

WEDDING FOOD AND DRINK OPTIONS

We will be happy to help you design a menu for your special event using these suggestions as a guide or to build a menu to suit your own individual style.

Please advise us of any dietary restrictions or vegetarian guests and we will happily accommodate such.

APPETIZERS

Selection of appetizers be served with drinks before the main meal.

Seared beef and roasted tomato salsa on croutons.

Tartlets with herbed white bean puree and roast cherry tomatoes. V

Feta, tomato and mint phyllo parcels. V

Vegetable tempura with Japanese dipping sauce. V

Akaroa salmon wrapped in crispy soba noodles.

Thai beef salad on tempura coconut fritters.

Sauteed chermoula marinated prawns. G.F

Salmon fingers with coconut, sesame and poppy seed crumb. G.F

Pesto filled mushrooms with honey viniagrette dipping sauce. V

Mini bagels with smoked salmon and cream cheese.

Manti – Turkish style pastries with lamb and feta cheese.

Spinach and cheese phyllo parcels. V

Italian rice balls with goats cheese centres. V

Cumin – spiced pork with muhammara sauce. G.F

Prunes in bacon on polenta .

Duck liver pate tartlets.

TABLE SERVICE MENU

Choose 3 Appetizers, 2 first course, 2 main course and your wedding cake as dessert. Cost \$60.00

Choose 3 Appetizers, 2 first course, 2 main course and 2 desserts. Cost \$65.00

First course:

Beef carpaccio with balsamic dressed vegetable salad. G.F

Crumb topped scallops with cauliflower puree.

Prawn, tomato and coriander salad with Asian dressing. G.F

Halumi and roast vegetable salad. V G.F

Two salmon salad with creamy caper dressing. G.F

Asian marinated venison with roast kumara. G.F

Grilled mushrooms with polenta chips and garlic aioli. V

Greek salad with spiced calamari.

Soup..please ask about our seasonal soups.

Gravlax salmon with wasabi aioli. G.F

Chef's seasonal risotto. V G.F

Mediterranean tartlet with yoghurt dressing. V

Asian pesto grilled chicken. G.F

Main course:

Beef fillet served on mustard mash with a red wine sauce. G.F

Slow cooked duck thigh on potato gratin with a plum and wine sauce. G.F

Boned chicken thigh stuffed with spinach and cheese with a white wine and cream sauce. G.F

Pork sirloin with Teriyaki marinade served with braised red cabbage. G.F

Hot smoked Akaroa salmon served on spiced lentils. G.F

Roast Lamb medallions served on a herbed mash with salsa verde. G.F

Seasonal vegetables served to each table.

BUFFET MENU

Choose 3 Appetizers, 2 Buffet mains, 2 Buffet sides, 2 Buffet salads and your wedding cake as dessert. Cost \$60.00

Choose 3 Appetizers, 2 Buffet mains, 2 Buffet sides, 2 Buffet salads and 2 desserts. Cost \$65.00

Buffet mains

Roast ribeye of beef with Pinot Noir sauce. G.F
Sesame, poppy seed and coconut crumbed Gurnard with tomato salsa. G.F
Slow cooked pork sirloin with chimichurri sauce G.F
Roast lamb medallions with salsa verde. G.F
Teriyaki marinated Akaroa salmon.
Mushroom stuffed chicken thighs with a red wine and onion sauce.

Buffet sides

Jewelled couscous.
Minted new potatoes (in season) G.F
Orzo with mushrooms, roast peppers and onions.
Baby potatoes with garlic and rosemary. G.F
Penne pasta with a fresh tomato and herb sauce.
Seasonal vegetables. G.F
Green beans with toasted sesame seeds and soy sauce.
Meditarranean roast vegetables. G.F
Potato and thyme gratin. G.F

Buffet salads

Fresh green leaf salad with honey viniagrette . G.F
Antipasti vegetable salad. G.F
Roast pumpkin, beetroot, feta and hazelnut salad. G.F
Caeser salad. G.F
Pasta salad with cauliflower, pinenuts and olives.
Oriental vegetable salad. G.F

DESSERTS

For both table service or buffet menus choose either two desserts or the trio option.

Fresh fruit salad with your choice of fruit sorbet or ice cream. G.F

Baked berry cheesecake.

Citrus tart.

Roast nectarines with honey cinnamon ice cream . (in season) G.F

Chocolate almond cake with warm chocolate sauce. G.F

Crème brulee. G.F

Berry tiramisu.

Strawberries with nutty phyllo shards.

Profiteroles with vanilla bean ice cream and chocolate sauce.

Trio;

Chocolate mocha mousse.

Lemon meringue pie.

Chocolate coated cream puff with berry couli.

Tea and coffee corner included with all menus.

DRINKS OPTIONS

SOFT DRINKS

Coke, Diet coke, Sprite.
Charlies Orange Juice
Charlies Old Fashion Lemonade\$3.00
Phoenix organic juices
Feijo, Orange and mango, Apple,
Peach and Raspberry, Guava,
Bundaberg lemon lime & bitter,
Bundaberg ginger beer.....\$4.50

BOTTLED BEER / CIDER SELECTION

Heinekein, Corona, Speights, Steinlager
Pure.....\$7.00
Stoke Gold/Amber/Dar.....\$7.00
Heinekein Light.....\$7.00
Monteith's Apple Cider.....\$7.00

WINE

Langdale Sauvignon Blanc / Pinot Noir /
Pinot Gris / Rosé\$31
Lindauer Brut cuvée.....\$25
Lindauer Special Reserve Blanc de Blanc.....\$32

Other wines available on our wine list.