

2018-2020

# WEDDING PACKAGE

MC&K ON MYLKAPPA RD





# SIMPLE & FLEXIBLE

*We're here to take the stress  
away from your big day!*





# CAPACITIES



A LA CARTE	75
BANQUET	75
COCKTAIL	100
MARKET STALL	100

# WHAT WE CAN DO FOR YOU

ASIDE FROM PROVIDING THE VENUE,  
FOOD PACKAGES AND BEVERAGE  
PACKAGES WE ALSO SPECIALISE IN A  
SELECTION OF OTHER SERVICES...

- CEREMONY SET UP AND HIRE
- MUSIC AND AUDIO SYSTEM SET UP AND HIRE
- STYLING FOR RECEPTION
- FLOWER ARRANGEMENTS/CENTREPIECES FOR CEREMONY AND RECEPTION AREA
- CUSTOMISED WINE LABELS ("CONGRATULATIONS NAME 1 AND NAME 2 | 18.08.18")



# COCKTAIL MENU

## CHILLED CANAPES

BRUSCHETTA OF SUNDRIED TOMATO PESTO, GOATS CURD AND ONION JAM  
BRUSCHETTA OF FOREST MUSHROOMS AND FRESH THYME  
HERB CROSTINI TOPPED WITH SMOKED SALMON AND DILL YOGHURT  
FRESHLY SHUCKED OYSTERS WITH CITRUS WEDGES  
VIETNAMESE COLD ROLLS WITH HOISIN SAUCE  
GARLIC CROSTINI TOPPED WITH ROAST BEEF AND HORSERADISH CRÈME  
BEETROOT AND GOATS CURD TARTLETS  
MIXED SUSHI ROLLS WITH SOY SAUCE, WASABI AND PICKLED GINGER  
VEGETABLE FRITTATA  
HOME SMOKED CHICKEN AND GLAZED PEAR SALSA TARTLETS  
SALMON AND CUCUMBER TARTLETS CAMELISED ONION AND GOATS CURD TARTLETS  
DILL BLINI TOPPED WITH BASIL CURED SALMON, SOUR CREAM AND KEETA  
COFFIN BAY OYSTERS, THAI BASIL SALAD AND CHILLI CAMEL  
ROASTED PUMPKIN, FETA AND PINE NUT TARTLETS

## HOT CANAPES

FOREST MUSHROOM AND ROASTED GARLIC ARANCHINI WITH SAFFRON AIOLI  
ZUCCHINI AND PINE NUT FRITTERS SERVED WITH CORIANDER AND LEMON AIOLI  
HOUSEMADE PORK AND ROSEMARY SAUSAGE ROLLS WITH FLAKY PASTRY  
MINI MARGARITA PIZZAS WITH FRESH BASIL DRIZZLED WITH EVOO  
SPICY SATAY CHICKEN SKEWERS SLOW BAKED MEATBALLS WITH SPICY BARBEQUE GLAZE  
HOMEMADE COCKTAIL BEEF, MUSHROOM AND RED WINE PIES  
TOMATO, BACON AND PARMESAN COCKTAIL QUICHES  
MOROCCAN LAMB AND PINE NUT PARCELS WITH SPICED YOGHURT DRESSING  
SALT AND PEPPER SPICED SQUID WITH CHILLI, LIME AND CORIANDER DIPPING SAUCE  
ROAST PUMPKIN, SAGE AND FETTA ARANCHINI  
THAI FISH AND PRAWN CAKES WITH CHILLI PLUM SAUCE  
KILPATRICK OYSTERS  
GARLIC PRAWN SKEWERS  
CRISP PRAWN TWISTERS WITH CHILLI CAMEL DRESSING  
PEA, FONTINA AND PROSCUITTO ARANCHINI WITH HERB AIOLI  
WARM CIDER BRAISED PORK AND CAMELISED ONION AND MANCHEGO SLIDERS

