



2020 Wedding Plated Menu

Includes complimentary glass of bubbles for your guests on arrival

plated menu 2020

Available for weddings

entrée choose two – served alternately between guests

- Slow Braised Teriyaki Pork Belly Salad Served on a bed of fine shred vegetables and crispy noodles tossed in a mint, coriander, ginger and sesame dressing finished with toasted cashew nuts and fried basil
- Goats cheese, ricotta and Wild Mushroom Tart accompanied with mustard green micro salad, chargrilled vegetable relish, balsamic vinegar spheres and parmesan wafers nf/v
- Smoked Salmon, Beetroot and Avocado Tartar, served with crisp ciabatta croutes, micro green salad and finished with a drizzle of lemon vinaigrette gf/df/nf
- Deconstructed Chicken Caesar salad of whole baby cos lettuce leaves with chicken and manuka smoked bacon terrine topped with a panko crumbed poached egg and finished with a lathering of anchovy and parmesan aioli

or served per table of 8 guests

- Antipasto Platter of Cured Meats, Rosemary Sautéed Olives, Marinated Feta, Sun-dried Tomato and served with Basil Pesto and Bread Wafer Selection
- Selection of Artisan Breads and Rolls with Olive Oil, Apple Balsamic and Dukkah df/nf/v

main choose two – served alternately between guests

- 200g Tuscan Beef Fillet served with Fried Kumara Medallions, Mushroom Duxelle, Cauliflower Thyme Puree drizzled with Kereu Moonless Stout Jus and Semi-Dried Cherry Tomato gf/nf
- Stuffed Mint and Pine nut Lamb Rump accompanied by vibrant green pea mash, Sautéed baby carrots, finished with a sticky minted demi glaze and salted crispy parsnip gf
- Seared Kawakawa and lemon marinated chicken breast on a bed of roasted baby vegetable medley with buttered zucchini ribbons, fire roasted capsicum coulis with white wine and basil crème reduction gf/nf
- Crispy Skin Salmon Fillet on Beetroot and Feta Risotto Cake with Buttered Green Bean Parcels, Lemon Crème Fraiche and Topped with Crispy Baby Beetroot and Fried Capers gf/nf
- Vegetarian option available as per prior order

side dishes \$6.50 each addition served per table of 8 guests

- Steamed Gourmet Potatoes Tossed in Mint, Extra Virgin Olive Oil and Lemon gf/df/nf/v
- Roasted Seasonal Root Vegetable Medley gf/df/nf/v
- Steamed Market Vegetable Medley with Extra Virgin Olive Oil and Lemon gf/df/nf/v
- Warm Broccoli, Cherry Tomato and Grilled Haloumi Finished with Toasted Seeds and nuts gf/v

plated menu (continued) 2020

dessert selection choose two – served alternately between guests

- Whittaker's Dark Ghana and Jaffa Tart Accompanied by Sweet Raspberry Lime Coulis, Candied Orange Zest, Fresh Whipped Cream and Topped with Jaffa Chocolate Bark nf/v
- Warm Granny Smith Apple and Blackberry Crumble Served with Cinnamon Panna Cotta, Almond Praline, Freshly Whipped Chantilly Cream and Finished with Semi Dried Apple Crisps gf/v
- Oreo Banoffee Pie Cups Layered with Fresh Sliced Banana, Gooey Salted Caramel, Crushed Oreo Biscuits, Freshly Whipped Chantilly Cream and Topped with A Drizzle of Dark Chocolate Ganache nf/v
- Whittaker's White Chocolate, Gingernut And Lemon Zest Mousse Cups with Candied Lemon and White Chocolate Curls Finished with Crystallised Ginger and Citrus Shortbread Wafers nf/v
- Individual Fresh Seasonal Fruit Salad with Fresh Mint, Blueberries and Lemon Sugar Syrup gf/df/nf/v

freshly brewed coffee and specialty teas

Plated price

This menu is priced at \$94.50pp based on the standard selection, additional options are available as priced. Final catering numbers and full payment are to be supplied no later than 14 days prior to the booking date.

No additional catering will be provided unless discussed with the Function Manager and additional payment received.