

WEDDINGS & EVENTS
WITH

IN SEASON CATERING

2025 MENU

SCAN HERE TO ENQUIRE
WITH OUR FRIENDLY TEAM



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CANAPES/COLD

Caprese Skewers w/ cherry tomatoes, bocconcini, basil leaves & aged balsamic. (v) (gf)

Prawn & Crab Tartlets w/ fried capers. (gf)

Sweet Tomato & Basil Mini Bruschetta. (vg) (df)

Cucumber Medallion w/ dill cream cheese mousse & smoked salmon. (gf)

Zucchini & Corn Fritters w/ crème fraîche. (v) (gf)

Melon & Prosciutto Bites. (gf) (df)

Camembert, Smoked Salmon & Dill Skewers. (gf)

Smoked Salmon & Asian Slaw Wonton Cups. (df)

Caramelised Onion, Bacon & Haloumi Tartlets. (gf)

Caramelised Onion & Goat's Cheese Tartlets. (v) (gf)

Spiced Eggplant & Haloumi Tarts. (v) (gf)

Involtini De Zucchini w/ macadamia pesto oil, asparagus & sundried tomato. (v) (gf)

Prosciutto Wrapped Pear w/ a balsamic glaze. (gf) (df)

Smoked Chicken Crostini. (df)

Mini Focaccia Bites w/ Buffalo Mozzarella, Sundried Tomato & Pesto. (v)

Cashew Pesto Stuffed Cherry Tomato Bites. (vg) (gf) (df)

Roasted Grape & Jalapeno Sweet Potato Crostini. (vg) (df)

Roast Beetroot & Pear Bruschetta. (vg) (df)

Mushroom Crostini w/ a garlic & basil vegan ricotta. (vg) (df)

Smoked Salmon Roulade w/ baba ghanoush & toasted sesame seeds. (gf) (df)

Cauliflower & Gorgonzola Panna Cotta Cups. (v) (gf)

Prosciutto & Strawberry Involtini w/ a goats cheese & walnut tapenade & chilli balsamic reductions. (gf)

Dill Crepe Roulade w/ smoked salmon & a jalapeno pesto.

Five-Spice Duck Leg Pancakes. (df)

Freshly Shucked Natural Oysters w/ a lemongrass crème fraîche, fried garlic & lime. (gf)

Peppered Eye Fillet Crisps w a horseradish aioli.

Quince Paste, Brie & Prosciutto Crostini w/ an aged balsamic reduction.

Green Onion Blinis w/ chilli crab salad.

CANAPES/HOT

Crumbed Camembert w/ a tomato chilli jam dipping sauce. (v) (gf)

Cocktail Spring Rolls w/ soy and sweet chilli dipping sauces. (v) (df)

Chicken Malay Sticks w/ a warm peanut sauce & coriander. (gf) (df)

Cheese & Spinach Triangles w/ a mint yoghurt dipping sauce. (v)

Asian Vegetable Gyoza w/ a ponzu dipping sauce. (vg) (df)

Polenta Squares w/ caramelised onion & goats cheese. (v) (gf)

Crispy Bacon, Spring Onion & Sour Cream filled Baby Potatoes. (gf)

Buttermilk Fried Chicken Wings w/ a honey sesame glaze.

Fried Eggplant Fingers w/ sumac & honey. (v) (gf)

Italian Meatballs w/ a Napoli dipping sauce.

Lime & Garlic Grilled Calamari Skewers. (gf) (df)

Malt Vinegar & Bourbon Sticky Pork Belly Spoons. (df)

Truffled Mushroom Arancini w/ a garlic aioli dipping sauce. (v) (gf)

Korean Street Style Black Bean Balls. (vg) (df)

Baked Cauliflower Bites w/ a herbed hummus dipping sauce. (vg) (df)

Chickpea & Vegetable Fritters w/ a mild chilli jam dipping sauce. (vg) (gf) (df)

Tempura Vegetable Bites w/ a sticky maple soy dipping sauce. (vg) (df)

Seared Scallops w/ a pumpkin puree & prosciutto crisps. (gf)

Char Sui Chicken Dumplings w/ an Asian slaw. (df)

Peri-Peri Prawn & Chorizo Skewers w/ a per-peri aioli. (gf) (df)

Potato Croquette, Citrus-Vodka infused Salmon, crème fraîche & dill.