## SWEET CANAPES

TROPICAL FRUIT SKEWERS

CHOCOLATE AND HAZELNUT TRUFFLES

LEMON CURD TARTLETS WITH PISTACHIO PRALINE

LAYERED SHERRY TRIFLE IN SHOT GLASSES

CHOCOLATE DIPPED PROFITEROLES WITH GINGER CREAM

CHERRY AND COCONUT CREAM IN ESPRESSO CUPS

PETITE FRUIT TARTLETS FILLED WITH VANILLA CREAM AND RASPBERRY COMPOTE

## BIG BITE

WARM CIDER BRAISED PORK AND CARAMELISED ONION AND MANCHEGO SLIDERS

SLOW COOKED LAMB ROGAN JOSH WITH BUTTERY SPICED BASMATI RICE AND PAPPADUM

HOMEMADE CUP OF SOUP WITH FRESH GARLIC BREAD

SLICE OF YARD LONG PIZZA – HERBIVORE, CARNIVORE OR MARGARITA

BOWL OF HOMEMADE RISOTTO – MUSHROOM OR CHICKEN

BOWL OF HOMEMADE PAELLA – TOMATO, CHORIZO AND SEAFOOD

BOWL OF CELLAR FRESH PASTA – SEAFOOD OR VEGETARIAN



# BANQUET MENU

## CANAPES

BRUSCHETTA OF SUNDRIED TOMATO PESTO, GOATS CURD AND ONION JAM

BRUSCHETTA OF FOREST MUSHROOMS AND FRESH THYME

HERB CROSTINI TOPPED WITH SMOKED SALMON AND DILL YOGHURT

FRESHLY SHUCKED OYSTERS WITH CITRUS WEDGES

VIETNAMESE COLD ROLLS WITH HOISIN SAUCE

GARLIC CROSTINI TOPPED WITH ROAST BEEF AND HORSERADISH CRÈME

BEETROOT AND GOATS CURD TARTLETS

MIXED SUSHI ROLLS WITH SOY SAUCE, WASABI AND PICKLED GINGER

VEGETABLE FRITTATA

HOME SMOKED CHICKEN AND GLAZED PEAR SALSA TARTLETS

SALMON AND CUCUMBER TARTLETS CAMELISED ONION AND GOATS CURD TARTLETS

DILL BLINI TOPPED WITH BASIL CURED SALMON, SOUR CREAM AND KEETA

COFFIN BAY OYSTERS, THAI BASIL SALAD AND CHILLI CAMEL

ROASTED PUMPKIN, FETA AND PINE NUT TARTLETS

FOREST MUSHROOM AND ROASTED GARLIC ARANCHINI WITH SAFFRON AIOLI

ZUCCHINI AND PINE NUT FRITTERS SERVED WITH CORIANDER AND LEMON AIOLI

HOUSEMADE PORK AND ROSEMARY SAUSAGE ROLLS WITH FLAKY PASTRY

MINI MARGARITA PIZZAS WITH FRESH BASIL DRIZZLED WITH EVOO

SPICY SATAY CHICKEN SKEWERS SLOW BAKED MEATBALLS WITH SPICY BARBEQUE GLAZE

HOMEMADE COCKTAIL BEEF, MUSHROOM AND RED WINE PIES

TOMATO, BACON AND PARMESAN COCKTAIL QUICHES

MOROCCAN LAMB AND PINE NUT PARCELS WITH SPICED YOGHURT DRESSING

SALT AND PEPPER SPICED SQUID WITH CHILLI, LIME AND CORIANDER DIPPING SAUCE

ROAST PUMPKIN, SAGE AND FETTA ARANCHINI

THAI FISH AND PRAWN CAKES WITH CHILLI PLUM SAUCE

KILPATRICK OYSTERS

GARLIC PRAWN SKEWERS

CRISP PRAWN TWISTERS WITH CHILLI CAMEL DRESSING

PEA, FONTINA AND PROSCUITTO ARANCHINI WITH HERB AIOLI

WARM CIDER BRAISED PORK AND CAMELISED ONION AND MANCHEGO SLIDERS

## MEAT MAINS

BRAISED AND ROASTED BELLY PORK, GINGER AND HOISIN GLAZE WITH CRISP VEGETABLES  
FREE RANGE HERB STUFFED CHICKEN BREAST WITH MADEIRA SAUCE  
SLOW ROASTED SHOULDER OF LAMB MARINATED WITH MUSTARD ROSEMARY AND LEMON PEPPER  
BRAISED BEEF CHEEK WITH MUSHROOMS, SHALLOTS AND PINK PEPPERCORN CREAM  
TWICE COOKED BELLY PORK WITH HOUSE MADE APPLE SAUCE  
ROASTED RUMP OF BEEF WITH RED WINE JUS  
BUTTER CHICKEN WITH STEAMED BASMATI RICE AND POPPADUMS  
BRAISED BEEF CHEEK WITH BACON, MUSHROOMS, BABY ONIONS AND SEASON COUSCOUS  
FREE RANGE CHICKEN BREAST WITH BACON AND TARRAGON JUS  
GRILLED CHICKEN THIGH WITH GARLIC, MINT AND YOGHURT  
BAKED STICKY PORK RIBS WITH BARBEQUE GLAZE

[ANY SELECTIONS FROM BELOW \$7 PER GUEST/PER CHOICE]

