

Wedding Menus

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Canapés (select 3)

Wild mushroom and mozzarella arancini balls with truffle aioli
V

Tomato and basil bruschetta, sweet balsamic glaze **V VE DF**

Vegetable spring roll with sweet chilli dipping sauce **V VE DF**

Chicken skewers, coconut satay sauce, fresh coriander **GF**

Sesame crumbed chicken strips with sweet chilli aioli **DF**

Thai chicken betel leaf taco herb salad, tom yum aioli

Homemade pork and fennel sausage roll with bush tomato chutney

Crispy pork belly bites with sweet sesame and soy marinade
DF

Crunchy pork and ginger wonton, Asian dipping sauce **DF**
Mini cheeseburger, tomato, lettuce, mustard, ketchup brioche bun

Spicy pulled beef brisket slider with crunchy slaw and chipotle mayo

Salt and pepper calamari with chilli lime mayo **GF DF**

Prawn and avocado sushi roll with ponzu sesame sauce **GF DF**

Fresh sashimi with nori dust, kewpie, house kimchi, ponzu **DF**

Seared scallops, pancetta basil roast capsicum salsa, macadamia crumb **GF DF**

House-made falafel with beetroot hummus **V VE D**

Grazing Table +\$20 pp

Brie cheese with cranberry, cheddar cheese

Blue cheese with fig paste or goats cheese with dukkah

Grissini, sourdough, lavosh, pretzels, GF bread

Exotic fruits (Grapes, melon, Dried Fruit, berries and nuts)

Charcuterie, salami, leg ham, prosciutto, turkey

Marinated olives, semi-dried tomatoes, eggplant, crudites

Dips (Hummus, capsicum, tzatziki)

Grazing Table | Optional Extras

Natural oysters **+\$5 pp**

Cooked prawns **+\$6 pp**

Deluxe Grazing Table +\$25 pp

Brie cheese with cranberry, cheddar cheese

Blue cheese with fig paste or goats cheese with dukkah

Grissini, sourdough, lavosh, pretzels, GF bread

Exotic fruits (Grapes, melon, dried fruit, berries and nuts)

Charcuterie, salami, leg ham, prosciutto, turkey

Marinated olives, semi-dried tomatoes, eggplant, crudites

Dips (hummus, capsicum, tzatziki) and sweet potato falafel

California sushi rolls

BBQ octopus and fresh lime and chilli fish ceviche

**Please note, grazing tables are not replenished and guests graze for 1 - 1.5 hours*

Feasting Menu | Mains (select 2, extra main \$9 pp)

Juicy Portuguese peri peri herb chicken, house-roasted tomatoes, kale, chilli lemon oil **GF DF**

Vietnamese duck leg, edamame, kampfot pepper, local sugarcane pineapple stock, Asian herbs **GF DF**

12-hour slow cooked Moroccan spiced lamb, crispy spiced chickpeas, sumac herb yoghurt, fresh mint **GF**

Roast pork with crispy crackle, red wine jus, apple sauce **DF GF**

Ginger and soy baked barramundi, sesame cashew Asian pesto **GF**

Succulent slow roast beef served with red wine jus, horseradish cream **GF**

House-made gnocchi, local mushrooms, confit garlic, sage burnt butter sauce **V**

Dukkah crusted Tasmanian salmon, watercress, lemon honey butter sauce **GF**

Slow roasted Speckle Park beef ribs, sweet ginger soy chilli master-stock, cassia bark, star anise soft herb salad **DF**

Local Cudgen sweet potato and vegetable coconut curry, lotus chips, fresh herbs **V VE GF DF**

Feasting Menu | Sides (select 3, extra side +\$6 pp)

Twice cooked roasted chat potatoes, rosemary salt **GF DF VE**

Roasted sweet potato, fetta, rocket, pesto **GF V**

Turmeric rice pilaf, chickpeas, currants, toasted almonds, herbs **GF DF**

Seasonal vegetables, olive oil, balsamic glaze **GF DF VE**

Mushroom mac and cheese gratin, parsley crumb, lemon zest

Lime and chilli baked Cudgen corn, smoked paprika salt, crispy shallot, lime butter **GF V**

Shaved fennel, baby spinach, crunchy pear, walnut, red onion, citrus dressing, balsamic glaze **GF DF VE**

Crunchy Asian style slaw, wombok, carrot, Asian herbs, crispy noodles, Vietnamese house dressing **DF**

Jap pumpkin, pearl cous cous, rocket, chickpeas, dried cranberries, mint, fetta **V**

Tossed mixed leaf salad with cherry tomatoes, cucumber, red onion, roasted capsicum, herb dressing **GF DF VE**

Alternative Drop | Entrées (Select 2, served alternately)

Lemongrass beef salad with cucumber, pickled carrot, bean sprouts, cashew nuts, Asian herbs, mild Vietnamese dressing **DF**

Jerked chicken taco, black bean and roasted corn salsa, coriander, avocado and lime mayo **DF**

Crispy skinned Bangalow pork belly on parsnip puree, braised apples in cider and micro greens **GF**

Crispy duck salad, watercress, mixed greens, orange segments, cucumber ribbons, radish, blackberry vinaigrette **GF DF**

Korean BBQ Tweed prawns, coconut rice cake, green papaya slaw, soft herbs, spiced hoisin **DF**

Pan-seared scallops, cauliflower puree, pancetta and roast capsicum salsa, macadamia nut crumb, truffle oil **GF**

Spinach and ricotta ravioli, smoked salmon, fresh asparagus, shaved parmesan, dill and lemon gremolata

Wild mushroom and mozzarella arancini balls, aioli, edamame enoki and corn salad, micro greens **V**

Sweet potato falafel salad, rocket, cucumber, pickled apricot, beetroot hummus **V VE DF**

