



Wedding Menu Options

Canapé options

Pick from 3 below

- Smoked chicken, onion jam on croton
- Mac and cheese croquette
- Press pork and cherry gel
- Lebanese meatballs and labneh
- Char capsicum, goats cheese on croton

Pre add on (optional additions)

- Cured meats board (bresaola, prosciutto, double smoked ham and pickled vegetables) \$195 per 40 ppl
- Cheese station (double brie, blue cheese, goats log w/leek ash) \$150per 40ppl
- Oysters (Kilpatrick, natural, mignonette, mirin & soy) market prices min order 3 dozen
- Fruit platters \$150 per 40ppl
- Dip platters (hummus, tzatziki, beetroot with sourdough, water crackers, lavosh, veg sticks) \$100 per 40ppl

Entrée (served on wooden platter boards at the table)

- Ceviche scallops with wiped avocado, red onion
- Fried chicken bits, sweet corn puree and popcorn
- Native spiced fried calamari with crisp red onions, capers and radicchio salad

Mains (served on platters at the table)

- Roasted rump cap with chimichurri
- Roast pork with fennel and lemon
- Chermoula roast chicken
- Roasted rosemary potato
- Roasted honey carrots
- Green beans

Desserts (Alternate drop)

- Chocolate fudge brownie w/ whipped cream and rumtopf
- Mini pavlova w/passionfruit, cream cheese and caramelized white chocolate

Pricing

Option 1. Canapes, Mains and Dessert \$95 per head

Option 2. Canapes, Entrée, Main & Dessert \$125pp

