

THE Wedding Buffet MENU



CANAPES

A selection of eight canapes are served at the completion of your ceremony:

- Antipasto grazing platter
- Arancini (fillings vary) {V}
- Truffle mac n cheese with Balsamic reduction {V}
- Combination platter of rare roast beef on toasted crostini with horseradish mayo & smoked salmon, cream cheese on blinis

Please select an additional four canapes:

- Saucy Asian meatball
- Spinach and feta filo {V}
- Goujons of house panko crumbed fish with tartarē sauce
- Potato and kumara croquettes {V}
- Additional selection of beef crostini & salmon blinis
- Lamb & cumin croquettes
- Polenta chips with a sundried tomato tapenade {Vegan}{GF}{DF}
- Petite potato cakes with avocado {Vegan}{GF}{DF}
- Smoked eggplant crostini {Vegan}{DF}
- Miso mayo tofu with asian pickles {Vegan}{GF}{DF}

YOUR MAIN MEAL

Served as a Buffet

CARVERY

Please select two of the following:

- Seared and roasted fillet of beef | Yorkshire pudding | jus & horseradish crème fraîche {DF}
- Grilled scotch fillet with a Moroccan crust finished off in the oven {DF}
- Roasted pork shoulder with almond, apricot & sage {GF}{DF}
- Roasted lamb shoulder with crumbled pinenuts & fresh herbs accompanied with mint & cranberry chutney {GF} {DF}
- Glazed champagne ham with apricot | soy and seeded mustard with star anise {GF}{DF}

You have the option to substitute carvery items with the below options:

- Croatian macaroni | finely diced beef with a tomato base
- Slowed cooked lamb curry with basmati rice
- Lamb ragu shepherd's pie

CHICKEN & FISH SELECTION

Please select one fish and one chicken from the following:

- Bacon wrapped chicken thigh on a potato cake with sofrito {GF} {DF}
- Citrus chicken thigh on garlic mash with salsa verde {GF}
- Roasted chicken thigh served on a bed of citrus risotto with a sundried tomato salsa {GF}
- Lemon pepper seared & baked salmon fillet served on a bed of risotto {GF}
- Pan Fried market fish with a herb crumb on cauliflower puree with citrus, caper & butter sauce
- Creamy garlic Tuscan salmon with sundried tomatoes & spinach {GF}

VEGETARIAN SELECTION

- A medley of fresh seasonal vegetables {GF} {DF} {V} {Vegan}

Please select one of the following:

- Braised harissa chickpea tagine {GF} {DF} {V}
- Pumpkin & pine nut risotto with parmesan {GF} {V}
- Vegetarian moussaka with oven roasted tomato salsa sauce {V}
- Mushroom, spinach & ricotta pasta bake {V}
- Spinach & feta cannelloni {V}
- Vegetarian ravioli in a pesto sauce {V}
- Roasted butternut squash on a white bean puree with fermented soybean & chilli oil {Vegan}
- Char-grilled portobello mushrooms on garlic baby potatoes {Vegan}
- Chickpea curry with steamed jasmine rice {Vegan}
- Eggplant and capsicum lasagne {Vegan}
- Vegetable au gratin

Please select one of the below options:

- Potato & kumara gratin {GF} {V}
- Roasted garlic potatoes {GF} {V}
- Roasted root vegetables {GF} {DF} {V}
- Crushed potatoes with herbs & garlic mayo {Vegan}{GF}

SALAD SELECTION

Please select four of the following:

- Chickpea & char-grilled vegetable with Moroccan dressing {GF} {DF} {V}
- Greek with tomato, feta, olive, cucumber, red onion, fresh herb dressing {GF} {V}
- Caesar with baby cos, egg, bacon, parmesan dressing {GF}
- Waldorf with apple, celery, walnuts, lemon mayonnaise {GF} {DF} {V}
- Potato with grilled kumara, spring onion, deli mayonnaise {GF} {V}
- Pasta with char grilled vegetables, chorizo, bacon, sundried tomato pesto
- Beetroot with spinach, roasted pumpkin, feta & caramelised walnuts {GF} {V}

- Broccoli, cranberry almond & orange poppyseed dressing {GF} {DF} {Vegan}
- Feta, pomegranate & couscous salad {V}
- Butternut squash, brussels sprouts, pumpkin seeds & cranberry salad {GF} {DF} {V} {Vegan}
- Quinoa with pumpkin {GF} {DF} {Vegan}
- Grilled carrots on hummus, pinenuts & tahini {GF}
- Raw fish with coconut cream, tomato, cucumber, spring onion & citrus {GF} {DF}
- Mussels with red onion, capsicum, lemon dressing {GF} {DF}
- Seared tuna with green beans, potato, olive & onion {GF} {DF}
- Prawn salad & cherry tomato, avocado with marie rose sauce {GF} {DF}

The meal is served with freshly baked bread rolls. Beef, lamb & chicken are halal

DESSERT *Served as a Buffet*

- Crème brûlée
- Cheese & cracker selection
- Fresh fruit platter
- A selection of ice-cream
- Chefs premium selection of petite fours (selection of bite sized sweet treats)

Please also select one of the following:

- Apple crumble
- Sticky date pudding
- Traditional trifle
- Eton mess
- Tiramisu

BEVERAGES *Beverages included in your package are:*

- Oyster Bay - Sauvignon Blanc, Chardonnay, Pinot Gris, Rose, Merlot and Pinot Noir
- Pol Remy Brut (France) and Jacobs Creek Moscato
- Heineken, Stella Artois, Steinlager Classic, Speights, Heineken Light and Heineken 0%
- Assortment of soft drinks and juices
- Freshly brewed coffee and tea selection

Our menu and beverage selection are subject to change for both seasonal variations and adjustment to the menu.

{V} – Vegetarian {GF} – Gluten Free {DF} – Dairy Free {VG} – Vegan
{C} – Served as a Carving Station

We are pleased to offer a variety of gluten free options on our menus; however we are not a gluten-free venue, we cannot ensure that cross contamination will never occur. If you or your guests have a serious food allergy, please ensure this information is advised to our team prior to your event.