Prawn & Crab Ravioli Spoons w/ champagne beurre blanc.

Vodka infused Seared Scallops w/ a coconut crumb. (df) (gf)

Twice Cooked Crispy Pork Belly Forks w/ an apple gel & fennel crumb. (df) (gf)

Roasted Beetroot Ravioli Spoons w/ mascarpone & thyme. (v)

CANAPES/SUBSTANTIAL

Sticky Lime & Ginger Chicken over bed of rice. (gf) (df)

Gourmet Beef Pattie Slider w/ beer battered chips.

Loaded Beer Battered Wedges w/ bacon pieces, mozzarella, sour cream, sweet chilli sauce & shallots.

Raw Pad Thai Noodle Salad w/ capsicum, zucchini, cabbage & rice noodles, mint, cashews, coriander & a peanut, ginger & lime dressing. (vg) (gf) (df)

Ricotta Ravioli in a slow cooked tomato & basil sauce. (v)

Sweet Potato & Brown Rice Risotto w/ medley of baby vegetables. (vg) (v) (df)

Lentil & Chickpea Dhal w/ poppadum's & rice. (vg) (df)

Nacho Bowl w/ mozzarella, pulled chicken, black beans, corn & lime salsa, guacamole & sour cream. (gf)

Gnocchi w/ balsamic caramelised mushrooms, goats cheese & rocket. (v)

Braised Beef Cheeks w/ truffled mash. (gf)

Salt & Pepper Calamari Cones. (gf)

Battered Fish & Chips.

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CANAPES/SWEET

PETIT FOURS

Chocolate Brownie Bites w/ Chantilly cream & strawberries. (v) (gf)

Pavlova Bites w/ Chantilly cream & fresh seasonal fruit. (v) (gf)

Lemon Meringue Tartlets w/ Italian meringue. (v) (gf)

Blueberry, Ricotta & Lemon Mini Pancake Stacks dusted w/ icing sugar. (v)

White Chocolate Mousse Tartlets w/ a berry compote. (v) (gf)

Dark Chocolate Mousse Tartlets w/ a honeycomb crumb. (v) (gf)

Orange & Almond Cake Bites w/ a citrus glaze. (v) (gf) (df)

Chocolate Ravioli Spoons w/ white chocolate mascarpone & raspberry sauce. (v)

Raw Pistachio Slice. (vg) (gf) (df)

SHOT GLASS DESSERTS

White Chocolate & Mixed Berry Mousse. (gf)

Milk Chocolate & Salted Caramel Mousse. (gf)

Dark Chocolate & Honeycomb Mousse. (gf)

Lemon Meringue Pie.

Apple Crumble.

Tiramisu.

Oreo Cheesecake.

Strawberry Panna Cotta. (gf)

Ferrero Rocher. (gf)

Key Lime Cheesecake.

Pineapple Panna Cotta. (gf)

Orange & Passionfruit Coulis w/ Meringue. (gf)

Raw Salted Caramel Slice. (vg) (gf) (df)

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CLASSIC SIT DOWN/ENTREE

Salt & Pepper Calamari, garden salad w/ tartare sauce. (gf) (df)

Seared Scallops w/ a black risotto, pea puree & tomato salsa. (gf)

King Prawns in a white wine & garlic cream sauce w/ jasmine rice. (gf)

Pappardelle w/ prawns, peas & parmesan.

