



Wedding Packages

Standard Package: \$69 per person

Package includes:

- A selection of 7 different finger food items to accompany drinks on arrival.
- A selection of two main items and three side accompaniments.
- Your wedding cake served as dessert.

Premium Package: \$79

Package includes:

- A selection of 8 different finger food items to accompany drinks on arrival.
- A selection of three main items and three side accompaniments
- A selection of one dessert or two served alternative if desired, your wedding cake can be served as one dessert, choosing one other dessert to accompany it.

Cocktail Package: \$69

Package includes:

- 16 different finger food items
- Approximately 28 pieces per person

Cocktail Package: \$75

Package includes:

- 20 different finger food items
- Approximately 35 pieces per person



Menu Options

Finger food:

Finger food: Seafood

- Tiger Prawn on cucumber with yellow plum sauce(gf)
- Grilled Prawn topped with a salad of lime, coconut, mint, peanut and palm sugar on continental cucumber (gf)
- Tempura Tiger Prawn
- Grilled lemongrass, ginger, garlic & kaffir prawn(gf)
- Fish & prawn dumplings poached in Asian broth
- Fish balls with plum sauce
- Seared scallop with avocado puree on cracker(gf)
- Scallop & Chorizo Skewer
- Scallop & tapenade on crisped polenta(gf)
- Oysters Natural or with a tomato, capsicum, parsley, evoo & lemon salsa(gf)
- Pepper Cured Blue Eye & Nashi Sandwich(gf)
- Sugar & Coriander Cured Atlantic Salmon wrapped around rocket with wasabi aioli(gf)
- Seafood Spring Rolls with sweet chilli
- Flash Fried Salt & 5 Pepper Squid or Salt & Chilli Squid
- Crayfish Available At Extra Cost (gf)
- Strips of tuna, skewered, marinated in lemon and grilled
- Cocktail potatoes topped with Timboon smoked eel with red capsicum coulis

Finger food: Beef

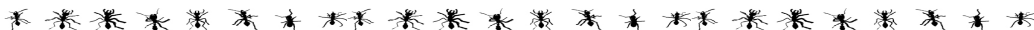
- Frankfurter sausage rolls with our tomato sauce(others also available)
- Salami & kiwifruit stack
- Rare beef wrapped around green bean with aioli/wasabi aioli(gf)
- Beef Pies

Finger food: Poultry

- Chicken skewers marinated in Dijon & sesame (gf)
- Chicken skewers marinated in garlic, thyme & seeded mustard
- Chicken pies
- Shredded Chicken, Asian herb and vegetable rice paper roll with our sweet chilli sauce(gf)
- Chicken & Leek Mousse rolled in pistachio served on rice cracker with aioli
- Chicken & cashew balls with satay
- Duck breast on cracker with candied pear & sage (gf)
- Chilli & Garlic Quail quarters (gf)
- Duck & mushroom wrapped in puff pastry

Finger food: Game

- Seared cocktail potato with candied onion & rare kangaroo fillet (gf)
- Rabbit pies
- Rabbit fillet with beetroot & carrot puree on toastie





- Crocodile skewer rubbed with macadamia & coriander

Finger food: Pork

- Pork & Veal Meatballs with plum sauce (gf)
- Prunes stuffed with fetta & walnut wrapped in streaky bacon & baked
- Fig with buffalo Romano or fetta cheese wrapped in prosciutto & grilled
- Mini hamburgers filled with cvape & candied onion in a red onion roll
- Braised, pressed & fried pork belly served in crispy squares
- Minced pork filled wombok rolls
- Chilli pork rice paper rolls(gf)

Finger food: Lamb

- Lamb, Mint & Pine nut Balls with plum sauce(gf)
- Lamb, herb & garlic balls
- Lamb & spiced almond spring rolls

