barramundi fillet, beetroot risotto, lemon butter emulsion, fennel & sprouts

Crispy skin pork belly, butternut pumpkin puree, radicchio, orange, balsamic jus

Grass fed roast beef sirloin, smoked eggplant, fried artichoke, Sicilian salsa verde, jus

Whole roasted free range chicken, soft polenta, sweet and sour peppers, guanciale, sage, red wine jus

Charred tandoori cauliflower, almond tarator, dukkah, pomegranate



## SIDES

Warm Mediterranean salad, olive, chickpea, artichoke, heirloom cherry tomato

Garlic oil roast kipflers, rosemary salt

Honey roasted butternut pumpkin, feta, pepitas & pickled onion

House chopped salad, stone fruit, sherry caramel



## DESSERTS

Raspberry Chocolate Truffle

Lemon Myrtle Cheesecake

Salted Butter Macadamia Fudge

Espresso Choux

Passionfruit and Strawberry Pavlova

Milk Chocolate Honeycomb Macaron







## ADDITIONAL WEDDING STATIONS

### Antipasto Station

Mix of artisan cured meats, imported and locally made cheese, fruit, chargrilled and marinated vegetables, mixed organic sourdough breads, olives and crackers

\$18 per person

\$32 per person for post ceremony including 1 hour beverage



### Oyster and Sashimi station

Summer themed sophistication with freshly shucked oysters, mixed sashimi, prawns with marie rose sauce and lemon served in our giant ice bath

\$18 per person

\$32 per person for post ceremony including 1 hour of beverage

### Late Night feasting station

Maple and whisky glazed double smoked ham or 12 hour smoked beef brisket mini brioche rolls with coleslaw, mustard, pickles

\$9 per person



### Cheese grazing platters

Each platter containing a mixture of 3 local and imported cheese, crackers, fruit toast, quince and fresh fruit

Available for late night snack served in the Dance Hall

\$120 per platter (serves 40 guests)



# Drinks

**Beverage package includes choice of one of each wine variety, choice of 1 extra beer, soft drink, juice, tea & coffee**

## **Sparkling**

N/V Lunar Sparkling Brut Cuvee  
Freeman Prosecco, Hilltops NSW\*

## **Red Wine**

Tierra Cabernet Merlot, SA  
Tierra Shiraz, SA  
Soumah Pinot/Syrah, Yarra Valley VIC\*  
Freeman Secco, Hilltops NSW\*

## **White Wine**

Tierra Sauvignon Blanc, Adelaide Hills SA  
Tierra Pinot Grigio, Adelaide Hills SA  
Soumah Pinot Grigio, Yarra Valley VIC\*  
Woodlands Chardonnay, Margaret River WA\*

## **Rose\***

Freeman Rosé\*  
Hilltops NSW

## **Beer all included**

Cascade Light  
Carlton Draught  
150 Lashes Pale Ale

*(Upgrade inclusive beers at \$5pp)*

Stone & Wood Pacific Ale  
Grifter Lager  
Grifter Pale Ale

*\*Upgrade beverage package \$5 per varietal*

