



Wedding Menu

Buffet Menu

PROTEINS

Stuffed Portobello Mushrooms with Truffle Salt and Garden Herbs
(Vegan)

Chargrilled Sirloin in Herb Butter and Demiglace (GF)

Pulled Smoked Beef Cheek in Braising Stock Jus (GF)

Palm Sugar and Chilli Caramel Glazed Pork Belly (GF)

Traditional Orange and Seeded Mustard Glazed Ham on the Bone (GF)

Crispy Roasted Chicken Thigh with Thyme and Garlic (GF)

Vegetarian Lasagna (V)

SALADS

Ancient Grain Salad with Pomegranate, Red Onion, Corn, Black
Sesame, Cucumber, with a Coriander and
Yoghurt Dressing (GF)

Chickpea Greek Salad with Kalamata Olives, Cucumber, Cherry
Tomato, Red Onion, Goats Cheese and Red
Wine Dressing (GF)


Caesar Salad with Crisp Cos Lettuce, Baguette Garlic Croutons, Soft
Boiled Eggs, Shaved Parmesan and
Classic Caesar Dressing

Mediterranean Orzo Pasta Salad with Kalamata Olives, Red Peppers,
Red Onion, Sun-Dried Tomato,
Crumbled Feta and Pesto Drizzle

New Season Potato Salad with House-made Seeded Honey Mustard,
Spring Onion and Crispy Shallots (GF)

Roasted Root Vegetables with Balsamic Reduction, Toasted Hazelnuts
and Roquette (GF)

Garden Inspired Leafy Green Salad with Pickled Red Onion, Cherry
Tomato, Cucumber and a Coriander
and lime dressing (GF)







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DESSERT

Grazing Table

Sticky Date with Caramelized Pecan Crumb (GF)
Chocolate Raspberry Brownie Bites
Orchard Inspired Cheesecake Bites
Mini Sugar and Cinnamon Donuts
House-Made Belgian Chocolate Truffles (GF)
Mini Pavlovas with Vanilla Bean Mascarpone and
Berry Compote (GF)
Petite Apple, Cinnamon and Custard Tartlets
Assorted Seasonal Fruits (GF)



Buffet Pricing excluding GST

2 Proteins, 3 Salads, Volare Breads and Dessert
Grazing Table \$72pp
3 Proteins, 4 Salads, Volare Breads and Dessert
Grazing Table \$84pp
Canapes can be added on request



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CANAPE

Gourmet Sausage rolls

Frittata - Roast Vegetable and herb

Corn fritters - Sour cream & sweet chilli

Blini - Smoked salmon, Sour cream & Chives

Arancini - Pumpkin & parmesan or Mushroom & Mozzarella

Sliders - Crispy Mushroom or Steak & Cheese or Chicken & Slaw

Cream cheese, salmon and dill on mini rosti Sour cream whip

and sweet chilli on mini corn fritter

Rocket pesto and pistachio on mini falafel



3 Options \$12 or 6 Options \$22

Deli Board Cheese selection

including cheese ball, deli meats, pickles, chutney, fruit, crostini and crackers \$65 Chefs Selection Dessert Platter \$60

Kids Platter

Kids Platter Chicken nuggets, mini hotdogs, chips \$30



All platters are designed to cater for 5-7 people, prices are excluding gst