



Menus

There is several menu options to choose from. Dietary requirements will be catered for by our incredible in-house chef.

Cocktail Menu

(Select 6 of the following hot or cold canapes)

Cold

- Pulled beef, chipotle mayo on croute
- Spiced pumpkin, feta cheese tarts
- Assorted bruschetta
- Assorted sushi
- Homemade dips, crusty baguettes
- Smoked salmon blini, sour cream, dill
- Fresh Vietnamese rice paper rolls, lemongrass dipping sauce

Hot

- Chilli caramel glazed pork belly
- Potato croquettes, sour cream, chives
- Vegetarian spring rolls, sweet chilli sauce
- Panko crumbed whiting, caper mayonnaise
- Assorted steamed dim sims, sweet soy
- Assorted mini quiche
- Thai fish cakes, sweet chilli sauce
- Smokey BBQ beef meatballs
- Moroccan spiced chicken, minted yoghurt, coriander

Fork Dish

(Select 2 of the following fork dishes)

- Red Thai chicken curry, kaffir lime scented rice, coriander
- Roasted sweet potato risotto, macadamia, spiced yoghurt
- Chicken, leek, mushroom, parmesan risotto
- Spicy lamb kebabs, chilli, mint couscous, yoghurt sauce
- Chicken penne, sun-dried tomatoes, basil, olives
- Beef strips, wild mushroom, marsala, steamed jasmine rice
- Moroccan lamb tagine, dates, almonds, couscous

Dessert

- Seasonal fruit and gourmet cheese platters
- Your wedding cake served with tea and coffee

2 Course Sit Down plus Canapés

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)

- Cumin chicken breast, maple sweet potato, sautéed spinach, herbed yoghurt sauce
- Fillet of beef, honey mustard potatoes, beans, slow roasted tomato, red wine jus
- Slow roasted pork, fondant potato, baked pear, silverbeet, crackling, calvados cream jus
- Fresh market fish, creamy dill mash, broccolini, crispy capers, orange beurre blanc
- Rosemary lamb noisette, smashed potato, buttered peas, cherry tomatoes, red wine jus
- Roasted sweet potato risotto, macadamia, spiced yoghurt

Dessert

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

- Baked cheesecake, spiced strawberry compote, toasted almonds, cream
- Warm banana, white chocolate bread pudding, peanut brittle
- Meringue, passionfruit, icecream, pistachio anglaise
- Chocolate brownie, coffee cream, raspberry compote, hazelnut praline
- Lemon panna cotta, coconut curd, almond biscotti

Or

- Seasonal fruit and gourmet cheese platters with your wedding cake

Buffet Menu

Canapés

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

Main Course

Meats

(Select 2 of the following meats)

- Moroccan spiced slow roasted lamb
- Bourbon glazed beef
- Lemon, thyme, garlic chicken
- Slow roasted pork, crackling, caramelised apple puree
- Barramundi, soy, ginger, chilli

Wet Dishes

(Select 1 of the following dishes)

- Moroccan lamb tagine, dates, almonds
- Red Thai chicken curry, coriander
- Spinach and ricotta ravioli, creamy tomato basil sauce
- Mediterranean chicken, mushrooms, capsicums, basil, olives, tomato
- Macaroni cheese, bacon, onion, mozzarella
- Beef stroganoff, mushrooms, cream, brandy

Sides

(Select 2 of the following sides)

- Roast pumpkin, goats cheese, rocket, pinenuts
- Chargrilled marinated Mediterranean vegetables
- Creamy potato bake
- Roasted honey mustard potatoes
- Mashed potato, crispy bacon, eschallots
- Steamed jasmine rice

Included in the buffet is

Fresh seasonal garden salad

Dessert

Your wedding cake served with seasonal fruit and gourmet cheese platters

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

BBQ Menu

Canapés

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

BBQ Meats

- Grilled rib fillet steaks, tomato relish
- Pork, apple, sage gourmet sausages, caramelised onion
- Moroccan spiced chicken, coriander yoghurt

Served with

(Select 4 of the following sides)

- Creamy potato bake
- Roasted honey mustard potatoes
- Potato salad, garlic mayo, eschallots, parsley
- Chargrilled marinated Mediterranean vegetables
- Roast pumpkin, goats cheese, rocket, pinenuts
- Baby beetroot, mint, feta, orange dressing
- Coleslaw, cabbage, kale, mayo, parsley
- Caesar, cos, bacon, croutons, parmesan, dressing
- Mesclun, cherry tomato, cucumber, Spanish onion, capsicum, vinaigrette
- Steamed buttered seasonal vegetables

Dessert

- Seasonal fruit and gourmet cheese platters

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

3 Course Sit Down plus Canapés

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, brie salad, honey pepper dressing
- Chargrilled lamb cutlets, basil pesto, cherry tomatoes, rocket
- Middle Eastern chicken skewers, 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)

- Cumin chicken breast, maple glazed sweet potato, sautéed spinach, herbed yoghurt sauce
- Fillet of beef, honey mustard potatoes, beans, slow roasted tomato, red wine jus
- Slow roasted pork, fondant potato, pear, silverbeet, crackling, calvados cream jus
- Fresh market fish, creamy dill mash, broccolini, crispy capers, orange beurre blanc
- Rosemary lamb noisette, smashed potato, buttered peas, cherry tomatoes, red wine jus
- Roasted sweet potato risotto, macadamia, spiced yoghurt

Dessert

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

- Baked cheesecake, spiced strawberry compote, toasted almonds, cream
- Warm banana, white chocolate bread pudding, peanut brittle
- Meringue, passionfruit, ice cream, pistachio anglaise
- Chocolate brownie, coffee cream, raspberry compote, hazelnut praline
- Lemon panna cotta, coconut curd, almond biscotti

Or

- Seasonal fruit and gourmet cheese platters
- Cheese and fruit platters served with wedding cake