

WEDDINGS

SIT DOWN MENUS

Entrée

Option EA

Canape stand up - \$25 to \$35 per person

Make 5 selections from any of the 3 canapé options

Canape is stand up entree

Option EB

Canape served platter style - \$25 to \$35 per person

Make 5 selections from any of the 3 canapé options

Platters are served along the middle of the table with guests helping themselves.

Option EC

Sit down antipasto & cold seafood platters - \$35 per person

Antipasto w oil & salt crusted panini bread

local Salumi cured meats w Australian cheddar, French farmhouse brie, oven roasted fennel olives w balsamic vinegar/extra virgin olive oil, & roasted red pepper macadamia nut dip

Seafood Board

Moreton bay bugs, fresh king prawns, NZ smoked king salmon croutes & fresh pacific oysters w lemon & cocktail sauce

Platters are served along the middle of the table with guests helping themselves.

Option ED

Sit down Jospier starters & share entree - \$35 per person

Oysters natural, Tuscan or Kilpatrick w fresh lemon

Cider braised pork belly w fresh apple, pickled red cabbage, sweet fig chutney, & desoto vinaigrette

Garlic marinated squid w harissa spiced aioli & fresh lemon

Caramelised sea scallops w fresh lemon

Crispy seared local king prawns w confit garlic

Seared Rodriguez chorizo w caramelised eshallots & sweet red grapes

Platters are served along the middle of the table with guests helping themselves.



WEDDINGS

SIT DOWN MENUS

Mains

Option MA

Alternate 2 ways - \$45 per person

Choose 1 of the meats below to go with the following garnish –

Angus pure grass fed fillet steak

Josper seared lamb rump

w Paris mash, pancetta wrapped beans, honey roasted baby carrots
& creamy pepper sauce

Choose 1 of the meats below to go with the following garnish –

Crispy skin spiced chicken breast

Josper seared Bangalow Sweet Pork scotch fillet

w truffle potato gratin, macadamia stuffed swiss brown mushroom,
grilled asparagus & madeira port jus

Addition – Fish steak – \$5 person

Vegetarian options available on request

Option MB

Alternate 3 ways - \$50 per person

Add a third option from above & below -

Beef cheek in rich beef & port sauce

w pomme fondant, spiced carrot puree, buttered bean green pea smash
& crispy cavolo nero cabbage

Crispy skin duck breast

w sweet potato gratin, garlic confit heirloom carrot & baby beetroot melange,
buttered garden peas & orange cointreau jus



WEDDINGS

SIT DOWN MENUS

Mains

Option MC

Meat Platter Selection - \$55 per person

This option is great to offer 3 different meats in the one main meal for you & your guests.

Served on the plate

Choice of one of the above garnishes

Served along the middle of the table

Meats, mixed leaf, sliced radish, cucumber ribbons, cherry tomatoes & olive oil lemon dressing

Choose 3 meats from below

Medium rare grass fed beef fillet

Grass fed local medium beef rib eye on the bone

Beef cheeks in a rich beef & port sauce

Flame grill spiced flat chicken w fresh lemon

Crispy skin duck breast

Oven roasted garlic thyme lamb rack

Josper seared juicy lamb rump served medium rare

Slow braised lamb Shank w rich reduction sauce

Bangalow sweet pork scotch

Bangalow sweet pork rib cutlet

Additions – Fish steak – \$5 person

Wagyu rump – \$10 person

