

THE Wedding Shared Platters 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}

YOUR SHARED-PLATTERS MAIN MEAL
Served on platters to each table with freshly baked bread rolls
Beef, lamb & chicken are halal

Lamb, Beef & Pork Selection
Please select one of the following:

- Beef fillet served on lyonnaise potatoes with beef jus and pea puree {GF}
- Grilled lamb cutlets with parmesan & kumara mash and mint demi glaze {GF}
- Crispy skin pork belly with baked apple sauce on a creamy duo of braised buttered cabbage and herb mash {GF}
- Roasted lamb shoulder with crumbled pinenuts & fresh herbs accompanied with mint & cranberry chutney {GF} {DF}
- Roasted pork belly with baked apple compote {GF} {DF}
- Slowed cooked lamb curry with basmati rice
- Katsu beef curry with rice
- Rendang beef with rice {GF} {DF}
- Red thai beef curry with rice {GF} {DF}
- Green thai beef curry with rice {GF} {DF}
- Pork belly with char siu with rice {GF} {DF}
- Dan dan beef noodles {DF}

Chicken Selection
Please select one of the following:

- Baked chicken thigh with sundried tomato pesto and a char-grilled vegetable risotto {GF}
- Bacon wrapped chicken thigh on potato cake with sofrito {DF}
- Citrus chicken thigh on garlic mash with salsa verde {GF}
- BBQ marinated chicken on crispy potatoes {GF} {DF}
- Chicken adobo with rice {GF} {DF}
- Bone in steamed chicken with shallots & soy with rice {GF} {DF}
- Malaysian bone in chicken curry with rice {GF} {DF}
- Katsu chicken curry with rice

Fish Selection
Please select one of the following:

- Pan Fried market fish with a herb crumb on cauliflower puree with citrus, caper & butter sauce {GF}
- Seared and baked lemon & pepper salmon fillet served on a bed of risotto {GF}
- Seared salmon on blanched bok choy with miso mayonnaise and Asian salad {GF} {DF}
- Red thai fish curry with rice {GF} {DF}
- Green thai fish curry with rice {GF} {DF}
- Fish with chili oil, ginger & soy with rice {GF} {DF}

Vegetarian Selection
Please select one of the following:

- Braised harissa chickpea tagine with apricot, peppers, dried nuts and herbs {VG} {GF} {DF}
- Spinach, mushroom and grana padano cheese {V}
- Ricotta & spinach cannelloni {V}
- Vegetarian moussaka with oven roasted tomato salsa sauce {V}
- Sweet potato and coconut curry on steamed rice {V} {GF} {DF}
- Chopped garlic & chilli broccoli with sesame dressing {V} {GF} {DF}
- Steamed choysum with mushroom sauce {VG} {GF} {DF}
- Egg fried rice {DF} {GF}
- Mapo tofu {VG} {DF} {GF}

Your meal is also served with:

- Selection of fresh seasonal vegetables {VG} {GF} {DF}
- Roasted garlic potatoes {VG} {GF} {DF}
- Fresh seasonal salad {VG} {GF} {DF}

DESSERT
Served as a Buffet

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

Please add to the menu above and select one of the following:

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

OPTIONAL EXTRA COURSE
Option for two course platters meal for additional \$15pp.
This optional extra includes two separate courses plus two additional dishes - an extra salad (select from the buffet menu) plus an additional meat dish
Course One: 2 meats + vegetarian option + salad + bread
Course Two: 2 meats + seasonal vegetables + salad + garlic potatoes

BEVERAGES
Beverages included in the inclusive beverage package are:

- Oyster Bay Wines - Sauvignon Blanc, Chardonnay, Pinot Gris, Rose, Merlot and Pinot Noir
- Pol Remy Brut (France) and Jacobs Creek Moscato Rose
- Heineken, Stella Artois, Steinlager Classic, Speights Gold, Speight's Summit Ultra, Export Citrus 2.5% and Heineken 0%
- Assortment of soft drinks and juices
- Freshly brewed coffee and tea selection