Grilled Scallops w/ sweet chilli sauce & crème fraiche. (gf)

Chicken Malay Skewers w/ a warm peanut sauce, coriander & jasmine rice. (gf) (df)

Japanese crumbed Salmon w/ pickled vegetables & kewpie mayonnaise. (gf)

Beetroot & Goats Cheese Croquettes w/ a beetroot hummus, goats cheese mousse & beetroot discs. (v)

Twice cooked Pork Belly w/ crispy noodles & a sticky Asian style sauce. (gf) (df)

Polenta Cake w/ caramelised onion & goats cheese. (v) (gf)

Stuffed Field Mushroom w/ black rice, walnuts & vegan parmesan. (vg) (gf) (df)

Potato Gnocchi w/ balsamic caramelised mushrooms, goats cheese & rocket. (v)

Chargrilled Prawns w/ a creamy cucumber & dill salad. (gf)

Buttermilk Fried Chicken w/ a Tuscan kale Caesar salad.

Ravioli Ricotta in a burnt butter & sage sauce. (v)

Smoked Salmon w/ capers & a honey mustard dressing. (gf) (df)

Prawn & Crab Ravioli w/ champagne beurre blanc.

Grilled Watermelon & Halloumi Salad. (v) (gf)

Seared Scallops w/ a beetroot puree & prosciutto crumble. (gf)

Chinese Eggplant w/ a spicy Szechuan sauce. (vg) (gf) (df)

Roasted Portobello Mushrooms w/ a coffee walnut sauce. (vg) (df)

CLASSIC SIT DOWN/MAIN

Grain Fed Eye Fillet w/ truffle pommes puree, baby carrots, broccolini & red wine jus. (gf)

Crispy Skin Salmon w/ broccolini, baby carrots and an avocado and caper puree. (gf)

Grilled Vegetable & Halloumi Stack w/ a rocket & basil pesto. (v) (gf)

Coconut & Macadamia crusted Barramundi w/ a green curry sauce, pac choi & grilled eggplant. (gf) (df)

Chicken Prosciutto Roulade filled w/ camembert & asparagus served w/ baby carrots, broccolini & a sundried tomato pesto. (gf)

Braised Beef Cheeks w/ truffle pommes puree, parsnip crisps & a beef & port jus. (gf)

Sweet Potato & Brown Rice Risotto w/ a medley of baby carrots, broccolini & parsnip crisps. (vg) (gf) (df)

Raw Pad Thai Noodle Salad w/ capsicum, cabbage & rice noodles, mint, cashews, coriander & a peanut, ginger & lime dressing. (vg) (gf) (df)

Crispy Skin Chicken w/ coriander salt & buttered carrots. (gf)

Roast Duck Breast w/ pickled red cabbage & figs. (gf) (df)

Pork & Fennel Ragu w/ a sweet potato & goats cheese gnocchi.

Roast Duck Breast & a quinoa orange fennel salad w/ a rich duck jus. (gf)

Black Pepper Tofu w/ Asian Greens. (vg) (gf) (df)

Lentil & Chickpea Dhal w/ steamed Jasmine rice. (vg) (gf) (df)

CLASSIC SIT DOWN/DESSERT/KIDS

DESSERT

Milk Chocolate Mousse w/ Salted Caramel, cream & chocolate shards. (gf)

Sticky Date Pudding w/ butterscotch sauce & vanilla-bean ice-cream.

Chocolate Panna Cotta w/ espresso syrup, strawberries & Chantilly cream. (gf)

Strawberries & Cream Eton Mess w/ Chantilly cream, meringue & crushed pistachios. (gf)

Baked Pears w/ hazelnut cream & crushed hazelnuts. (gf)

Nutella Spring Rolls w/ a butterscotch anglaise, vanilla-bean ice-cream & dusted w/ icing sugar.

Deconstructed Lemon & Raspberry Cheesecake.

Warm Chocolate Cherry Cake w/ a cherry compote & Chantilly cream.

