



3 OPTIONS \$15 OR 6 OPTIONS \$29

# Canapes

- CARAMELISED ONION AND PESTO PALMIERS (VEG)
- CHERRY TOMATO CROSTINI W GOATS CHEESE WHIP AND BASIL (VEG)
- JALAPEÑO AND MOZZARELLA BITES (VEG)
- TANDOORI CHICKEN SKEWERS WITH GARLIC YOGHURT
- LIGHTLY FRIED CRISP VEGETARIAN POPPER (VEGE) (CHEFS SPECIAL)
- RARE ROAST BEEF YORKSHIRE PUDDING WITH HORSERADISH JUS (DF)
- LAMB KOFTA W TZATZIKI (DF)
- SMOKED SALMON BLINI W CREME FRAICHE AND BLACK SESAME
- PORK BELLY PALM SUGAR CHILLI CARAMEL BITES (DF)
- GARLIC PRAWN AND SALSA VERDE SKEWER (DF)
- CRISPY SQUID W LIME AIOLI (DF)
- HARISSA SPICED CHARRED BEEF SKEWERS (DF)
- STEAMED PRAWN SHUMAI W STICKY SOY DRIZZLE (DF)



## PRICING

3 COURSE - \$95 PP

2 COURSE + GRAZING TABLE DESSERT - \$ 95 PP  
(4 ITEMS PP + \$5 PER EXTRA ITEM PP)

## PLATED MENU

# Entrees

- SEASONAL GARDEN INSPIRED RISOTTO (CHEFS SPECIAL) (VEG) OR (VEGAN) (GF)
- BUFFALO MOZZARELLA CAPRESE WITH HEIRLOOM TOMATO, TOASTED NUT CRUMB AND PICKLED CUCUMBER (VEG) (GF)
- LINE CAUGHT SASHIMI W WASABI MAYO, MICRO HERB SALAD AND BLACK SESAME (GF) (DF)
- SPICED DUCK BREAST W TURMERIC, CARROT PUREE AND BLACK BERRY REDUCTION (GF)
- BUTTER POACHED SCALLOPS W WOODFIRE CAPSICUM ROMESCO AND PROSCIUTTO, KHAFIR LIME CRUMB (GF)
- SALMON GRAVLAX WITH CREME FRAICHE, CITRUS DRESSING AND MICRO PEPPERED SALAD (GF)



## PLATED MENU CONTINUED

# Main Course

- CHICKPEA MARSALA WITH COCONUT YOGHURT AND CORIANDER DRESSING (VEGAN) (GF)
- PAN FRIED SALMON WITH ANCIENT GRAIN RISOTTO AND MICRO HERBS (GF)
- 8 HOUR BRAISED PORK BELLY WITH PURPLE CAULIFLOWER PUREE AND 5 SPICED APPLE REDUCTION (GF)
- APPLE WOOD SMOKED BEEF CHEEK WITH POMME PUREE, SEASONAL GREENS AND BRAISING JUS (GF)
- HERB CRUSTED LAMB RUMP WITH POTATO DAUPHINOIS AND PORT WINE JUS (GF)



### 3 COURSE, PLATED DESSERT OPTIONS

# Dessert

- RAW 'SNICKERS' WITH DATE CARAMEL, SALTED PEANUT CRUMB AND WHIPPED VANILLA COCONUT CREAM (VEGAN) ADD+\$4PP
- DARK CHOCOLATE MOLTEN PUDDING WITH DAMSON PLUM GELATO AND PLUM TEXTURES
- CARAMELISED STONE FRUIT, OAT AND PEANUT CRUMB AND MISO CACAU CRUMB GELATO
- KEY LIME PIE WITH HOUSE MADE LEMON CURD AND ITALIAN MERINGUE TEXTURES
- FRANGELICO AND KAHLUA INFUSED TIRAMISU WITH SHAVED BELGIAN CHOCOLATE AND HAZELNUT CRUMB
- ORCHARD INSPIRED CHEESECAKE WITH TORCHED MERINGUE AND SEASONAL COMPOTE (CHEFS SPECIAL)



## BUFFET OPTION

# Proteins

- STUFFED PORTOBELLO MUSHROOMS WITH TRUFFLE SALT AND GARDEN HERBS (VEGAN)
- PLANT BASED "MEATBALLS" IN GARLIC POMODORO SAUCE AND BASIL (VEGAN)
- CHARGRILLED SIRLOIN HERB BUTTER AND DEMI GLAZE (GF)
- PULLED SMOKED BEEF CHEEK IN BRAISING STOCK JUS (GF)
- PALM SUGAR AND CHILLI CARAMEL GLAZED BRAISED PORK BELLY (GF)
- CHINESE 5 SPICE GLAZED HAM ON THE BONE (GF)
- TRADITIONAL ORANGE AND SEEDED MUSTARD GLAZED HAM ON THE BONE (GF)
- CRISPY ROASTED CHICKEN THIGH WITH THYME AND GARLIC (GF)
- SALSA VERDE CRUSTED SALMON AND HOLLANDAISE DRIZZLE (GF)
- THAI COCONUT STEAMED GREEN LIPPED MUSSELS (ON AVAILABILITY) (GF)