AGED BEEF STRIPLOIN WITH SHIRAZ GLAZE  
CHARRED LAMB BACK STRAP MARINATED IN LEMON, MUSTARD AND BLACK PEPPER  
SIRLOIN OF BEEF, PARMENTIERE POTATO WITH TRUFFLE BUTTER AND A BEEF GLAZE  
PANCETTA WRAPPED CHICKEN BREAST ON SWEET POTATO MASH WITH THYME JUS  
HERB STUFFED CHICKEN BREAST, BLANCHED BROCCOLINI WITH LEMON BUTTER AND SAGE JUS  
FILLET OF BEEF, ROASTED COCKTAIL POTATOES WITH SWEET TOMATO RELISH  
MARINATED RUMP OF LAMB WITH PARMESAN RISOTTO WITH MUSHROOM RAGOUT  
SIRLOIN OF BEEF, ROAST GARLIC POTATO MASH WITH RED WINE JUS  
CHICKEN BREAST, MUSHROOM RISOTTO WITH ASPARAGUS SPEARS AND TOMATO RELISH  
ROASTED LOIN OF PORK WITH RED CABBAGE, CRISP POTATO CAKE, PEPPER AND SAGE CREAM SAUCE  
PEPPERED BEEF FILLET WITH POTATO MASH, ZUCCHINI DUMPLINGS AND MERLOT GLAZE  
GRAIN FED LAMB RUMP WITH CAPSICUM AND SPINACH POLENTA, GRILLED HALOUMI AND SAGE JUS

## SEAFOOD MAINS

BAKED TASMANIAN SALMON WITH SAUCE GRIBICHE  
MARINATED CALAMARI WITH CITRUS AND FENNEL SALAD  
SEARED TASMANIAN SALMON WITH SALSA VERDE  
BAKED BARRAMUNDI WITH A TOMATO, CAPER AND DILL SALSA  
CRUMBED CALAMARI BATONS WITH LIME AIOLI  
FRITTATA OF SMOKED SALMON, LEEK AND POTATO, PARSLEY AND PARMESAN CHEESE  
NORTHERN TERRITORY BARRAMUNDI WITH SPICED TOMATO AND ZUCCHINI GUMBO



[ANY SELECTIONS FROM BELOW \$7 PER GUEST/PER CHOICE]

COLD POACHED PRAWNS WITH SAUCE ROUILLE

POACHED SCALLOPS AND SNAPPER IN A SWEET RED CURRY COCONUT SAUCE WITH ASIAN GREENS

BARRAMUNDI FILLETS WITH ROSEMARY AND FETTA SCORDALIA, ASPARAGUS AND ROMA TOMATO JAM

BAKED GULF SNAPPER, TOMATO, CHILLI AND BASIL SALSA

BAKED GULF SNAPPER WITH CAPER, LEMON AND DILL CRUST

## VEGETARIAN MAINS

ROAST SWEET POTATO AND PUMPKIN FRITTATA WITH ROQUETTE PESTO

BAKED SPINACH AND RICOTTA FILO ROLL WITH A RICH NAPOLITANO SAUCE

RATATOUILLE OF ZUCCHINI, CAPSICUM, TOMATO AND EGGPLANT

GRILLED ASPARAGUS AND ARTICHOKE WITH FETTA AND BLACK OLIVES

FOUR BEAN CHILI CON CARNE WITH STEAMED BASMATI RICE AND SOUR CREAM

SWISS BROWN MUSHROOMS WITH PORCINI BUTTER AND SEA SALT

SPINACH AND RICOTTA RAVIOLI WITH HOUSE MADE TOMATO SAUCE, PECORINO AND BASIL

CASSOULET WITH WHITE BEANS, BOLOTTI BEANS AND CHICKPEAS WITH FRESH HERBS AND GARLIC

PUMPKIN AND GOATS CHEESE AGNOLOTTI, PANKO AND PARMESAN CRUMB

RISOTTO OF SWISS BROWN MUSHROOMS, SPINACH, PARMESAN CHEESE AND TRUFFLE EVOO

ROAST VEGETABLE AND RICOTTA CANNELLONI WITH SHAVED PARMESAN AND DRESSED ROQUETTE

BEETROOT AND WOODSIDE GOATS CURD TARTLET WITH ROQUETTE AND STICKY BALSAMIC

PUMPKIN AND ROSEMARY RISOTTO WITH SHAVED PARMESAN AND DRESSED ROQUETTE

## SIDE DISHES

ROASTED BABY POTATOES WITH CHORIZO AND RED ONION

TRADITIONAL CAULIFLOWER CHEESE

BRAISED CABBAGE AND CARAWAY SEEDS WITH SLIVERED ALMONDS

STEAMED SEASONAL VEGETABLES WITH HONEY VINAIGRETTE

HONEY AND CUMIN GLAZED CARROTS

ROSEMARY ROASTED POTATOES

MEDLEY OF ROASTED VEGETABLES

BUTTERED GREENS

ROQUETTE, PEAR AND PARMESAN SALAD

ASIAN EGG FRIED RICE WITH CHILLIES AND FRIED SHALLOTS

CAESAR SALAD WITH BACON, SOFT BOILED EGG, CROUTONS AND PARMESAN

ROAST PUMPKIN, BABY SPINACH WITH PINE NUTS AND FETTA

VINE RIPENED TOMATO, BOCCONCINI, EVOO AND BASIL

BABY POTATOES WITH CHORIZO, RED ONION, SPINACH AND SEEDED MUSTARD MAYONNAISE

SPICED CHICK PEAS, ROAST VEGETABLES, FRESH HERBS AND YOGHURT

MIXED GREEN LEAF SALAD

GREEK SALAD WITH LEMON AND THYME EVOO

MOROCCAN COUSCOUS PEARLS, ROQUETTE, CANDIED ORANGE, RED ONION AND MOLASSES

## DESSERT

YOUR WEDDING CAKE ACCOMPANIED WITH FRUIT COMPOTE AND VANILLA ANGLAISE

SELECTION OF HILLS CHEESES, GLACE FRUITS AND CHUTNEY WITH MIXED SEASONAL FRUITS

[ADDITIONAL SELECTIONS FOR \$7 PER GUEST/PER CHOICE]

