

WEDDING

Entrée, Main & Wedding cake served \$85 per person

Add on canapés +\$10 per person

Add on dessert bar +\$10 per person

Canapés

Semi dried tomato, goats curd, basil (VEG)(GF)

Mushroom & truffle arancini (VEG)

Pork & fennel sausage rolls with homemade tomato sauce

Fraser coast Spanner crab croquette, lemon mayonnaise (GFO)

We have a more extensive canapé list available.

Tapas style entrée to share

Salad of heirloom tomatoes, buffalo mozzarella, basil & pangrattato (VEG)(GFO)

Citrus cured Ocean trout, salad of orange, shaved fennel, & crisp sourdough (DF)(GFO)

Mooloolaba Yellowfin tuna, tahini, pistachio, lemon & sumac (GF)(DF)

Family Style Shared Mains

Danny's artisan dinner rolls & Copper Tree farms butter

Cape Grim Beef sirloin slow roasted, rosemary roasted field mushrooms, Paris mash, greens & shiraz jus (GF)

Lebanese style BBQ whole deboned chicken, baby carrots, tahini, chard leaves, toasted almonds & mint (GF)(DF)

Roasted Tasmanian salmon, salade Niçoise, potato, green beans, olives, cherry tomato & lemon vinaigrette (GF)

Dessert

We will cut & plate your wedding cake

Dessert bar

Flourless chocolate cake, raspberry cream (GF)

Almond torte, vanilla rum cream

White chocolate strawberries (GF)

Please note pricing is exclusive of GST.

Above pricing does not include rental of cooking equipment required to facilitate event.