

SAMPLE MENU C

NIBBLES AT DEUX BILLETES

TARTLET OF CARAMALISED ONION, PUMPKIN, SESAME, SPINACH GOATS CHEESE
MINI BANGALOW PORK, FENNEL & SAGE SAUSAGE ROLLS WITH SPICY EGGPLANT CHUTNEY

ANTIPASTO BOARDS ON ARRIVAL (GF OPT)

FINEST ITALIAN AND AUSTRALIAN CURED MEATS, SPECIALITY CHEESES, MIXED SICILIAN AND
LIGURIAN OLIVES, SUN BLUSH TOMATOES, SMOKED SALMON, BASIL AND PINE NUT PESTO,
GREEN OLIVE TAPENADE, CHAR GRILLED VEGETABLES, ROSEMARY GRISSINI, FLAT BREAD,
CONFIT GARLIC CROSTINI

CANAPES (GF OPT)

CAPESANTE- SEARED SCALLOPS, SHALLOTS GINGER BUTTER, MACADAMIA
MIXED TAPENADES ON CIABATTA TOAST;
GREEN OLIVE & CAPER // SUNBLUSH TOMATO // BLACK OLIVE & ANCHOVY
BELGIAN ENDIVE WITH CARAMELISED WALNUT, PEAR AND GOATS CHEESE

FEASTING

(VEGETARIAN MEALS TO BE PLATED - WILL ADVISE NUMBERS)
GREEN PEPPERCORN CRUSTED SIRLOIN OF NORTHERN TABLELANDS BLACK ANGUS BEEF
FENNEL SPICED ROLLED BANGALOW PORK BELLY
SAGE ROAST DORRIGO POTATOES
MAPLE ROASTED ROOT VEGETABLES WITH ORANGE AND PINE NUT GREMOLATA
GREEN BEANS WITH THYME AND LEMON BUTTER

DESSERT

INDIVIDUAL PLATED CAKES ALTERNATE DROP
3 VARIETES WITH GARNISH AND PLATING
BELGIAN CHOCOLATE MOUSE (SERVED WHOLE AND CUT UP BY BRIDE AND GROOM)
LITTLE LEMON CHEESECAKE
BLUEBERRY QUINCE TORT
GF CAKE FOR 3-4 GUESTS

50 * LATE NIGHT MUNCHIES

THE ULTIMATE SANDWICH BUFFET ON LOCAL ARTISAN BREAD ROLLS
20 * RARE ROAST SIRLOIN OF BEEF WITH TARRAGON MAYONNAISE AND BABY LEAF SPINACH
20 * BANGALOW HAM WITH BABY ROCKET AND BANGALOW COWS CURD
10 * TASMANIAN SMOKED SALMON DILL CRÈME FRAICHE AND CUCUMBER