WARM CHOCOLATE AND RASPBERRY BROWNIE, VANILLA ANGLAISE AND VANILLA BEAN ICE CREAM

BAKED PASSIONFRUIT AND CREAM CHEESE TART, COMPOTE OF RED FRUITS AND LIME SORBET

DARK CHOCOLATE TORTE WITH VANILLA CREAM AND PEPPERED STRAWBERRIES

SALTED CARAMEL AND FIG PUDDING, VANILLA ANGLAISE AND VANILLA BEAN ICE CREAM

VANILLA PANNA COTTA WITH RASPBERRY AND RIBERY COMPOTE WITH CINNAMON ICE CREAM

RICH CHOCOLATE TART WITH NATIVE QUANDONG AND ALMOND ICE CREAM WITH CRÈME CHIBOUST

BURNT ORANGE AND MUNTRIE TART, WITH CITRUS CURD AND WILD LIME SORBET

VANILLA AND CITRUS PANNA COTTA, MULLED RHUBARB, LEMON CURD AND GINGER SNAPS

WARM APPLE, RHUBARB AND RAISIN CRUMBLE WITH TOASTED CINNAMON ICE CREAM

CHOCOLATE AND PEANUT BUTTER BROWNIE, WITH PEANUT BUTTER ICE CREAM



# A LA CARTE MENU

## CANAPES

BRUSCHETTA OF SUNDRIED TOMATO PESTO, GOATS CURD AND ONION JAM  
BRUSCHETTA OF FOREST MUSHROOMS AND FRESH THYME  
HERB CROSTINI TOPPED WITH SMOKED SALMON AND DILL YOGHURT  
FRESHLY SHUCKED OYSTERS WITH CITRUS WEDGES  
VIETNAMESE COLD ROLLS WITH HOISIN SAUCE  
GARLIC CROSTINI TOPPED WITH ROAST BEEF AND HORSERADISH CRÈME  
BEETROOT AND GOATS CURD TARTLETS  
MIXED SUSHI ROLLS WITH SOY SAUCE, WASABI AND PICKLED GINGER  
VEGETABLE FRITTATA  
HOME SMOKED CHICKEN AND GLAZED PEAR SALSA TARTLETS  
SALMON AND CUCUMBER TARTLETS CAMELISED ONION AND GOATS CURD TARTLETS  
DILL BLINI TOPPED WITH BASIL CURED SALMON, SOUR CREAM AND KEETA  
COFFIN BAY OYSTERS, THAI BASIL SALAD AND CHILLI CAMEL  
ROASTED PUMPKIN, FETA AND PINE NUT TARTLETS  
FOREST MUSHROOM AND ROASTED GARLIC ARANCHINI WITH SAFFRON AIOLI  
ZUCCHINI AND PINE NUT FRITTERS SERVED WITH CORIANDER AND LEMON AIOLI  
HOUSEMADE PORK AND ROSEMARY SAUSAGE ROLLS WITH FLAKY PASTRY  
MINI MARGARITA PIZZAS WITH FRESH BASIL DRIZZLED WITH EVOO  
SPICY SATAY CHICKEN SKEWERS SLOW BAKED MEATBALLS WITH SPICY BARBEQUE GLAZE  
HOMEMADE COCKTAIL BEEF, MUSHROOM AND RED WINE PIES  
TOMATO, BACON AND PARMESAN COCKTAIL QUICHES  
MOROCCAN LAMB AND PINE NUT PARCELS WITH SPICED YOGHURT DRESSING  
SALT AND PEPPER SPICED SQUID WITH CHILLI, LIME AND CORIANDER DIPPING SAUCE  
ROAST PUMPKIN, SAGE AND FETTA ARANCHINI  
THAI FISH AND PRAWN CAKES WITH CHILLI PLUM SAUCE  
KILPATRICK OYSTERS  
GARLIC PRAWN SKEWERS  
CRISP PRAWN TWISTERS WITH CHILLI CAMEL DRESSING  
PEA, FONTINA AND PROSCUITTO ARANCHINI WITH HERB AIOLI  
WARM CIDER BRAISED PORK AND CAMELISED ONION AND MANCHEGO SLIDERS



