

THE Wedding Plated MENU

{V} - Vegetarian
{VG} - Vegan
{GF} - Gluten Free
{DF} - Dairy Free

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:

- Korean fried chicken with gochujang sauce {GF} {DF}
- Goujons of house panko crumbed fish with tartarê sauce
- Polenta chips with a sundried tomato tapenade {VG} {GF} {DF}
- Eggplant togarashi {VG} {DF}
- Pesto and ricotta pinwheel {V}
- Lamb & cumin croquettes {DF}
- Petite potato cakes with avocado {VG} {GF} {DF}
- Miso mayo tofu with asian pickles {VG} {GF} {DF}

OPTIONAL ENTRÉE

Please select one of the following if adding an entree for \$15pp

Served as individual plates to your guests:

- Moroccan lamb ribs with tzatziki
- Goi ga salad with chilli garlic prawn {GF} {DF}
- Duck liver parfait with Madeira and port, fig and pear chutney
- Oak barrel smoked salmon, lemon creme fraiche & shaved fennel salad {GF}
- Caprese salad, tomato, mozzarella, basil, drizzled with olive oil and balsamic reduction {V} {GF}
- Beef carpaccio, crispy capers, finely sliced red onion & red wine glaze {GF} {DF}
- Salt baked beetroot, toasted hazelnuts & black garlic emulsion {V}
- Marinated tofu, pickled Asian salad, roasted sesame dressing and crisp noodles {VG}
- Stuffed portobello caps, herbed polenta & spiced ratatouille {VG}
- Roasted tomatoes, polenta bruschetta & balsamic reduction {VG}

OPTIONAL TRIO ENTRÉE

Please select three of the following if adding a trio entree for \$20pp

Served as individual plates to your guests:

- Tuna crudo with lemon & lime
- Cured salmon, leek emulsion with dill {GF} {DF}
- Smoked chicken with chive & tarragon on house baked crostini {DF}
- Goat's cheesecake with camaralised onion

YOUR PLATED MAIN MEAL

Please select two options and a vegetarian option from below:

Your meal is also served with freshly baked bread rolls and sides

Served as individual plates to your guests:

Beef, lamb & chicken are halal

Beef Selection

- Beef short rib, dauphinoise with port braised shallots & yeasted cauliflower purée {GF}
- Beef fillet mignon, potato gratin, caramelised onions & pea purée {GF}

Lamb Selection

- Succulent lamb rack, broad beans, parmesan purée & dried tomatoes {GF}
- Lamb shank, herb potato, mint yoghurt, roasted pumpkin & toasted almonds {GF} {DF}

Pork Selection

- Tender pork belly, chicharron shards, herbed mash & green apple {GF}
- Bacon wrapped pork, butter beans, fennel slaw & apple sauce {GF}

Chicken & Duck Selection

- Lavender and szechuan spiced duck breast, duck fat potatoes & broccolini {GF} {DF}
- Crispy skin chicken breast stuffed with chive & garlic, honey miso rice & bok choy {DF}
- Crispy skin chicken cutlet, ai funghi, garlic roast potatoes {GF}

Fish Selection

- Market fish, beurre blanc, green pea risotto & fennel {GF}
- Honey mustard baked salmon, herbed mash & broccolini {GF}

Vegetarian Selection

- Roasted vegetable and beetroot salad, whipped feta, toasted almonds & citrus vinaigrette {V} {GF}
- Pumpkin and fennel risotto & parmesan crisp {V} {GF}
- Roasted field mushrooms, pumpkin, grilled halloumi risotto & linseed wafer {V} {GF}
- Spinach and feta ravioli with chefs herbed tomato sauce {V}
- Char-grilled vegetable filo with herb polenta slice & basil dressing {V}

Your Side Dishes

Please select one hot dish from below:

- Roasted parmesan carrots {V} {GF}
- Vegetable au gratin {V}
- Roasted garlic potatoes {VG} {GF} {DF}

Please select one cold dish from below:

- Fresh green salad {VG} {GF} {DF}
- Grilled carrots on hummus, pinenuts & tahini {V} {GF} {DF}
- Greek with tomato, feta, olive, cucumber, red onion, fresh herb dressing {V} {GF}
- Classic caesar with baby cos, egg, bacon, parmesan dressing, croutons
- Grilled broccoli with sesame dressing {VG} {GF} {DF}
- Feta, pomegranate, almonds & couscous salad {V}
- Quinoa with garlic & thyme roasted pumpkin {VG} {GF} {DF}

DESSERT

Our dessert buffet is the most popular option (as seen on the buffet and shared platters menus) and is included in the price.

Please select one of the following if adding an entree and dessert for \$25pp.

Served as individual plates to your guests:

- Hibiscus vanilla crème brûlée with ricotta dumpling with strawberry sorbet
- Strawberry tarragon salsa, crispy yoghurt with wild strawberry gel
- Almond joconde with strawberry sorbet
- Chocolate caramel pave, smoked brownie, amaretto cream, chocolate soil, macadamia nut ash with roasted white chocolate ice cream

