

# Cocktail Style Packages.

## Cocktail Package 1: \$85 per person

- Grazing boards with a selection of the finest cheeses, meats, marinated vegetables, fruits, dips and breads.
- Selection of 8 Canapés
- Selection of 2 Fork Dishes
- Choice of - Petite Dessert Buffet (2per person) or Treacy's Patisserie Entremets. (1 per person)

## Cocktail Package 2: \$100 per person

- Grazing boards with a selection of the finest cheeses, meats, marinated vegetables, fruits, dips and breads.
- Selection of 10 Canapés
- Selection of 4 Fork Dishes
- Choice of - Petite Dessert Buffet w, Mini donuts & Sauces (3 per person) or Treacy's Patisserie Entremets and Macaron (1 of each per person)

Both options include: Tea & Coffee Station and your Wedding Cake, cut & served.

# Canapé Selection

## Cold Canapés

Heirloom Bruschetta w, Basil & Bocconcini (V)  
Chicken Teriyaki Rolls w, Aioli & Black Sesame (GF/DF)  
Sweet Potato, Cashew and Beetroot Wafer Cups (V)  
Basil Feta Mousse Tarts w, Roma Tomato (GF/V)  
Smoked Salmon & Crème Fraiche Cucumber Bites (GF)  
Beef Brisket Savoury Cup w, Horseradish Cream  
Thai Beef Salad Spoons w, Rice Noodles  
Vegetarian Nori w, Avocado, cucumber & carrot (V/GF/DF)

Bloody Mary Prawn Cocktail (GF)  
Vegetarian Rice Paper Rolls (VN/GF/DF)  
Fresh Tasmanian Oysters w, Vodka & Lime (GF/DF)

## Fork Dishes

Chicken Caesar Cups w, honey bacon, egg, parmesan, cos & croutons  
Salt & Pepper Calamari w, Lemon Aioli & Roquette (GF/DF)  
Lamb Ragout w, Orecchiette Pasta, Spinach & Parmesan  
Frenched Lamb Cutlets marinated w, apricot, mustard & mint (GF/DF)  
Wagyu Beef Slider w, onion jam, lettuce, tomato & cheese  
Pulled Pork Sliders w, apple slaw & BBQ sauce  
Risotto of Roasted Pumpkin, Spinach and Semi Dried Tomato (V/GF/DF)  
Truffle Hot Dogs w, mustard, cheese & onion salsa

## Hot Savouries

Freshly Baked Sausage Rolls w Tomato Relish

Sweet Potato Croquettes w Vegan Aioli (VN/GF/DF)

Greek Style Lamb Kofta w, Tzatziki (GF)

Thai Chicken Bites w, Sweet Chilli Aioli (GF/DF)

Roast Pumpkin, Feta & Caramelised Onion Tarts (V)

Organic Vegetable Patties w Tomato Relish (VN/GF/DF)

Egg, Bacon & Spring Onion Tartlets w, Tomato Relish

Chicken, Leek and Brie Vol'au Vents

Selection of Gourmet Pies w, Tomato relish

Beef, Mushroom & Red Wine

Butter Chicken Curry

Lamb & Rosemary

Roasted Red Pepper & Pumpkin Shot w, Olive Grissini (VN/GF/DF)

Crispy Fried Spring Rolls w, Sweet Soy: Vegetarian (V/DF)

Duck (DF)

Selection of Homemade Arancini w Aioli : (contains nuts)

Grass Fed Beef Bolognese & Mozzarella (GF)

Roasted Pumpkin, Danish Feta & Rosemary (Low Fodmap, GF)

Confit Duck & Cointreau (GF)

## **Sit Down Dinner Menu - \$110 pp**

This menu style include a selection of 2 canapés from our Canapé menu

### **Entrée: Selection of 2**

Roasted Pumpkin, caramelised onion & goat's feta tart finished w, a Roquette Salad (V)

Thai Chicken Nourish Bowl w a chilli & coconut dressing (GF/DF)

Red Pepper and Roasted Pumpkin Soup w garlic croutons & Chives (V/DF)