Alternative Drop | Mains (select 2, served alternately)

Chicken breast filled with spinach, ricotta and cream cheese, roasted chat potatoes, green beans, vine-ripened tomatoes, white wine sauce **GF**

Prosciutto wrapped chicken, fondant potato, green pea puree, roasted pumpkin, sorrel and finished with red wine jus **GF**

Slow-cooked braised beef cheeks in orange and star anise with dashi potato mash, broccolini, edamame and crispy shallots **GF**

Barbeque beef brisket, green papaya slaw, charred lime corn, mac and cheese, BBQ jus

Chargrilled local Nolan rump steak, field mushroom, onion jam, beans, twice-cooked fat chips **GF DF**

Dukkah-crusting Tasmanian salmon fillet with cauliflower puree, roasted fennel, vine ripened tomatoes and dill lemon emulsion **GF**

Ginger, shallot and soy baked barramundi, sticky fried rice, bok choy and sesame Asian pesto **GF**

Slow-cooked duck leg in sugarcane and pineapple broth, green beans, bean sprout, coconut rice, herb salad **GF DF**

Seasoned lamb cutlets with Moroccan vegetable medley, honey turmeric yoghurt, pickled apricots, watercress **GF**

House-made Gnocchi, Local Gourmet Mushrooms, confit garlic, sage, burnt butter sauce, crispy sweet potato **V**

White miso eggplant with dashi mash, green papaya and herb salad, kimchi and pickled ginger **GF**

Sweet Potato, chickpea and vegetable curry, coconut rice, lotus chips, soft herbs **V VE GF DF**

Cocktail Menu (select 2 bento boxes, served alternately)

Japanese Bento DF

- Teriyaki salmon
- Rice with toasted sesame and nori
- Prawn gyoza
- Fresh salad with tomato radish cucumber sesame dressing
- Pickled ginger, kewpie, ponzu dipping sauce

Chinese Bento DF

- Crispy Chinese pork belly
- Steamed rice
- Duck spring roll
- Asian greens with oyster sauce
- Hoisin, soy sauce

Mexican Bento

- Jerked chicken tacos with corn salsa
- Black bean avocado tomato salad
- Spicy beef empanada
- Spiced yellow rice
- Tomato salsa

Italian Bento

- Chicken, spinach, basil and ricotta cannelloni
- Fried baby squid, capers and gremolata
- Mushroom and cheese arancini Balls
- Italian salad with basil tomato and bocconcini
- Salsa verde

Roast Beef Bento

- Tender roast beef
- Yorkshire pudding
- Roast potato and pumpkin
- Peas
- Gravy, horseradish cream

Vegetable Bento DF

- Sweet potato and chickpea curry
- Fragrant saffron rice
- Crispy corn cake
- Soft local herb tabbouleh
- House mango chutney

Children's Menu (for children 12 years and under) + \$40 per child

Option 1

Chicken – Crumbed or grilled with crispy chips and your choice of salad or vegetables including canapés

Option 2

Fish – Battered or grilled with crispy chips and your choice of salad or vegetables including canapés

Option 3

Spaghetti with house made tomato Napoli sauce and parmesan cheese **V**

Please note, you can select up to two options, barn feasting options are available to children and will be charged at half price per child

Dessert Menus

Cakeage +\$3 pp

Wedding cake station - your wedding cake cut and served on platters and accompanied by cream and berry compote for self-service (includes cutlery and crockery) **+\$5 pp**

Your wedding cake served individually with accompaniments **+\$7.50 pp**

Cheese table **+\$20 pp**

Alternate Drop & Feasting Dessert Menu +\$15 pp

Watermelon and rose panna cotta with mixed berry compote, House-made sherbet, fresh mint and raspberry macaron **GF**

Deconstructed pavlova served with seasonal fruits, Passion fruit puree, blackberry coulis and mascarpone cream **GF**

Flourless chocolate cake served with a Nutella grenache, hazelnut praline, marinated orange segments, vanilla ice cream **GF**

House-made Cinnamon ricotta doughnuts, served with lemon curd, macerated strawberries and whipped cream

Vanilla bean creme Brule served in a chocolate tart shell, with caramel popcorn, fresh blueberries and salted caramel sauce

Coconut black rice pudding with mango raspberry salad, Kaffir coconut custard and toasted macadamia **V VE GF DF**

Dessert Canapés +\$10 pp (select 2 finger-sized desserts, served on platters)

New York baked cheesecake

Seasonal fruit skewers **V VE GF DF**

Pecan and caramel tart

Individual pavlovas with whipped cream and fresh fruit **GF**

Lemon and macadamia shortbreads

Decadent triple chocolate brownie **GF**

Mini apple pies

Assorted macaroons

Lemon curd tarts

Raspberry and white chocolate friands **GF**

Dessert Banquet +\$15 pp (select 4 and 3 side accompaniments)

New York baked cheesecake

Fresh fruit salad **V VE GF DF**

Pecan and caramel tart

Individual pavlovas with whipped cream and fresh fruit **GF**

Decadent triple chocolate brownie **GF**

Lemon curd tarts

Raspberry and white chocolate friands **GF**

Sicilian cannoli with chocolate pastry custard

Apple crumble pies

Coconut macaroons

Dessert Side Accompaniments

Mixed berry compote

Butterscotch sauce

Summervgrove Estate mango sauce

Vanilla bean cream

Chocolate sauce

Crème anglaise

Late Night Snack Menu (select 2) +\$12 pp

House-made pizza - Pepperoni or Margarita **V**

Beef brisket tacos with Asian slaw, chilli lime mayo

Crispy chicken karaage with steamed rice, kewpie, kimchi

Pork belly banh mi, hoisin, pickled carrot, coriander

Vegetable burritos, house guacamole, lime **V**