

Our menus...

2025 PRICING



COCKTAIL MENUS — FROM \$80PP

Our cocktail menus range from \$80pp to \$95pp, depending on the quantity of menu items selected (examples below). Your menu will be finalised after consultation.

- Meatballs with tomato chutney and basil
- Tomato and basil bruschetta
- Pumpkin and parmesan arancini balls
- Baby whiting with lime aioli
- Spring rolls with sweet chilli sauce
- Salt and pepper squid
- Chicken and coriander cups
- Cocktail sliders
- Selection of mini pizzas
- Smoked salmon and Neufchatel on rye
- Corn and spinach puffs with apricot jam
- Chicken satay with mint yoghurt dressing
- Lemon and lime prawn skewers
- Selection of cocktail pastries/quiches
- Rogan josh lamb on jasmine rice with raita

STREET FOOD MENU — \$65PP

After a more casual affair? Our street food menu (set menu) is the perfect alternative to a traditional cocktail wedding.

Canapes:

- Meatballs with tomato chutney and basil
- Spring rolls with sweet chilli sauce
- Salt and pepper squid

Mains:

- Sliders
- Pizzas
- Paella

NOTES

A children's cocktail menu is available on request. We'll serve your wedding cake with drunken berries and cream for an extra \$5pp. All menu items are customisable and interchangeable, with vegetarian/vegan and special diets catered for.



Our menus...

2024 PRICING

SIT-DOWN MENUS — FROM \$95PP

MAINS — TO BE SERVED AS EITHER SHARED PLATTERS, OR INDIVIDUAL PLATES

- Fillet of beef oven-roasted and topped with a red wine sauce, roasted chorizo and mushrooms
- Fillet of chicken rolled and seasoned with sundried tomato, herbs and spinach, pitched and spooned over with a Béarnaise pistachio nut sauce
- Fillet of chicken sliced and pitched with green peppercorn and lemon myrtle sauce
- Fillet of beef on baby spinach topped with a fig glaze and roasted artichoke
- Crumbed chicken breast pieces with chef's ratatouille

SHARED SIDES

- Mesclun orange and toasted coconut salad
- Moroccan rice with roasted vegetables
- Oven-roasted salted potatoes with lemon
- Roasted bay leaf pumpkin
- Seared baby carrots with sesame

ENTRÉE PLATTERS — OPTIONAL EXTRA

- Mediterranean — cold meats, antipasto dips, crusty bread, sundried tomato and olives
- Vegetarian — leek and spinach tarts
- Dips — three house-made dips served with pita, olives and sundried tomatoes

SIT-DOWN MENU PRICING

Two shared platter mains + sides + wedding cake (client supplied) served w/ berries and cream	\$120pp
Two choices of individ. main + sides + wedding cake (client supplied) served w/ berries and cream	\$105pp
Alternate drop main + sides + wedding cake (client supplied) served w/ berries and cream	\$95pp
Add an entree platter to any menu	\$10pp
Cheese platters	\$80ea
Children's menu (avail. on request)	\$20pp

NOTES

All sit-down menus include a chef's selection of roving canapes after your ceremony.
All sit-down meals served with dinner rolls and paprika butter.
All menu items are customisable and interchangeable, with vegetarian/vegan and special diets catered for.

OTHER CONSIDERATIONS

After something sweet? Ask about our petite cake platters menu, or our self-serve ice cream cart! There's also a 'Family Favourites' dessert option, where you can bring homemade desserts. For those wanting late-night snacks, ask about our hot dogs!