Marinated Lamb Cutlets served on roasted duck fat potatoes w, mint & rosemary (GF/DF)

Eye Fillet Beef Carpaccio w, a pepper crust & truffle infused aioli (DF)

Pork San Choy Bow w ginger and sesame (GF/DF)

House made Falafel w, haloumi, lemon & garlic tahini (V/GF)

## **Main Course: Selection of 2**

- Sticky Pork Belly w, honey carrots, spiced apple jam, bok choy & parsnip puree
- Braised Beef Cheek w broccolini, sweet potato puree & slow roasted vine tomatoes (GF)
- Ginger Garlic Swordfish w, grilled asparagus, zucchini salsa & a lemon caper sauce (GF)
- Confit Duck Leg w a pea & cauliflower smash, roasted baby beetroot & a radish & orange salad (GF/DF)
- Pocketed Chicken Breast of tomato, basil & feta mousse, wrapped in prosciutto w, a red pepper cream & almond greens (GF)
- Exotic Mushroom, Leek & Thyme Risotto w, green peas, spinach, parmesan & grilled lemon (V/GF)
- Spiced Baby Lamb Rump, w a pearl couscous salad of mediterranean vegetables & finished with minted greek yoghurt.

All main course dishes are served with:

- Roasted Duck Fat Potatoes &  
Wild & Tamed Tuscan Slider Rolls w, Butter

## **Something Sweet:**

Your choice of 1 of the below options. Served with a Tea & Coffee Station

**Petite Desserts** - Selection of mini petite desserts served buffet style (3pp)

**Treacy's Patisserie Dessert** - Selection of Entremets' served alternate drop (1pp)

## Gourmet Bar-b-que - \$110 pp

Our Gourmet BBQ - starting with grazing boards and canapés before moving onto beautiful tender meats served with freshly prepared salads & bread before finishing with the sweetest desserts.

This Menu Includes:

- Grazing Boards
- Selection of 2 Canapés

BBQ Meats:

- Lamb, Mint & Rosemary Sausages
- Pulled Pork Burgers w Slaw and BBQ Sauce
- Tandoori Chicken Tender Skewers w Tzatziki
- Medium Scotch Fillet w Salsa Verde
- King Prawns w Marie Rose Sauce & Lemon

Salads: (choice of 2)

- Greek Salad - Spinach, Feta, Olives, Cucumber, Semi Dried Tomatoes
- Potato & Egg Salad - Potato, Egg, Spring Onion, Seeded Mustard
- Couscous - Pomegranate, Pistachios, Mint, Green Onion, Parsley
- Pumpkin - Roasted Pumpkin, Roquette, Pinenuts, Goats Cheese, Pepitas

## Something Sweet:

Your choice of 1 of the below options. Both served Buffet Style with a Tea & Coffee to finish

Petite Desserts - Selection of mini petites (3pp)

Treacy's Patisserie Dessert - Selection of Entremets' (1pp)

## Carvery - \$110 pp

Our Carvery will fill the hungriest of guests. Complete with grazing boards, canapés & desserts to finish.

This Menu Includes:

- Grazing Boards
- Selection of 2 Canapés

Carvery Meats:

- Roasted Scotch Fillet w, Red Wine Jus
- Roast Pork w, Crackle & Apple Jam
- Marinated Lamb Shoulder - Pulled & served w, a Mint Infused Glaze

Vegetable Bowls: (choice of 3)

- Root Vegetable Mix - sweet potato, carrot & parsnip
- Greens - broccolini, beans, peas & zucchini
- Cauliflower - in cheesy white sauce
- Honey Dutch Carrots - butter & rosemary
- Roasted Pumpkin & Duck Fat Potatoes

Served with Wild & Tamed Tuscan Slider Rolls & Butter

## Something Sweet:

Your choice of 1 of the below options. Both served Buffet Style with a Tea & Coffee to finish

Petite Desserts - Selection of mini petites (3pp)

Treacy's Patisserie Dessert - Selection of Entremets' (1pp)