## ENTREE

ROAST SWEET POTATO AND BUTTERNUT PUMPKIN FRITTATA WITH ROQUETTE PESTO  
BRAISED PORK BELLY, WILTED BOK CHOY AND STICKY SOY GLAZE  
GRILLED PRAWNS WITH SHAVED BABY FENNEL, CITRUS SEGMENTS AND ROQUETTE  
GALANTINE OF CHICKEN, PISTACHIO AND CARAMELISED ONION WITH MOROCCAN COUSCOUS SALAD  
RARE ROAST BEEF, JULIENNE VEGETABLES AND DRY ROASTED PEANUTS WITH SOY DRESSING  
SMOKED SALMON BRUSCHETTA AND CREAM CHEESE, ROQUETTE WITH PICKLE AND TOMATO JAM  
CURED SALMON, BEANS, SEMI-DRIED TOMATO, RED ONION, CONFIT POTATO WITH CITRUS YOGHURT  
ROMA TOMATO BRUSCHETTA WITH SPANISH ONION, GARLIC, BASIL, ROQUETTE AND OLIVE OIL  
ROMA TOMATO AND RED ONION TARTLET WITH GOATS CURD, BABY BASIL, BALSAMIC AND EVOO  
SMOKED CHICKEN WITH CELERIAC, SPINACH, AVOCADO, GRAPEFRUIT AND MUSTARD MAYONNAISE  
POACHED PRAWNS MARIE ROSE, BABY COS, PICKLED CUCUMBERS, RED ONION, AND LEMON GEL  
HOT SMOKED SALMON FISH CAKE, TOMATO FONDUE, BASIL MAYONNAISE AND KETA CAVIAR  
FONDANT POTATO, CHARRED TOFU, EGGPLANT, CAULIFLOWER WITH BABY FENNEL AND PICCALILLI

## MAIN COURSE

PANCETTA WRAPPED CHICKEN BREAST WITH SWEET POTATO GALETTE AND THYME JUS  
HERB STUFFED CHICKEN BREAST WITH BLANCHED BROCCOLINI, LEMON BUTTER AND SAGE JUS  
BEEF STRIPLOIN, BOULANGERE POTATO, CARROT PUREE WITH TRUFFLE BUTTER AND BEEF GLAZE  
ROASTED RUMP OF BEEF, CRISP CHAT POTATO, SWEET TOMATO RELISH WITH RED WINE JUS  
TASMANIAN SALMON WITH POTATO AND THYME ROSTI, WILTED SPINACH AND BEURRE BLANC  
MARINATED LAMB RUMP, AGED PARMESAN RISOTTO, BROCCOLINI AND MUSHROOM RAGOUT  
BARRAMUNDI FILLET, ROSEMARY AND FETTA SCORDALIA, ASPARAGUS AND ROMA TOMATO JAM  
ROAST VEGETABLE AND RICOTTA CANNELLONI WITH SHAVED PARMESAN AND DRESSED ROQUETTE  
BEETROOT, ROASTED ONION, WOODSIDE GOATS CURD TATIN WITH ROQUETTE AND STICKY BALSAMIC  
PUMPKIN AND ROSEMARY RISOTTO WITH SHAVED PARMESAN AND DRESSED ROQUETTE  
SIRLOIN OF BEEF, ROAST GARLIC POTATO MASH, BUTTERED SPINACH AND RED WINE JUS  
OVEN BAKED BARRAMUNDI, BASHED COCKTAIL POTATO, LEEK AND PEAS IN GINGER CREAM  
LOIN OF PORK WITH BRAISED RED CABBAGE, CRISP POTATO CAKE, PEPPERCORN AND SAGE CREAM  
AGED SIRLOIN OF BEEF, SWEET POTATO GALETTE, ROASTED SHALLOTS AND RED WINE JUS  
GRAIN FED LAMB RUMP, CAPSICUM AND SPINACH POLENTA, GRILLED HALOUMI AND SAGE JUS  
SALTWATER BARRAMUNDI, CRAB AND POTATO ROSTI, BABY SPINACH AND ZUCCHINI GUMBO  
PUMPKIN AND GOATS CHEESE AGNOLOTTI, PANKO AND PARMESAN CRUMBLE  
GRILLED ATLANTIC SALMON, ZUCCHINI AND BASIL PUREE, TOMATO AND CHILLI JAM AND FRESH BASIL  
ROAST PORTERHOUSE BEEF, FONDANT POTATO, GRILLED ASPARAGUS WITH BURGUNDY JUS

