

Sample Menu

from our Wedding Buffet Package



Complementary selection of chef canapés on arrival

BBQ duck shallots rice paper rolls, chilli soy sauce GF
Pesto goat cheese & tomato salsa tart V/GF
Crab chilli, mango, carrot tear drops GF
Pumpkin, rosemary, black garlic Arancini balls V
Bourbon barrel smoked beef skewer, chipotle mayonnaise

Antipasto

Shared platter served to the table

Salami, prosciutto & pancetta, marinated mixed olives & sundried tomatoes,
house made dips, charred & marinated vegetables, crispy Turkish bread & grissini.

Main course

Crispy skinned salmon, green herb crust, sage and lemon butter sauce
Herb and lemon crumbed chicken pieces with chipotle mayonnaise
Slow braised Moroccan lamb, tabouli, and sumac yoghurt dressing
Roasted pumpkin and ricotta ravioli, feta, sage and roquette sauce

Dinner rolls served with butter

Salads

Red cabbage, goats cheese, cucumber, roasted hazelnuts, spinach, citrus yogurt dressing
Roasted fenugreek turmeric cauliflower and carrot, chickpeas, kale, chilli dressing

Vegetables

Garlic & rosemary roasted chat potatoes (G,V)
Heirloom roast vegetables (G,V)

Desert selection

Almond jaconde sponge, coffee buttercream, dark chocolate ganache
Citrus tartlets; brulee meringue shards

