



**TUSCAN STYLE MENU-\$90PER PERSON**

Your choice of five canapé entree options / choice of two meats / choice of four vegetable sides / dessert platter with four options / kiwi supper

**COLD CANAPÉS OPTIONS** (Some options can be substituted for: g/f, d/f, vegetarian, & vegan): **SELECT TWO OPTIONS**

Canapés are passed around to guests on the deck post ceremony

SALMON GRAVLAX / melba toast	RICE PAPER ROLLS / nouc cham dressing
TOMATO BASIL CROSTINI	DUCK PARFAIT / caramelised onion on crostini
SMOKED FISH MOUSSE CROSTINI	RARE BEEF TATAKI/ crisp shallots
BRIE & ROASTED PEACH CHUTNEY CROSTINI	SALMON MOUSSE / vogel toast crisp
SNAPPER CEVICHE	SMOKED LAMB / char-grilled crostini / tomato salsa
SHRIMP COCKTAIL SPOON	

**HOT CANAPÉS OPTIONS** (Some options can be substituted for: g/f, d/f, vegetarian, & vegan): **SELECT THREE OPTIONS**

Canapés are passed around to guests on the deck post ceremony

ARANCINI BALLS	BROCCOLI & BLUE CHEESE PETITE QUICHE
SATAY CHICKEN SKEWER	PRAWN TWISTERS / chilli lime dressing
SPICY LAMB KOFTA / plum sauce	MINI MUSSEL FRITTERS / lemon pickle
FILOETTES / smoked fish mousse	FISH GOUJONS / tartare
FRITTATA with spicy eggplant relish	PUMPKIN, HALOUMI, ROCKET & PINE NUT FILO PARCELS
TEMPURA PRAWNS / Marie Rose	SPICY PORK WONTONS / sweet chilli sauce
CORN & ZUCCHINI FRITTERS /tomato relish / micro cress	JAPANESE MARINATED CHICKEN PIECES / miso sesame mayo
DUKKHA RUBBED SALMON CUBES / tzatziki	POLENTA CRISPS / Napoli sauce
SMOKED FISH & POTATO CAKES / lime aioli	CHICKEN & LEEK FILOETTES

**MAINS**

Vegetable dishes placed on the tables for guests to share, both meats will be silver served to your guests

**MEAT/PROTEIN OPTIONS** (Some options can be substituted for: g/f, d/f, vegetarian, & vegan): **SELECT TWO OPTIONS**

Meat will be silver served to guests at the table

HAM on the bone / honey glazed
LAMB LEG rosemary, mint and pink salt rubbed
SIRLOIN OF BEEF tarragon and Cajun rubbed
SALMON FILLET baked / lemon and white wine
ROASTED CHICKEN herb rubbed
BAKED MARKET FISH citrus and herb crust
ROASTED PORK SHOULDER apple puree
SPICED TOFU teriyaki sauce

**DIETARY/ALLERGY OPTIONS** g/f, d/f, vegetarian / vegan options  
PLEASE NOTE WE ARE PLEASED TO OFFER MENU ALTERNATIVES FOR THESE WHEN ADVISED PRIOR TO YOUR EVENT



**VEGETABLE OPTIONS** (Some options can be substituted for: g/f, d/f, vegetarian, & vegan): **SELECT FOUR OPTIONS**

Vegetarian dishes placed on tables for guests to share

GOURMET POTATOES minted and buttered

GRATIN POTATO pesto infused

CHICKPEA SALAD spinach / roast pumpkin / red onion / French dressing

KUMARA & PUMPKIN WITH QUINOA honey roasted / feta / balsamic dressing

ROASTED ROOT VEGETABLES rosemary / sea salt / garlic

SAUTEED SEASONAL VEGETABLES

CAESAR STYLE SALAD baby cos / crispy bacon / croutons / boiled eggs anchovy and parmesan dressing

ORZO SALAD charred peppers / roasted courgette / olives / pesto

BEETROOT BLISS SALAD roasted beets / kumara / spinach / quinoa / candied walnuts / beetroot hummus / garlic feta dressing

MIXED GREEN SALAD crisp greens with cucumber / tomato / spring onion / toasted nuts and seeds

VINE RIPENED TOMATO SALAD slow roasted red onion / herb marinated mozzarella / kalamata olives / fresh basil / red wine dressing

GREEK SALAD peppers / cucumbers / olives / goat cheese / red onions / cherry tomatoes / herb dressing

**PETIT DESSERTS**

Desserts will be on platters, served buffet style

**DESSERT OPTIONS** (Some options can be substituted for: g/f, d/f, vegetarian, & vegan): **SELECT FOUR OPTIONS**

MINI ÉCLAIR various fillings

PROFITEROLES various fillings and icings

CHOCOLATE BROWNIE / mascarpone cream

CHOCOLATE CUP MOUSSE TARTLETS

BAKLAVA FILLOETTES honey & crème fraiche filled

CHEESECAKE various flavours

TIRAMISU SLICE

LEMON MERINGUE TARTS

BLACK FOREST CHOCOLATE TRUFFLES

LEMON & WHITE CHOCOLATE TRUFFLES

LEMON ROULADE ROLL

**RAW DESSERT OPTIONS** (All desserts are g/f, d/f, vegetarian, vegan):

NUT & CARAMEL SNICKER SLICE

PASSIONFRUIT SLICE

STRAWBERRY CHOCOLATE PINKY SLICE

CARAMEL CHOCOLATE TWIX SLICE

CHOCOLATE MORO GOLD SLICE

**OTHER DESSERT OPTIONS:**

FRESH FRUIT PLATTER

**KIWI SUPPER**

Platters passed around for guests to share, served approx. 10:30pm to 11:00pm

MINI POTATO TOP PIES / tomato sauce

**DIETARY/ALLERGY OPTIONS** g/f, d/f, vegetarian / vegan options

PLEASE NOTE WE ARE PLEASED TO OFFER MENU ALTERNATIVES FOR THESE WHEN ADVISED PRIOR TO YOUR EVENT