## SIDE DISHES

ROASTED BABY POTATOES WITH CHORIZO AND RED ONION  
TRADITIONAL CAULIFLOWER CHEESE  
BRAISED CABBAGE AND CARAWAY SEEDS WITH SLIVERED ALMONDS  
STEAMED SEASONAL VEGETABLES WITH HONEY VINAIGRETTE  
HONEY AND CUMIN GLAZED CARROTS  
ROSEMARY ROASTED POTATOES  
MEDLEY OF ROASTED VEGETABLES  
BUTTERED GREENS  
ROQUETTE, PEAR AND PARMESAN SALAD  
ASIAN EGG FRIED RICE WITH CHILLIES AND FRIED SHALLOTS  
CAESAR SALAD WITH BACON, SOFT BOILED EGG, CROUTONS AND PARMESAN  
ROAST PUMPKIN, BABY SPINACH WITH PINE NUTS AND FETTA  
VINE RIPENED TOMATO, BOCCONCINI, EVOO AND BASIL  
BABY POTATOES WITH CHORIZO, RED ONION, SPINACH AND SEEDED MUSTARD MAYONNAISE  
SPICED CHICK PEAS, ROAST VEGETABLES, FRESH HERBS AND YOGHURT  
MIXED GREEN LEAF SALAD  
GREEK SALAD WITH LEMON AND THYME EVOO  
MOROCCAN COUSCOUS PEARLS, ROQUETTE, CANDIED ORANGE, RED ONION AND MOLASSES

## DESSERT

YOUR WEDDING CAKE ACCOMPANIED WITH FRUIT COMPOTE AND VANILLA ANGLAISE  
SELECTION OF HILLS CHEESES, GLACE FRUITS AND CHUTNEY WITH MIXED SEASONAL FRUITS  
[ADDITIONAL SELECTIONS FOR \$7 PER GUEST/PER CHOICE]  
WARM CHOCOLATE AND RASPBERRY BROWNIE, VANILLA ANGLAISE AND VANILLA BEAN ICE CREAM  
BAKED PASSIONFRUIT AND CREAM CHEESE TART, COMPOTE OF RED FRUITS AND LIME SORBET  
DARK CHOCOLATE TORTE WITH VANILLA CREAM AND PEPPERED STRAWBERRIES  
SALTED CARAMEL AND FIG PUDDING, VANILLA ANGLAISE AND VANILLA BEAN ICE CREAM  
VANILLA PANNA COTTA WITH RASPBERRY AND RIBERY COMPOTE WITH CINNAMON ICE CREAM  
RICH CHOCOLATE TART WITH NATIVE QUANDONG AND ALMOND ICE CREAM WITH CRÈME CHIBOUST  
BURNT ORANGE AND MUNTRIE TART, WITH CITRUS CURD AND WILD LIME SORBET  
VANILLA AND CITRUS PANNA COTTA, MULLED RHUBARB, LEMON CURD AND GINGER SNAPS  
WARM APPLE, RHUBARB AND RAISIN CRUMBLE WITH TOASTED CINNAMON ICE CREAM  
CHOCOLATE AND PEANUT BUTTER BROWNIE, WITH PEANUT BUTTER ICE CREAM



# MARKET STALL MENU

## CANAPES

BRUSCHETTA OF SUNDRIED TOMATO PESTO, GOATS CURD AND ONION JAM  
BRUSCHETTA OF FOREST MUSHROOMS AND FRESH THYME  
HERB CROSTINI TOPPED WITH SMOKED SALMON AND DILL YOGHURT  
FRESHLY SHUCKED OYSTERS WITH CITRUS WEDGES  
VIETNAMESE COLD ROLLS WITH HOISIN SAUCE  
GARLIC CROSTINI TOPPED WITH ROAST BEEF AND HORSERADISH CRÈME  
BEETROOT AND GOATS CURD TARTLETS  
MIXED SUSHI ROLLS WITH SOY SAUCE, WASABI AND PICKLED GINGER  
VEGETABLE FRITTATA  
HOME SMOKED CHICKEN AND GLAZED PEAR SALSA TARTLETS  
SALMON AND CUCUMBER TARTLETS CAMELISED ONION AND GOATS CURD TARTLETS  
DILL BLINI TOPPED WITH BASIL CURED SALMON, SOUR CREAM AND KEETA  
COFFIN BAY OYSTERS, THAI BASIL SALAD AND CHILLI CAMEL  
ROASTED PUMPKIN, FETA AND PINE NUT TARTLETS  
  
FOREST MUSHROOM AND ROASTED GARLIC ARANCHINI WITH SAFFRON AIOLI  
ZUCCHINI AND PINE NUT FRITTERS SERVED WITH CORIANDER AND LEMON AIOLI  
HOUSEMADE PORK AND ROSEMARY SAUSAGE ROLLS WITH FLAKY PASTRY  
MINI MARGARITA PIZZAS WITH FRESH BASIL DRIZZLED WITH EVOO  
SPICY SATAY CHICKEN SKEWERS SLOW BAKED MEATBALLS WITH SPICY BARBEQUE GLAZE  
HOMEMADE COCKTAIL BEEF, MUSHROOM AND RED WINE PIES  
TOMATO, BACON AND PARMESAN COCKTAIL QUICHES  
MOROCCAN LAMB AND PINE NUT PARCELS WITH SPICED YOGHURT DRESSING  
SALT AND PEPPER SPICED SQUID WITH CHILLI, LIME AND CORIANDER DIPPING SAUCE  
ROAST PUMPKIN, SAGE AND FETTA ARANCHINI  
THAI FISH AND PRAWN CAKES WITH CHILLI PLUM SAUCE  
KILPATRICK OYSTERS  
GARLIC PRAWN SKEWERS  
CRISP PRAWN TWISTERS WITH CHILLI CAMEL DRESSING  
PEA, FONTINA AND PROSCIUTTO ARANCHINI WITH HERB AIOLI  
WARM CIDER BRAISED PORK AND CAMELISED ONION AND MANCHEGO SLIDERS