## BUFFET OPTION CONTINUED

# Salads

- ANCIENT GRAIN SALAD WITH POMEGRANATE, RED ONION, CORN, BLACK SESAME, CUCUMBER CORIANDER AND YOGHURT DRESSING (VEGE) (GF)
- CHICKPEA GREEK SALAD, WITH KALAMATA OLIVES, CUCUMBER, CHERRY TOMATO, RED ONION, GOATS CHEESE AND RED WINE DRESSING (VEGE) (GF)
- CAESAR SALAD WITH CRISP COS, BAGUETTE GARLIC CROUTONS, SOFT BOILED EGGS, SHAVED PARMESAN AND CLASSIC CAESAR DRESSING (VEGE)
- SOBA NOODLE SALAD WITH EDAMAME, FRESH MINT, GINGER AND SESAME DRESSING (VEGAN)
- MEDITERRANEAN ORZO PASTA SALAD WITH KALAMATA OLIVES, RED PEPPERS, RED ONION, SUN-DRIED TOMATO, CRUMBLED FETA AND PESTO DRIZZLE (VEGE)
- NEW SEASON POTATO SALAD WITH HOUSE MADE SEEDED HONEY MUSTARD, SPRING ONION, AND CRISPY SHALLOTS (VEGE) (GF)



## BUFFET OPTION CONTINUED

### Salads

- ROASTED ROOT VEGETABLE SALAD WITH BALSAMIC REDUCTION  
TOASTED HAZELNUTS AND ROQUETTE (VEGE) (GF)
- GARDEN INSPIRED LEAFY GREEN SALAD WITH PICKLED RED  
ONION, CHERRY TOMATO, CUCUMBER AND CORIANDER LIME  
DRESSING (VEGAN) (GF)
- PENNE PRAWN SALAD WITH OLIVE OIL AND LEMON DRESSING
- CORIANDER THAI COCONUT STEAMED GREEN LIPPED MUSSELS  
(ON AVAILABILITY) (GF)

## BUFFET OPTION PRICING

2 PROTEINS, 3 SALADS AND VOLARE BREAD  
SELECTION + GRAZING TABLE DESSERT \$85 PP

3 PROTEINS, 4 SALADS AND VOLARE BREAD  
SELECTION + GRAZING TABLE DESSERT \$99 PP



2 COURSE + GRAZING DESSERT OPTION  
OR  
BUFFET + GRAZING TABLE OPTION

## Grazing Table

- DARK CHOCOLATE MARQUISE CUPS WITH PLUM DUST
- STICKY DATE WITH CARAMELISED PECAN CRUMB (GF)
- CHOCOLATE RASPBERRY BROWNIE BITES
- ORCHARD INSPIRED CHEESECAKE BITES
- MINI SUGAR AND CINNAMON DONUTS
- PETITE ASSORTED FLAVOUR MACAROONS (GF)
- HOUSE MADE BELGIAN CHOCOLATE TRUFFLES (GF)
- SALTED CARAMEL PROFITEROLES
- LEMONCHELLO TARTLETS WITH TORCHED ITALIAN MERINGUE
- MINI PAYS WITH VANILLA BEAN MASCARPONE AND BERRY COMPOTE (GF)
- PETITE APPLE CINNAMON AND CUSTARD TARTLETS
- ASSORTED SEASONAL FRUITS (GF)





## KIDS MENU

# Canapés

LUNCH BOX STYLED SERVING:

- MAC AND CHESS BITES
- FRUIT SKEWER
- POPCORN
- WRAPPED CHOCOLATE
- JUICE BOX

# Mains

- TEMPURA CHICKEN TENDERS AND FRIES (DF)
- FRIED CHICKEN AND SWEET WAFFLES
- MINI CHEESEBURGER SLIDERS AND FRIES
- 3 CHEESE PENNE PASTA (VEGE)



## KIDS MENU CONTINUED

# Dessert

- GELATO DUO WITH ALL THE TRIMMINGS (GF)
- WAFFLES W VANILLA ICECREAM AND MAPLE
- MOLTEN CHOCOLATE CAKE WITH VANILLA ICE CREAM
- CHOCOLATE DIPPED MARSHMALLOW AND FRUIT SKEWERS

### KIDS MENU PRICING AND CHOICES:

LUNCH BOX - \$15 PER CHILD

+  
MAIN AND DESSERT - \$49 PER CHILD

**NOTE: PLEASE CHOOSE 1 MAIN AND 1 DESSERT  
TO BE SERVED TO ALL CHILDREN ATTENDING  
THE WEDDING**