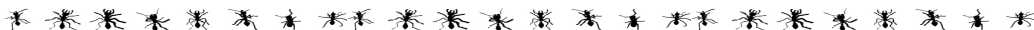
Finger food: Vegetarian

- Vegetable & Cashew Spring Rolls with sweet chilli dipping sauce
- Lemon scented parmesan risotto balls with aioli
- Mushroom & fetta in pastry
- Mushroom pate & red capsicum coulis on toastie
- Tomato, Spanish onion and basil salsa brushetta (v)
- Assorted dips served with rice crackers and toasties
- Rice Paper rolls filled with shredded vegetable & tamarind(gf)
- Kipfler potato with roasted capsicum and rocket pesto
- Prickly Moses tempura vegetables (bok choy, asparagus, snow pea, capsicum & shitake)
- Nori rolls with avocado, wasabi & pickled vegetable (gf)
- Babaganoush (eggplant dip) with sesame seed Turkish bread
- Polenta topped with olive tappenade
- House made falafel with tzatziki
- Spinach, zucchini, olive & mushroom frittata(gf)
- Celery lardons filled with our own herbed cheese curd
- Rocket pesto & roasted red capsicum filled mozzarella roll (farcita)

Main Course:

Main Course Items: Beef

- Seared, Roasted & Sliced Steak (Eye Fillet, Scotch Fillet, Rump or Porterhouse) Many Sauces Available(gf)
- White poppy & Sesame crusted porterhouse or eye fillet
- Mustard, Garlic & Herb Marinated Rump Steak with lemon mustard sauce
- Eye Fillet Poached in red wine then roasted
- Beef & Lamb Sausages
- Slow roasted veal shoulder with horseradish sauce
- Thai beef salad



Main Course Items: Chicken

- Chicken breasts baked upon rice, bacon, tomato & mushroom stuffing(gf)
- Lemon, garlic, thyme & mustard marinated chicken strips, breast or legs (gf)
- Crispy skinned twice cooked Asian chicken Maryland with poaching liquid reduction
- Flattened chicken breast stuffed & rolled with pistachio, capsicum, onion, bacon, sumac & rosemary stuffing
- Tandoori Chicken Legs
- Mexican red rubbed chicken breasts
- Whole chicken stuffed with rice, mushrooms & bacon jointed & served
- Chicken breast stuffed with fetta & wrapped in prosciutto
- Timboon Brie filled chicken breast wrapped in prosciutto & roasted
- Chicken breast stuffed with rocket pesto & red capsicum wrapped in prosciutto with garlic sauce

Main Course Items: Poultry

- Turkey Breast stuffed with pesto, cheese & capsicum served with white wine sauce (gf)
- Turkey Breast with a plum and nectarine chutney glaze
- Roasted Turkey Breast
- Seared & Sliced duck breast with fennel & mustard braise
- Asian poached, then roasted to a crispy skin duck Maryland with poaching liquid reduction
- Garlic & Rosemary Confit Duck
- Duck, hamhock, port & shallot terrine

Main Course Items: Game

- Seared Kangaroo Fillet(gf)
- Kangaroo fillet served rare with balsamic glaze

Main Course Items: Pork

- Sticky Spiced Pork Neck (gf)
- Pork Neck roasted and served with chilli caramel
- Pork & Veal Mince (Cvape) meatloaf
- Studded, glazed & sliced leg ham
- Pork & Leek Sausages

Main Course Items: Lamb

- Rosemary Leg of lamb (gf)
- Greek Lamb Skewers
- Lamb Leg Stuffed with olives, sundried tomatoes, garlic & rosemary
- Lamb, tomato, coconut, lemongrass, spinach & earthy spice targine
- Lamb rumps rubbed with pomegranate syrup and served with salsa verde
- Lamb shanks braised in beer, mushroom & tomato
- Tunnel Boned Leg Lamb rubbed in garlic, olive and oregano paste & roasted
- Tunnel boned leg of lamb, marinated in yoghurt, honey & spices & roasted
- Lamb, Mint & Rosemary Sausages





Main Course Items: Seafood

- Seafood Salad: (Prawns, scallops, squid, fish) Flavoured with citrus, evoo, bay leaf, parsley & red wine vinegar (gf)
- Grilled Atlantic Salmon, Ocean Trout or Blue Eye grilled or roasted(gf)
- Beer & Sesame battered fish
- Lemon, olive oil & thyme fish skewers with a warm tiger prawn salsa
- Mexican Squid Salad
- Salt & Chilli or salt & 5 pepper flash fried squid