## THE CARVERY

BRAISED AND ROASTED BELLY PORK WITH GINGER AND HOISIN GLAZE  
FREE RANGE HERB STUFFED CHICKEN BREAST WITH MADEIRA SAUCE  
SLOW ROASTED SHOULDER OF LAMB MARINATED WITH MUSTARD ROSEMARY AND LEMON PEPPER  
BRAISED BEEF CHEEK WITH MUSHROOMS, SHALLOTS AND PINK PEPPERCORN CREAM  
TWICE COOKED BELLY PORK WITH HOUSE MADE APPLE SAUCE  
ROASTED RUMP OF BEEF WITH RED WINE JUS  
BRAISED BEEF CHEEK WITH BACON, MUSHROOMS, BABY ONIONS AND SEASON COUSCOUS  
FREE RANGE CHICKEN BREAST WITH BACON AND TARRAGON JUS  
GRILLED CHICKEN THIGH WITH GARLIC, MINT AND YOGHURT  
BAKED STICKY PORK RIBS WITH BARBEQUE GLAZE

[ANY SELECTIONS FROM BELOW \$7 PER GUEST/PER CHOICE]

AGED BEEF STRIPLOIN WITH SHIRAZ GLAZE  
CHARRED LAMB BACK STRAP MARINATED IN LEMON, MUSTARD AND BLACK PEPPER  
SIRLOIN OF BEEF WITH TRUFFLE BUTTER AND A BEEF GLAZE  
PANCETTA WRAPPED CHICKEN BREAST WITH THYME JUS  
HERB STUFFED CHICKEN BREAST WITH LEMON BUTTER AND SAGE JUS  
SIRLOIN OF BEEF WITH RED WINE JUS  
ROASTED LOIN OF PORK WITH PEPPER AND SAGE CREAM SAUCE  
PEPPERED BEEF FILLET WITH MERLOT GLAZE  
GRAIN FED LAMB RUMP WITH SAGE JUS

## SEAFOOD BAR

BAKED TASMANIAN SALMON WITH SAUCE GRIBICHE  
MARINATED CALAMARI WITH CITRUS AND FENNEL SALAD  
SEARED TASMANIAN SALMON WITH SALSA VERDE  
BAKED BARRAMUNDI WITH A TOMATO, CAPER AND DILL SALSA  
CRUMBED CALAMARI BATONS WITH LIME AIOLI  
FRITTATA OF SMOKED SALMON, LEEK AND POTATO, PARSLEY AND PARMESAN CHEESE  
NORTHERN TERRITORY BARRAMUNDI WITH SPICED TOMATO AND ZUCCHINI GUMBO  
[ANY SELECTIONS FROM BELOW \$7 PER GUEST/PER CHOICE]  
COLD POACHED PRAWNS WITH SAUCE ROUILLE  
POACHED SCALLOPS AND SNAPPER IN A SWEET RED CURRY COCONUT SAUCE WITH ASIAN GREENS  
BARRAMUNDI FILLETS WITH ROSEMARY AND FETTA SCORDALIA, ASPARAGUS AND ROMA TOMATO JAM  
BAKED GULF SNAPPER, TOMATO, CHILLI AND BASIL SALSA  
BAKED GULF SNAPPER WITH CAPER, LEMON AND DILL CRUST

## SALAD BAR

ROASTED BABY POTATOES WITH CHORIZO AND RED ONION  
TRADITIONAL CAULIFLOWER CHEESE  
BRAISED CABBAGE AND CARAWAY SEEDS WITH SLIVERED ALMONDS  
STEAMED SEASONAL VEGETABLES WITH HONEY VINAIGRETTE  
HONEY AND CUMIN GLAZED CARROTS  
ROSEMARY ROASTED POTATOES  
MEDLEY OF ROASTED VEGETABLES  
BUTTERED GREENS  
ROQUETTE, PEAR AND PARMESAN SALAD  
ASIAN EGG FRIED RICE WITH CHILLIES AND FRIED SHALLOTS  
CAESAR SALAD WITH BACON, SOFT BOILED EGG, CROUTONS AND PARMESAN  
ROAST PUMPKIN, BABY SPINACH WITH PINE NUTS AND FETTA  
VINE RIPENED TOMATO, BOCCONCINI, EVOO AND BASIL  
BABY POTATOES WITH CHORIZO, RED ONION, SPINACH AND SEEDED MUSTARD MAYONNAISE  
SPICED CHICK PEAS, ROAST VEGETABLES, FRESH HERBS AND YOGHURT  
MIXED GREEN LEAF SALAD  
GREEK SALAD WITH LEMON AND THYME EVOO  
MOROCCAN COUSCOUS PEARLS, ROQUETTE, CANDIED ORANGE, RED ONION AND MOLASSES

