

Wedding Menus

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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 grazing table) and alternate drop mains

Cocktail Reception Menu Option 1

1 hour of canapés (3 canapé choices)

Grazing 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. You do not need to select options for these dietary requirements. A confirmed list of names and dietary requirements must be provided 21 days prior to your wedding date.

Canapés

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.

PLEASE SELECT THREE OPTIONS

- 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

Add one additional canapé selection for ½ hour (no extended canapés time) + \$5 pp

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

Add ½ hour canapés time and one canapé selection + \$15 pp

Alternate Drop Entrées

Served alternatively to your guests based on your provided seating chart.
Please select Two options

PLEASE SELECT TWO OPTIONS

- 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

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.

Alternate Drop Mains

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

PLEASE SELECT TWO OPTIONS

- 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

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.

Feasting Sides

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.

PLEASE SELECT THREE OPTIONS

- 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.

Guests with dietary requirements will be catered to accordingly.

Feasting Mains

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.

PLEASE SELECT TWO OPTIONS

- 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.

Guests with dietary requirements will be catered to accordingly.

Cocktail Style

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.

PLEASE SELECT TWO OPTIONS

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 sauce

Italian Bento

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

Chinese Bento DF

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

Roast Beef Bento

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

Mexican Bento

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

Vegetarian Bento DF

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

Grazing Tables

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

- 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)

Optional Extras:

Natural Oysters

Cooked Prawns

Please enquire for pricing

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
- Crudités
- Dips (hummus, capsicum, tzatziki)
- Sweet potato falafel
- California sushi rolls
- BBQ octopus and fresh lime and chilli fish ceviche

Children's Menu

Children's Menu + \$45pp

Required for children attending the reception 2-12 years. Optional to add meal for infants 2 and under.

Select a maximum of two options.

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

Option 1

Crumbed chicken with crispy chips and your choice of salad or vegetables (including canapés).

Option 2

Battered fish with crispy chips and your choice of salad or vegetables (including canapés).

Option 3

Spaghetti with house made tomato napolí sauce and parmesan cheese V (including canapés).

Please note, 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.

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

PLEASE 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 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 +10pp

These are finger sized desserts served by our front of house team on platters.

PLEASE SELECT TWO OPTIONS

- 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 +15pp

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

PLEASE SELECT FOUR OPTIONS

- 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

Late Night Snack

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

Please note; the latest service time is 8.30pm. This is charged to the full guest count

Optional Extras

Wedding Day Breakfast Platter (four guests included in package)

Additional guest +25pp

A continental breakfast platter served in the beauty room on the day of your wedding

Fruit platter and your choice of either:

- House-made berry bircher jar with yoghourt OR;
- selection of savoury muffins (cheddar pumpkin, tomatoes, zucchini, spinach & capsicum)

Wedding Day Lunch Platter (four guests included in package)

Additional guest +25pp

A light lunch to be served in the beauty room on the day of your wedding

- Selection of pinwheel wraps (ham, chicken and vegetarian all with salad and house made aioli
- 1 x bowl of hot chips served with aioli and tomato sauce
- macarons

Bread Rolls

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

Additional +2.50 pp

Vendor Meal + \$45pp