Main Course Items: Vegetarian

- Vegetarian risotto
- Polenta with grilled Mediterranean vegetables
- Lasagne
- Cauliflower & Sweet Potato Indian Style Curry

Sides:

Side Dishes:

- House made bread
- Cripsy Potatoes (gf)
- Roasted Chat Potatoes(gf)
- Mixed Root Vegetable Chips (pumpkin, sweet potato, carrot & parsnip)(gf)
- Roasted pumpkin, sweet potato & carrot smash
- Potato Gratin(gf)
- Tomato, zucchini, onion bake with parmesan herb crust
- Cauliflower & Cheese Bake
- Garden Salad (gf)
- Greek Salad (gf)
- Warm Italian grilled vegetable salad
- Warm chickpea & fennel salad
- Potato, Spinach, Caper & Spanish onion Salad with aioli
- Potato salad flavoured with aioli, cornichons, mint & spring onion
- Asian style coleslaw with shredded vegetable, bean shoot wombok & herbs
- Avocado, tomato, zucchini salad with lemon (gf)
- Pear, fennel & parmesan rocket salad (gf)
- Warm pasta salad with garlic, chilli, tomato & olive
- Tamari, palm sugar & almond tossed broccoli & bok choy
- Steamed mixed greens (bok choy, snow pea, beans, broccoli) in olive oil &lemon juice (gf)
- Green beans and broccoli salad with sesame and pickled carrot(gf)
- Pumpkin, almond & spinach cous cous
- Fried rice/ Steamed rice
- Rice with charred pineapple, sultana, celery & almond(gf)
- Chinese Cabbage and Iceberg Lettuce Stir Fry
- Crisped polenta wedges(gf)
- Grilled asparagus with lemon mustard & parmesan dressing(gf)



Children:

Children:

- Frankfurter sausage rolls
- Pizza with tomato, ham, cheese & pineapple
- Crispy Potatoes
- Chicken skewers
- Fruit kebabs
- Ice cream

Desserts:

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- Vanilla French Toast with green gage plum topping & ice cream
- Banana Pudding with brandy anglaise
- Fruit salad, cream & kiwifruit, lime and 5 spice coulis (gf)
- Carrot, walnut & date cake with cream cheese frosting, caramel chards & double thick cream
- Chocolate mud cake with double thick cream & mixed berry coulis
- Citrus delicious cheesecake with orange & passion fruit syrup, double thick cream & toffee chards
- Vanilla Pannacotta with strawberry granita and caramel poached pear
- Sticky Date Slice with hot caramel sauce
- Chocolate chip mousse cake with double thick cream and berry coulis
- Liquorice poached pears with chocolate coated cherries and Labna lightly coated in lemon zest
- Chocolate tasting plate (peanut brittle, rocky road, rumballs, hedgehog) served with berry coulis, double thick cream and orange syrup
- Plum puddings served with strawberries, double thick cream & wild apple jelly
- Mini Pavlova with kiwifruit coulis, double thick cream & strawberries
- Pavlova Roulade filled with a raspberry & white chocolate mousse served with mixed berry coulis
- Irrewarra strawberries marinated in apple, mint & balsamic with vanilla bean ice cream (seasonal)
- Individual Lemon meringue with lemon curd & kiwifruit coulis
- Lemon tart with double thick cream

Cheeses:

Cheeses & Fruit:

- Apostle Whey Bay Of Martyrs Blue
- Timboon brie
- Timboon Camembert
- Shaw River Buffalo Farcita filled with roasted red capsicum & rocket pesto
- House made herbed cheese curd
- Fruit Pastes: Kumquat, Quince, Strawberry (seasonal)
- Irrewarra Strawberries(seasonal)
- Local Figs(seasonal)
- Otway Organic Apples(seasonal)
- Balsamic roasted beetroot

Served with crackers, toasties, flat chips (gf available)

