

# Wedding Menus

1. Canapes
2. Alternate Drop Entrées
3. Alternate Drop Mains
4. Feasting Menu Sides
5. Feasting Menu Mains
6. Bento Boxes
7. Grazing Tables
8. Children's Menu
9. Alternate Drop & Feasting Dessert
10. Dessert Canapés
11. Dessert Banquet
12. Late Night Canapés

Seated Reception Menu Option 1  
½ hour canapés (3 choices) and Barn Feasting

Seated Reception Menu Option 2  
½ hour canapés (3 choices), alternate drop entrées and alternate drop mains

Seated Reception Menu Option 3  
1 hour of canapés (3 choices), (or antipasto table) and alternate drop mains

Cocktail Reception Menu Option 1  
1 hour of canapés (3 canapé choices)  
Antipasto feasting table  
Bento boxes (select 2 bento boxes, served alternately)

Please note, all guest dietary requirements will be catered to by our head chef and kitchen team.  
A confirmed list of names and dietary requirements must be provided 21 days prior to your wedding date.  
You do not need to select options for these dietary requirements.

# Wedding Menus

## Canapés (Select three)

Wild mushroom and mozzarella arancini balls with truffle aioli V

Tomato and basil bruschetta, sweet balsamic glaze V VE DF

Vegetable spring rolls with sweet chilli dipping sauce V VE DF

House-made falafel with beetroot hummus V VE

Chicken skewers, coconut satay sauce, fresh coriander GF

Sesame crumbed chicken strips with sweet chilli aioli DF

Thai chicken betel leaf taco herb salad with 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 with 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, kimchi, ponzu DF

Pan-seared scallops, pancetta, basil, roast capsicum salsa and macadamia crumb GF DF

Canapés are walked around and served by our dedicated front of house team during cocktail hour.  
For menu options 1 & 2, this is 30 minutes of service.  
For a cocktail reception and menu option 3, this is 60 minutes of service.

Add one additional canapé selection for 1/2 hour (no extended canapés time) + \$5 pp  
Add one additional canapé selection for 1 hour (no extended canapés time) + \$10 pp  
Add 1/2 hour canapés time and one canapé selection + \$15 pp

# Wedding Menu

## Alternate Drop Entrées (Select two)

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, roast capsicum salsa, macadamia nut crumb and 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, corn salad and micro greens **V**

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

Served alternatively to your guests based on your provided seating chart.

Guests cannot select which option they would like and are welcome to swap amongst themselves on the day.

Guests with dietary requirements will be catered to accordingly.

# Wedding Menus

## Alternate Drop Mains (Select two)

Chicken breast filled with spinach, ricotta and cream cheese,  
roasted chat potatoes, green beans, vine-ripened tomatoes and 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, with mac and cheese and BBQ jus

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

Dukkah crusted 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 and herb salad GF DF

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

House-made Gnocchi,  
local Mushrooms, confit garlic, sage, burnt butter sauce and crispy sweet potato V

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

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

Served alternatively to your guests based on your provided seating chart.  
Guests cannot select which option they would like and are welcome to swap amongst themselves on the day.  
Guests with dietary requirements will be catered to accordingly.

# Wedding Menus

## Feasting Sides (Select three)

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, feta V

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

Optional: You can select an additional feasting side for \$6 per person.

Our Feasting menu is a socially served share style option where all selected items are placed in the centre of each table for your guests to enjoy all together.  
Guests with dietary requirements will be catered to accordingly.

# Wedding Menus

## Feasting Mains (Select two)

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

Vietnamese duck leg,  
edamame, kampot pepper, local sugarcane pineapple stock and Asian herbs GF DF

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

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

Ginger and soy baked barramundi,  
sesame cashew Asian pesto GF

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

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

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

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

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

Optional: You can select an additional feasting main for \$9 per person.

Our Feasting menu is a socially served share style option where all selected items are placed in the centre of each table for your guests to enjoy all together.  
Guests with dietary requirements will be catered to accordingly.

# Wedding Menus

## Cocktail Style (Select two bento boxes)

Our Bento boxes are passed alternatively to your guests during the reception portion of your evening. Guests with dietary requirements will be catered to accordingly.