Apple & Pear Crumble w/ a chilled berry coulis. (vg) (df)

KIDS MAINS

Mini Beef & Cheese Burger w/ chips.

Battered Fish & Chips.

Mac & Cheese. (v)

Vegetable Fried Rice. (vg) (gf) (df)

Spaghetti & Napoli Sauce. (v)

Chicken Nuggets & Chips.

Mini Napoli & Cheese Pizza. (v)

KIDS DESSERTS

Vanilla ice-cream, chocolate topping & sprinkles. (gf)

Frog in a Pond. (gf)

Chocolate Mousse. (gf)

Fruit Salad. (vg) (gf) (df)

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TRADITIONAL BUFFET

CARVERY

Premium Roast Beef & Red Wine Jus. (gf) (df)

Rosemary & Mint Roast Lamb. (gf) (df)

Lemon & Thyme Roast Chicken (gf)

Roast Pork & Crackling w/ Apple Sauce (gf) (df)

Honey Baked Turkey (gf) (df)

Maple Glazed Ham (gf) (df)

MAINS

Oven Roasted Lemon & Thyme Chicken Thigh Fillets. (gf) (df)

Fusilli Verdura - Pasta w/ a medley of fresh garden vegetables in a Napoli sauce. (v)

Steamed Lemon Butter Barramundi Fillets. (gf)

12 Hour Slow Cooked Beef Brisket. (gf) (df)

Chicken Cacciatore. (gf) (df)

Sesame Noodles w/ broccolini & almonds & a lime & ginger sauce. (v) (df)

Maple & Chilli glazed Chicken Fillets. (gf) (df)

Red Curry Chicken. (gf) (df)

Teriyaki Beef Stir-fry w/ crispy noodles. (gf) (df)

Chicken & Prosciutto Roulade w/ camembert & asparagus. (gf)

Lime & Coconut poached fish. (gf) (df)

Vegetable Korma. (v) (gf)

Sticky Lime & Ginger Chicken w/ a lime & ginger dressing. (gf) (df)

Chicken & Chorizo Paella. (gf)

Avocado Pesto w/ Prawns & Penne.

Lentil & Chickpea Dhal. (vg) (gf) (df)

Black Pepper Tofu Stir-fry w/ Asian Greens. (vg) (gf) (df)

TRADITIONAL BUFFET

SIDES

Seasonal Roast Vegetable Medley. (vg) (gf) (df)
Chilli & Garlic Stir Fried Seasonal Vegetables. (vg) (gf) (df)
Steamed Jasmine Rice. (vg) (gf) (df)
Crispy Thyme Potatoes. (vg) (gf) (df)
Green Beans, Almonds & Feta. (v) (gf)
Foil wrapped Baked Spuds. (vg) (gf) (df)
Cauliflower & Cheese Gratin. (v)
Buttered Steamed Corn Cobs. (v) (gf)

SALADS

Creamy Potato Salad. (v) (gf)
Moroccan Couscous Salad. (v)
Classic Garden Salad. (v) (gf) (df)
Creamy Pesto & Sundried Tomato Pasta Salad. (v)
Red Cabbage Coleslaw. (v) (gf) (df)
Caramelised Pumpkin & Pearl Barley Salad w/ green beans & feta. (v)
Quinoa & Roast Vegetable Salad w/ chickpeas, feta & cherry tomatoes. (v) (gf)
Baby Beetroot, Rocket, Walnut & Goats Cheese Salad. (v) (gf)
Roasted Mushroom, Tomato & Cashew Salad. (vg) (gf) (df)

DESSERTS

Warm Apple Crumble w/ Chantilly cream. (v)
Fresh Seasonal Fruit Salad w/ natural yoghurt. (v) (gf)
Dark Chocolate Mousse w/ crushed honeycomb & cream. (v) (gf)
Strawberries & Cream Eton Mess w/ Chantilly cream, meringue & crushed pistachios. (v) (gf)
Baked Pears w/ hazelnut cream & crushed hazelnuts. (v) (gf)
Coffee soaked Sponge Finger Biscuits layered w/ mascarpone Chantilly cream. (v)
Apple & Pear Crumble w/ a chilled berry coulis. (vg) (df)

DESSERT TABLES

\$14.90pp— 4 pieces total allocated per person.