## PIZZA BAR

CARNIVORE PIZZA WITH A SELECTION OF LOCAL COOKED AND CURED MEATS  
HERBIVORE PIZZA WITH A SELECTION OF LOCAL SEASONAL VEGETABLES  
MARGARITA PIZZA WITH HOMEMADE TOMATO SAUCE AND FRESH BASIL  
CHEESY PIZZA WITH MUSTARD BUTTER AND BALSAMIC GLAZE

## THE BAKERY

### THE BAKERY BASKET

W/ A SELECTION OF FRESHLY BAKED ROLLS AND LOAVES ACCOMPANIED BY A SELECTION OF  
CELLAR MADE CONDIMENTS AND PRESERVES

### THE GOURMET BAKERY

W/ A SELECTION OF FRESHLY BAKED ROLLS, LOAVES AND PASTRIES ACCOMPANIED BY A  
SELECTION OF CELLAR MADE DIPS, CHUTNEYS, SAUCES, CONDIMENTS AND PRESERVES

## ICE CREAM PARLOUR

### SOFT SERVE MACHINE

W/ A SELECTION OF FRESHLY BAKED GOODIES, TRADITIONAL CANDIES AND DRIZZLES

# EXTRA BITES

WARM CIDER BRAISED PORK AND CARAMELISED ONION AND MANCHEGO SLIDERS  
SLOW COOKED LAMB ROGAN JOSH WITH BUTTERY SPICED BASMATI RICE AND PAPPADUM  
HOMEMADE SOUP WITH FRESH GARLIC BREAD  
YARD LONG PIZZA – HERBIVORE, CARNIVORE OR MARGARITA  
HOMEMADE RISOTTO – MUSHROOM OR CHICKEN  
TRADITIONAL PAELLA – TOMATO, CHORIZO AND SEAFOOD  
CELLAR FRESH PASTA – SEAFOOD OR VEGETARIAN  
BARREL OF FRESH COFFIN BAY OYSTER







# BEVERAGE PACKAGE

WE HAVE A SELECTION OF WINES, BEERS, CIDERS, SPIRITS, SOFT DRINKS AND ARTISAN JUICES AVAILABLE FOR YOU AND YOUR GUESTS...

## BAR TAB

WE'LL GENERATE A RECOMMENDED TAB AMOUNT BASED ON HOW MANY GUESTS YOU HAVE AND WHAT YOU THINK THEY WILL DRINK THE MOST OF. ONCE THE TAB IS COMPLETE, WE'LL APPROACH A NOMINATED MEMBER OF YOUR PARTY OR A FAMILY MEMBER TO DISCUSS EXTENDING THE TAB. SHOULD YOU WANT TO EXTEND THE TAB, THAT AMOUNT CAN BE SUBTRACTED FROM THE SECURITY BOND. ALTERNATIVELY, WE CAN TRANSFER TO A CASH BAR WHERE GUESTS CAN PURCHASE DRINKS THROUGH OUR EFTPOS FACILITIES OR USING CASH.

## SUBSIDIZED DRINKS

SIMILAR TO THE BAR TAB, WE CAN REDUCE DRINKS BY \$3+ SO YOUR GUESTS CAN PURCHASE DRINKS AT A LOWER PRICE. ONCE THE TAB IS COMPLETE, YOU CAN EITHER EXTEND THE SUBSIDIZATION OR MOVE TO A COMPLETE CASH BAR.

## \$50 BEVERAGE PACKAGE

SPEND \$50 PER GUEST FOR A FOUR HOUR DRINKS PACKAGE.





# ADDITIONAL TOUCHES

## DESSERT BAR

SOFT SERVE ICE CREAM MACHINE WITH A SELECTION OF HOMEMADE BAKED GOODIES, CLASSIC CANDIES, DRIZZLES AND SPRINKLES.

## FLOWER ARRANGEMENT AND CENTER PIECES

MILK BOTTLES, JARS, WINE BOTTLES AND VASES FILLED WITH FLOWERS TO MATCH YOUR BOUQUETS, TEALIGHT CANDLES IN JARS AND DISHES.

## CEREMONY SET UP

WOODEN ARCH WITH FLORAL ARRANGEMENT AND/OR WHITE LINEN DRAPES, AISLE CARPET, WHITE AMERICANA CHAIRS, SIGNING TABLE, WATER STATION AND RICE FOR CONFETTI.

## BROWNIE WEDDING CAKE

YOUR WEDDING CAKE MADE OUT OF BROWNIE IN AN ASSORTMENT OF FLAVOURS AND DRESSED WITH FLOWERS TO MATCH BOUQUETS AND TABLE SETTINGS.