



## Cocktail Menu 2026

*Equivalent to a 3 course meal, with all items able to be eaten while standing. Progressing from lighter to more hearty items and finishing with dessert.  
Perfect for relaxed larger gatherings.*

### POST CEREMONY CANAPES

#### 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 Myrte, 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 TO FOLLOW**

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

## **THEN HEARTY CANAPES**

### **Choice of 4**

Tofu rice paper rolls, pickled carrot, Asian herbs, finger lime & sweet chilli sauce GF, VG

Sweet potato and zucchini tagine with preserved lemon, lemon myrtle and pearl couscous  
GFO, VG

Roasted Pumpkin with pearl barley, date & apricot 'risotto', chermoula GFO, VG

Flaked barramundi, chat potatoes, shaved fennel, orange, anise myrtle & dill salad GF, DF

Grilled Ocean trout, broccolini, peperonata & black olive dressing DF, GF, N

Slow cooked lamb shoulder, cauliflower, quinoa, seeds, currants, mint & tahini dressing DF, GF

Asian marinated chicken slider with Asian slaw and sriracha mayo

Warialda Beef sausage, sauerkraut, Swiss cheese, Pepperberry & Dijon aioli in a buttermilk  
bun



## 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

**OR**

## 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

*Please note, in the event that a certain product or item is not available we will source a similar market product*

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