Minimum 20 people.

Choose **3** x Selections from Petit Fours, **2** x Selections from Shot Glass Desserts, **1** x Selection from Pastry Bites

PETIT FOURS

Chocolate Brownie Bites w/ Chantilly cream & strawberries. (gf)

Pavlova Bites w/ Chantilly cream & fresh seasonal fruit. (gf)

Lemon Meringue Tartlets w/ Italian meringue. (gf)

Blueberry, Ricotta & Lemon Mini Pancake Stacks

White Chocolate Mousse Tartlets w/ a berry compote. (gf)

Dark Chocolate Mousse Tartlets w/ a honeycomb crumb. (gf)

Orange & Almond Cake Bites w/ a citrus glaze. (gf) (df)

Mixed Macarons. (gf)

Raspberry Coconut Balls. (gf) (vg)

Sweet Potato & Cacao Brownies. (gf) (vg)

SHOT GLASS DESSERTS

White Chocolate & Mixed Berry Mousse. (gf)

Milk Chocolate & Salted Caramel Mousse. (gf)

Dark Chocolate & Honeycomb Mousse. (gf)

Lemon Meringue Pie.

Apple Crumble.

Tiramisu.

Oreo Cheesecake.

Strawberry Panna Cotta. (gf)

Ferrero Rocher.

Key Lime Cheesecake.

Pina Colada Panna Cotta. (gf)

Raw Salted Caramel Slice. (vg) (gf) (df)

PASTRY BITES

Jam Filled Doughnuts.

Apple Turnover

Mini Mixed Danish Pastries.

Pain Au Chocolat - Chocolate Croissant.

Almond Croissant.

Doughnut Balls

Custard Profiterole.

Mini Chocolate Churro.

Apple Tart. (gf) (df)

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GELATO CART

Pre-Reception or After Dinner Treat

Service for up to 80 guests includes:

3x Gelato Selections
90 Minute Service
A Service Attendant
Dixie Cups & Spoons
Waffle Cones
Menu Board

Add on to Existing Catering | \$650.00

Cart Hire Without Catering | \$875.00 + delivery

EXTRA GELATO TUB:

\$95.00 each

Please note: Our gelato cart dimensions are 150cm x 90cm and can only be wheeled so is not suitable for locations that include stairs.

ADD ON A SUNDAE STATION:

100's & 1000's, Maltesers, Crushed Peanuts, Crushed Oreos, M&M's, Fresh Berries, Mini Marshmallows, Chocolate Chips, Jaffas, Choc Coated Honeycomb, Cadbury Flake, Wafers, Chocolate Topping, Strawberry Topping, Caramel Topping,

Subject to availability

\$175.00

-FLAVOURS:

Subject to availability

SORBET

Lemon Sorbet (gf) (vg)
Mango Sorbet (gf) (vg)
Lychee Sorbet (gf) (vg)
Raspberry Sorbet (gf) (vg)
Strawberry Sorbet (gf) (vg)
Blood Orange Sorbet (gf) (vg)
Chocolate Sorbet (gf) (vg)
Watermelon Mint Sorbet (gf) (vg)
Salted Lime Sorbet (gf) (vg)

GELATO

Pistachio (gf)
Macadamia (gf)
Hazelnut (gf)
Coffee (gf)
Coconut (gf)
Chocolate (gf)
Banoffee (gf)
Banana (gf)
Vanilla Bean (gf)
Salted Caramel (gf)
Peppermint Choc Chip (gf)
Fig & Almond (gf)