



SEATED MENU 2026

CANAPES ON ARRIVAL

Cold Canapes: Choose 2

Oysters with Desert Lime Mignonette Dressing DF, GF

Charred Corn Salsa with Jalapenos, & Avocado Puree on Tortilla crisp VG, GF

Heirloom Tomato, Whipped Ricotta & Anise Myrtle on Charred Focaccia VE, GFO

Kingfish Ceviche with Coconut, Green Chilli & Diced Cucumber on Rice Crisp DF

Finger Sandwich of Poached Chicken, Apple, Celery, Walnut, & Tarragon Mayo N, NFO

Ocean Trout Gravlax with Anise Myrtle, Horseradish Cream & Pickled Fennel on a Wonton Cracker GFO

Crisp Prosciutto, Kohlrabi Slaw & Balsamic Glaze on Lavosh GFO

Hot Canapes: Choose 2

Beetroot, Goats Curd & Lemon Myrtle Tartlets with Honeyed Pepitas GFO, VE

Pumpkin & Sage Arancini with Herb Aioli VE

Cauliflower, Wattleseed & Chilli Pakoras with Kasundi GF, VG

Mac & Cheese Croquettes with Truffle Mayo VE

Korean Fried Chicken Bites with Gochujang Glaze & Pickled Daikon GF

Vegan Mushroom 'Sausage Rolls' with Tomato Relish VG

Farm Style Beef Sausage Rolls with Tomato Relish



HARVEST GRAZE (optional additional course)

Marinated mixed olives GF

House made hummus, tzatziki and babaganoush GF

Crudites and a selection of house pickled vegetables GF

Charcuterie - salami and prosciutto

Bay of Fires Cheddar (Tas)

Shepherds Whey Farmhouse Brie (Vic)

Shepherds Whey Farmhouse Blue Cheese (Vic)

Quince paste, fresh & dried fruits

Artisan breads and gluten free crackers

SHARED MAINS

(choose 2 meat dishes and 1 vegetarian dish)*

'Corsican Pie' - Farm Greens, Ricotta, Lemon & Pine Nuts VE, NFO

Quarter Roasted Pumpkin, pearl barley 'risotto', date, apricot, toasted almonds, minted yogurt
N, VE, VGO

Roasted Barramundi, Chermoula, Shaved Fennel & Orange GF, DF

Grilled Ocean Trout, Dill & Caper Salsa, Charred Lemon GF, DF

Spice Rubbed Roast Free-Range Chicken with Smoked Eggplant Puree & Salsa Verde GF, DF

Rolled Pork Loin 'Porchetta', Sage & Parsley Stuffing, Pepperberry Apple Sauce & Crackling
GF, DF

Slow Cooked Lamb Shoulder in Tomato & White Wine, Preserved Lemon Yoghurt & Mint
Gremolata GF



SIDES

Choice of 3

Cos Wedges, Avocado Green Goddess Dressing, Radish, Pickled Cucumber & Toasted Sunflower Seeds GF, VG

Charred Broccolini, Pepperonata & Black Olive Dressing GF, VG

Roast Cauliflower, Quinoa, Pepitas, Currants, Mint & Orange Tahini Dressing GF, VG

Roast Baby Carrots, Balsamic Red Onion, Crispy Chickpeas, Summer Leaves, Whipped Lemon Tofu GF, VG

Spud Sisters Potato Salad with Capers, Dill, Cornichons and Aioli GF, VGO

Roast Spud Sisters Potatoes with Confit Garlic and Rosemary GF, VG

In order to ensure a well balanced menu for your main course we recommend choosing two meat dishes and one vegetarian option.

**Please note, a surcharge of \$2 per person applies for main course selections featuring three meat dishes.*

DESSERTS TO FINISH

Choose either 3 desserts from below or our signature ice cream cart

Wattleseed Chocolate Mousse, Espresso Cream, Cacao Nibs GF

Classic Crème Brûlée

Lemon Aspen Tart, Burnt Meringue, Lemon Myrtle GF

Mini Pavs, Whipped Vanilla Cream, Seasonal Fruit & Davidson Plum Powder

Panna Cotta, Roast Rhubarb, Crushed Macadamia & Strawberry Gum GF, N

Vanilla Bean Basque Cheesecake, Passionfruit Curd, Mango & Toasted Coconut

DF: dairy free, GF: gluten free, GFO: gluten free option, N: contains nuts, NFO: nut free option, VE: vegetarian, VG: vegan



ICE CREAM CART

Choose 3 flavours:

Served in waffle cones or cups

Ice creams

Salted Caramel & Pepperberry
Chocolate Ice Cream
Hazelnut & Wattleseed Praline N
Strawberry & Strawberry Gum Ice Cream

Sorbets

Mango & Coconut Sorbet VG
Lemon Myrtle & Lemon Sorbet VG
Chocolate sorbet VG
Raspberry & Davidson Plum Sorbet VG