



Wedding Sample Menus

Option 1

\$50.00 per person

Tasmanian Charcuterie Platter

A selection of local Tasmanian hard and soft cheeses and cured meats accompanied by fresh and dried fruits, quince paste, dips and crisp breads

Canapes

Panko Crumbed Fish Goujons
with dill tartare sauce

Lamb Meatballs
cumin and thyme infused lamb
with tzatziki dipping sauce

Chicken Skewers
satay marinated chicken
with crushed cashews and coriander

Pork Belly
twice cooked master stock braised Pork Belly
served with apple sauce

Baked Harissa Sweet Potato and Onion Tarts
with goat's curd

Leek and Three Cheese Arancini
accompanied with paprika mayonnaise

Dessert

Citrus Tarts
with seasonal berries

Wedding Cake (provided by couple – TBC)
portioned for guests



Wedding Sample Menus

Option 2

\$60.00 per person

Canapes

Salt and Pepper Calamari
calamari spicy coated and served
with lime pepper seasoning

Chicken Skewers
satay marinated chicken
with crushed cashews and coriander

Beef Meatballs
with southern style BBQ sauce

Leek and Three Cheese Arancini
accompanied with a paprika mayonnaise

Mains

Fish and Chips
panko crumbed Tasmanian white fish and crispy chips
served with tartare, lemon and lime pepper seasoning

Braised Tasmanian Lamb
with rosemary, thyme and bay served
with herbed potatoes, beetroot relish and tzatziki

Quinoa and Roasted Pumpkin Salad
roast pumpkin, quinoa, pea tendrils, fresh herbs, feta,
beetroot, paprika and a lemon myrtle dressing

Dessert

Chocolate Brownie

Wedding Cake (provided by couple – TBC)
portioned for guests



Wedding Sample Menus

Menu Option 3

\$70.00 per person

Canapes

Panko Crumbed Fish Goujons
with dill tartare sauce

Pork Belly
twice cooked master stock braised Pork Belly
served with apple sauce

Baked Harissa Sweet Potato and Onion Tarts
with goat's curd

Leek and Three Cheese Arancini
accompanied with paprika mayonnaise

Mains

Braised Tasmanian Lamb
with rosemary, thyme and bay served
with crispy roasted potatoes, rosemary, sea salt and garlic aioli

Tasmanian Salmon
marinated with pepper berry and olive oil
served with a Saffron infused brown rice, sweet potato, pistachios,
cranberries, pea sprouts, feta and lemon myrtle dressing

Moroccan Spiced BBQ Chicken Breast
marinated in Moroccan spices with fresh lemon and sumac yoghurt
with a pearl cous cous salad with tomatoes, cucumber, parsley and peppers

Dessert

Raspberry Panna Cotta
with berry coulis and biscotti

Wedding Cake (provided by couple – TBC)
portioned for guests



Wedding Sample Menus

Menu Option 4

\$80.00 per person

Canapes

Tasmanian Oysters
Served natural and with
gin pickled cucumber and lime

Tasmanian Lamb Meatballs
with middle eastern spice and tzatziki

Chicken Skewers
satay marinated chicken
with crushed cashews and coriander

Leek and Cheese Arancini
accompanied with a paprika mayonnaise

Mains

Tasmanian Salmon
marinated with pepper berry and olive oil
served with a Saffron infused brown rice, sweet potato, pistachios,
cranberries, pea sprouts, feta and lemon myrtle dressing

Slow Roasted BBQ Pork Shoulder
with crispy roasted potatoes, rosemary,
sea salt and garlic aioli

Grass-Fed South-East Beef Cheeks
slow roasted in dark ale and served with potato puree,
salsa verde and dressed leaves

Dessert

Tasmanian Cheese Platter
A selection of local Tasmanian hard and soft cheeses
accompanied by fresh and dried fruits, quince paste and crisp breads

Citrus Tarts
with seasonal berries

Wedding Cake (provided by couple – TBC)
portioned for guests