

THE Plated Wedding MENU



PLATED MEAL SERVICE

When choosing a plated menu this will include canapés after your ceremony, and a selection of two mains which are alternatively served on the day to your guests, and our delicious dessert buffet.

You do have the option to add an entrée for \$15pp to your plated menu. As well as receiving an additional course, our staff will take guest orders for their main meal when they are seated.

While your guests are enjoying their entrée it gives our team sufficient time to prepare the main course. Unfortunately this option is only available when an entrée is added to your package. Any special meal requirements such as vegetarians or food allergies will be catered for separately when advised prior to your wedding.

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 cream & 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 dipping sauce
- Potato and kumara croquettes {V}
- Additional selection of beef crostini & salmon blinis
- Lamb & cumin croquettes
- Polenta cake with a sundried tomato tapenade {Vegan} {GF} {DF}
- Petite potato cakes with avocado & herbed mayo {Vegan} {GF} {DF}
- Smoked eggplant crostini {Vegan} {DF}
- Miso mayo tofu with asian pickles {Vegan} {GF} {DF}

ENTRÉE

Please select one of the below options if adding an entrée for \$15pp:

- Moroccan lamb ribs with tzatziki
- Goi ga salad with chilli garlic shrimp {GF} {DF}
- Duck liver parfait with port, Madeira & a fig & pear chutney
- Oak barrel smoked salmon, lemon crème fraîche & shaved fennel salad {GF}
- Caprese salad, tomato, mozzarella, basil, drizzled with olive oil & 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 & crisp noodles {V} {Vegan}
- Stuffed portobello caps, herbed polenta & spiced ratatouille {V} {Vegan}
- Roasted tomatoes, polenta bruschetta & balsamic reduction {V} {Vegan}

YOUR MAIN MEAL

Please select two of the below options:

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

- Crispy skin pork belly, 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

Please select one vegetarian alternative:

- 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}

SIDE SELECTION

Please select one hot side dish:

- Roasted parmesan carrots {GF}
- Vegetable au gratin
- Selection of fresh seasonal vegetables {V} {GF} {DF} {VG}
- Roasted garlic potatoes {GF} {V}

Please select one cold side dish:

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

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. Your meal is also served with freshly baked bread rolls.

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

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.