### Japanese Bento DF

- Teriyaki Salmon
- Rice with toasted sesame & nori
- Prawn Gyoza
- Fresh salad with tomato, radish, cucumber & sesame dressing
- Pickled ginger, kewpie & ponzu dipping saue

### 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 salad with avocado & tomato
- Spicy beef empanada
- Spiced yellow rice
- Tomato salsa

### Italian Bento

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

### Roast Beef Bento

- Tender roast beef
- Yorkshire pudding
- Roast potato, pumpkin & peas
- Gravy, horseradish cream

### Vegetarian Bento DF

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

# Wedding Menus

Our grazing tables are freshly built by our kitchen team to be enjoyed under the verandah directly after your ceremony. This station is set up to be self-served by your guests.

Please note, grazing tables are not replenished and are enjoyed for 1-1.5 hours.

## Grazing Table +20pp

Included in Cocktail reception menu option 1

- 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
- Crudités
- Dips (Hummus, Capsicum, Tzatziki)

## Deluxe Grazing Table +25pp

- 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)
- Sweet potato falafel
- California sushi rolls
- BBQ octopus and fresh lime and chilli fish ceviche

Optional Extras:

Natural Oysters +5pp

Cooked Prawns +6pp



# Wedding Menus

## Children's Menu

Required for children attending the reception 2-12 years. Option to add meal for infants 2 and under. Please see booking forms for additional fees.

### Option 1

- Chicken (crumbed or grilled) with crispy chips and your choice of salad or vegetables (including canapés).

### Option 2

- Fish (battered) 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 (including canapés).

Please note, you can select a maximum of two options.

These can either be served alternatively, or as selected menu items to specific children.

Barn feasting options are available to children and will be charged at half price adult per child.

Alternate drop options are available to children and will be charged at full adult prices.

# Wedding Menus

## Dessert Service

### Cakeage +3pp

Your cake cut and served on platters for self service. Includes cutlery and crockery.

### Wedding cake station +5pp

Your wedding cake cut and served on platters, accompanied by cream & berry compote for self service. Includes cutlery and crockery.

### Plated cake service +7.50 pp

Your wedding cake cut and plated individually to your guests with accompaniments. Includes cutlery and crockery.

## Alternate Drop Dessert +15pp

Select two options

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 icecream 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

# Wedding Menus

## Dessert Canapés +10pp

Select two options. These are finger sized desserts served by our front of house team 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**

# Wedding Menus

## Dessert Banquet +15pp

This is set up by our front of house team as a self service station. Includes crockery & service utensils  
Select four desserts.

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

Select three accompaniments

Mixed berry compote

Butterscotch sauce

Summergrove Estate mango sauce

Vanilla bean cream

Chocolate sauce

Crème anglaise

# Wedding Menus

## Late Night Snack Menu +12pp

Select a maximum of two options. These are served by our front of house team on platters.

House-made pepperoni pizza V

House-made margarita pizza 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

# Wedding Menus

## Seated & Cocktail Menu Options

### Seated Reception Menu Option 1

½ hour canapés (3 choices) and Barn Feasting

### Seated Reception Menu Option 2

½ hour canapés (3 choices), alternate drop entrées and alternate drop mains

### Seated Reception Menu Option 3

1 hour of canapés (3 choices), (or antipasto table) and alternate drop mains

### Cocktail Reception Menu Option 1

1 hour of canapés (3 canapé choices)

Antipasto feasting table

Bento boxes (select 2 bento boxes, served alternately)

## Optional Extras

### Wedding Day Breakfast Platter extra guest +25pp

A continental breakfast platter served in the beauty room on the day of your wedding for 4 guests (included).

### Wedding Day Lunch Platter extra guest +25pp

A light lunch to be served in the beauty room on the day of your wedding for 4 guests (included).

### Bread Rolls

Dinner bread rolls with butter (please note, this will be for your total guest count) +2.50 pp

### Seated Menu Canape Options

Add one additional canapé selection for 1/2 hour (no extended canapés time) + \$5 pp

Add one additional canapé selection for 1 hour (no extended canapés time) + \$10 pp

Add an 1/2 hour canapés time and one canapé selection (includes extra canapé time and one extra canapé choice) + \$15 pp

### Grazing Table Options

Change ½ hour canapés to antipasto feasting table for seated menu options 1 and 2 + \$15 pp

Add grazing table to canapés + \$20 pp

Add deluxe grazing table to canapés + \$25 pp

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

### Vendor Meal + \$40pp

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

(or select from the adult menu at \$110 pp. Please note, additional menu options will be charged at adult prices)