

# MENU

| BUNDALEER RAINFOREST GARDENS



# FOOD GLORIOUS FOOD

## CHOOSE THE MENU RIGHT FOR YOU

There is a variety of menu options to choose from to fit in with the style of your wedding.

All dietary requirements will be catered for by our incredible inhouse chef.

Children aged between 2 -12 years old can be catered for with a choice of 3 alternative kids meal options.

Supplier meals can be provided.

If you are providing wedding cake as dessert, you will need to provide an alternative option for those with dietary requirements. Cake cutting fees are included in your menu selection along with a tea and coffee station while dessert is served.

## MENU COSTS

Alternative Drop Menu with your cake (1 hour of canapes, main and wedding cake as dessert)	\$120.00
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Alternative Drop Menu with our dessert (1 hour of canapes, main and our dessert)	\$130.00
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Cocktail Menu (6 x canapes, fork dish, wedding cake with cheese & fruit platters)	\$130.00
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Buffet Menu or Gourmet BBQ Menu (1 hour of canapes, buffet, wedding cake with cheese & fruit platters)	\$130.00
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3 course menu (1 hour of canapes, entrée, main and wedding cake as dessert)	\$140.00
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Children (aged 2 -12) and Supplier meals	\$50.00
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## ALTERNATIVE DROP MENU - \$120 p/h

### Canapés

1 hour of chef's selection of hot and cold canapés (seasonal)

### Main course

(Select 2 of the following to be served as an alternate drop)

- Crispy skin chicken with confit garlic mash and seasonal greens with gravy jus
- Beef Eye fillet, honey mustard potatoes, beans, slow roasted tomato, red wine jus
- Pork loin, fondant potato, baked pear, spinach and calvados jus
- Barramundi/Salmon, creamy mash, broccolini, crispy capers, orange beurre blanc
- Rosemary lamb noisette, smashed potato, buttered peas, cherry tomatoes, red wine jus
- Moroccan spiced pumpkin, lentil, baby spinach, onion jam filo, coriander yoghurt

### Your wedding cake as Dessert Served with

- Ice cream and mixed berry compote

Or..

- Fresh strawberry compote and vanilla bean whipped cream
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## ALTERNATIVE DROP WITH OUR DESSERT-\$130 p/h

### With our Dessert options

(Select 2 of the following to be served as an alternate drop)

- New York baked cheesecake, spiced strawberry compote
- Apple and Rhubarb crumble with vanilla ice cream
- Apple tarte tatin with vanilla ice cream
- Chocolate praline tart with strawberry compote and whipped cream
- Vanilla panna cotta, topped with cream and served with strawberries



# 3 COURSE ALTERNATIVE DROP MENU - \$140 p/h

## Canapés

1 hour of chef's selection of hot and cold canapés (seasonal)

## Entrée

(Select 2 of the following to be served as an alternate drop)

- Chilli caramel glazed pork belly, cucumber, Asian herb salad
- Roasted sweet potato risotto, macadamia, spiced yoghurt
- Chicken, avocado, feta salad, honey pepper dressing
- Lamb tenderloin, smoked eggplant, Moroccan cauliflower rice
- Middle Eastern spiced chicken, dates, couscous, tzatziki
- Smoked salmon, capers, Spanish onion, mesclun, lemon dressing

## Main Course

(Select 2 of the following to be served as an alternate drop)

- Crispy skin chicken with confit garlic mash and seasonal greens with gravy jus
- Beef Eye Fillet, honey mustard potatoes, beans, slow roasted tomato, red wine jus
- Pork loin, fondant potato, pear, spinach, calvados jus
- Barramundi/Salmon, creamy mash, broccolini, crispy capers,
- Rosemary lamb noisette, smashed potato, buttered peas, cherry tomatoes, red wine jus
- Moroccan spiced pumpkin, lentil, baby spinach, onion jam filo, coriander yoghurt

## Dessert

Your wedding cake served as dessert with

- Ice cream and mixed berry compote
- Or
- Fresh strawberry compote and vanilla bean whipped cream



# COCKTAIL MENU - \$130 p/h

(Select 6 of the following hot and cold canapes)

