

Wedding Packages



GRAZING TABLE

Minimum 70 People - Maximum 140 People

The Sea Breeze Package - \$50

- Grazing Table
- 4 Options

The Sunrise Package - \$60

- Grazing Table
- 6 options

The Sunset Package - \$70

- Grazing Table
- 8 options

The Eclipse Package - \$100

- Grazing Table
- 10 Options

Your selected package will be arranged on a shared table,
with roaming platters for a more relaxed and informal style
Wedding

BANQUET


Minimum 70 People - Maximum 100 People

2 Entree/ 2 Main - \$65 Per Person

3 Entree/ 3 Main - \$75 Per Person

Forktree Roast Feast - \$85 Per Person

The banquet is a formal seating, with your selections presented
in a self serving arrangement.





Grazing Table Options

Flathead - Beer Battered & Panko Crumbed
Aussie Salt & Pepper Squid with Lime Aioli
Panko Prawns with House made Tartare
Chicken Satay & BBQ Beef Skewers (GF)
Chefs Selection of Arancini Balls with Tomato Sugo & Aioli (V)
Spring Rolls, Samosas & Dim Sims with Soy & Sweet Chili Sauce (V)
Assorted Hand Made Mini Quiches (V Option)
Texan BBQ Glazed Chicken Wings (GF)
Lamb Koftas with Tzatziki (GF)

"The Ringer" - Beef Slider

Beef patty with melted cheese, bacon, caramelised onion, pickles, lettuce & our own secret sauce

"The Flamin' Galah" - Chicken Slider

Peri Peri chicken, capsicum, Spanish onion, tomato, lettuce & house made hot sauce

BLT Chicken Slider

Char-grilled chicken, bacon, lettuce, tomato & mayo

"The Squeezer" - Pork Slider

Seasoned pulled pork cooked in our Southern Sunrise Ale with apple slaw & habanero mayo

"The Guesser" - Veggie Slider (V)

Home made sweet potato & chickpea patty, caramelised onion, lettuce, Spanish onion, tomato relish & vegan mayo

"The Fielder" - Mushroom Slider (V)

Mushroom, marinated tofu with tomato relish & a rocket herb dressing

Grazing Table

Sliced cured meats, Selection of cheeses, crackers & breads, dips, dried fruit, nuts, marinated olives & char grilled vegetables

DESSERT

Wedding cake served as dessert with raspberry coulis & fresh cream

\$4 per person



Banquet Options

ENTREE

Moroccan Chicken (GF)

With a corn, tomato, coriander salsa & labna

House Made Spring Rolls

Pork, Prawn, Lime Leaf & Veg spring roll with Chili Sambal

Lamb Koftas (GF)

With tzatziki, pita bread & grilled lemon cheeks

Local Salt & Pepper Squid

With an Asian salad & sesame soy dressing

Spinach & Ricotta Ravioli (V)

With tomato sugo, basil pesto & fresh Parmesan

Char-grilled Roast Pumpkin (V)

With Freekeh, feta, cherry tomato, pepitas & finished with a herb dressing

Smoked Salmon (GF)

With a potato & zucchini rosti served with a dill, sour cream dressing & charred asparagus

Local SA Chilled Prawn Cutlets (GF)

With smashed avocado, mango, chili lime dressing & snow pea tendrils

MAIN

Baked Field Mushrooms (V/ GF)

Topped with marinated tofu, served with seasonal greens & a tomato, basil sugo

Char-grilled Kangaroo (GF)

Topped with beetroot, blackberry, chili jam on roasted sweet potato, greens & jus

Pancetta Wrapped Chicken Breast (GF)

With soft Parmesan polenta, ratatouille & a basil oil

Herb Crusted Lamb Rack

Served on candied sweet potato, seasonal greens & a red current jus

Crispy Skinned Barramundi (GF)

With kipfler potatoes, blistered cherry tomatoes & a Salsa Verde

Garlic Roasted Pork Belly (GF)

Served with potato gratin, candied apples, seasonal greens & a Thyme jus

Roasted Whole Sirloin (GF)

With creamy mashed potato, baby carrots, & a seeded mustard jus

Roast Pumpkin Risotto (V/ GF)

With cauliflower, baby spinach, pine nuts & feta

DESSERT

Wedding cake served as dessert with raspberry coulis & fresh cream

\$4 per person

Add dessert option

\$10 per person



Roast Feast Options

Minimum 70 People - Maximum 100 People

ROAST FEAST

Grazing table to start & Fresh bread with butter

MSA mustard crusted roasted beef sirloin,

Apricot & pine nut stuffed pork loin

Garlic & thyme roasted chicken

Roast pumpkin & parsnip

Candied sweet potato

Honey glazed carrots

Herb buttered chat potatoes

Steamed seasonal greens

Homemade apple sauce

Selection of mustard's

Red wine jus

Gravy

Horseradish cream

Dessert Options

Sticky Date Pudding

Served with butterscotch sauce & ice cream

Vanilla Bean Panna Cotta (GF Option)

with a berry coulis & wafers

Individual Pavlova (GF)

with freshly whipped cream & seasonal fruit

Warm chocolate & hazelnut brownie

Served with double cream & chocolate icecream



Wedding Package Drink Options

PACKAGE

\$70 Per Person for the duration of your night includes -

Tap Beer

Red, White & Sparkling wine by the glass

Lobo Cider - Dry Apple, Cloudy apple

or apple & pear

For the little lambs, the pregnant ewes and those who
drive the cattle cars have a drink on us
(All soft drinks & juice provided for the night)

Other drinks can be purchased on the night -

Spirits

Oxenberry Grapple Cider

Tea & coffee

Corkage \$15 Per bottle

BAR TAB

Open Bar tab with your drink selection & set
cost