## Cold

- Smoked salmon, avocado and crème fraiche mousse/ Tomato, basil bruschetta, sweet balsamic glaze
- Assorted sushi, soy sauce, kewpie mayo
- Antipasto kebabs
- Bocconcini, cherry tomato and basil skewers with balsamic glaze

## Hot

- Chilli caramel glazed pork belly
- Panko crumbed cauliflower
- Vegetarian spring rolls, sweet chilli sauce
- Panko crumbed whiting, peri peri mayonnaise
- Indian vegetable pakoras, chutney, yoghurt
- Beef meatballs, with smokey bbq sauce
- Mushroom arancini balls
- Steamed chicken dim sims
- Assorted mini quiches
- Japanese karaage chicken with japanese mayonnaise
- Mini sliders, brioche buns, slaw
- Moroccan spiced chicken skewers, coriander yoghurt

## Fork Dish

(Select 2 of the following fork dishes)

- Red Thai chicken curry, kaffir lime scented rice, coriander
- Beef strips, wild mushroom, marsala, sour cream, steamed jasmine rice
- Chicken, leek, mushroom, parmesan risotto
- Homemade panko crumbed fish with chips and tartare sauce
- Chicken penne, with peppers and chorizo
- Thai beef salad, rice noodles, and fresh herbs

## Dessert

- Wedding cake with seasonal fruit and gourmet cheese platters





# BUFFET MENU - \$130 p/h

## Canapés

1 hour of chef's selection of hot and cold canapés

## Main Course

### Meats

(Select 2 of the following meats)

- Roast lamb, garlic, mint jus
- Succulent slow roasted beef, green peppercorn jus
- Tandoori chicken breast, chutney, yoghurt, cashews
- Roast pork, crispy crackling, spiced apple sauce
- Crispy barramundi, soy, ginger, chilli glaze

### Wet Dishes

(Select 1 of the following dishes)

- Italian beef meatballs, tomato, fresh basil, chilli
- Red Thai chicken curry, coriander, steamed jasmine rice
- Potato gnocchi, spiced pumpkin, baby spinach, feta
- Slow cooked lamb stew, rosemary, sweet potato, parsnip
- Macaroni cheese, bacon, onion, mozzarella
- Beef stroganoff, mushrooms, marsala, sour cream

### Sides

(Select 3 of the following sides)

- Mediterranean salad with tomatoes, cucumber, onion and mixed lettuce leaves
- Penne pasta with bacon, corn, shallots and creamy herb garlic dressing
- Salad of rocket, pear, and parmesan
- Saffron rice with fire roasted pepper and herbs
- Roasted pumpkin with pine nuts and baby spinach
- Baby beetroot with spinach, goats cheese and mint
- Creamy potato gratin
- Roasted vegetables with thyme, garlic and sea salt
- Steamed seasonal vegetables with lemon oil

Served with condiments and sauces

### Dessert

Your wedding cake served with seasonal fruit and gourmet cheese platters

Optional Extra – Freshly baked bread rolls and butter \$2 per person



# GOURMET BBQ BUFFET MENU - \$130 p/h

## Canapés

1 hour of chef's selection of hot and cold canapés (seasonal)

## BBQ Meats

(Select 2 of the following)

- Slow barbequed beef sirloin with Mediterranean herbs and English mustard
- BBQ chargrilled tandoori chicken breast with herbed yoghurt sauce
- Gourmet beef sausages with caramelised onion
- Crispy barramundi with Asian herbs
- Lamb Kofta skewers with minted yoghurt sauce

## Sides

(Select 4 of the following sides)

- Cos lettuce with creamy Italian dressing, fresh herbs, bacon and croutons
- Homestyle potato salad with egg, shallots, herbs and mustard dressing
- Creamy coleslaw
- Mediterranean salad with tomatoes, cucumber, onion and mixed lettuce leaves
- Penne pasta with bacon, corn, shallots and creamy herb garlic dressing
- Salad of rocket, pear, and parmesan
- Roasted pumpkin with pine nuts and spinach
- Baby beetroot with spinach, goats cheese and mint
- Creamy potato gratin
- Rustic homemade chips with river salt
- Roasted vegetables with thyme, garlic and sea salt
- Macaroni cheese, bacon, onion, mozzarella

Served with condiments and sauces

## Dessert

- Your wedding cake served with seasonal fruit and gourmet cheese platters

