



# MALIBRAE FARM

weddings & events

## Alternate Drop Menu

Choose three Canapes to start OR Pizzas (*please see separate pizza menu*)

Choose two mains and one side to be served alternatively

Choose two sweet canapes as dessert



### **From the Sea**

Grilled lemon and herb infused prawn skewers

Tuna ceviche with mango, avocado and cucumber

Seared sliced kingfish with soy and truffle oil

Seared scallop on a bed of beetroot puree, topped with a crispy proscuitto crumble

### **From the Paddock**

Beef and shiraz mini pasties with spiced tomato chutney

Sumac spiced chicken skewers with minted yogurt

Caramalised apple and fennel pork sausage rolls with black garlic aioli

Honey Soy Chicken with sesame seeds

### **From the Garden**

Heirloom tomato and feta tart

Roasted mediterranean crostini with whipped feta

Mini vegetarian samosa with tomato chutney

Mushroom Vol-au-Vent





### **From the Sea**

Crispy Skin Barramundi served with fennel, radicchio and salsa verde

Beetroot infused Salmon served with shaved cucumber, spanish onion and lemon oil

### **From the Paddock**

Slow Braised Beef Cheeks served with carrot puree, red wine jus and pancetta crumb

Seared Chicken Maryland stuffed with sundried tomato and feta

Roast Pork Belly with, house slaw and apple compote

### **From the Garden**

Roast Vegetable Risotto

Stuffed Capsicum with quinoa

Roasted cauliflower Steaks with Pomegranate



Choice of one of the following as table share

Mediterranean Salad with Cucumber, Cherry tomatoes, spanish onion and a balsamic vinaigrette

Roasted Mixed Vegetable Salad with a red wine Vinaigrette





# Dessert

Pina Colada Panna Cotta with compressed pineapple and roasted coconut

Mini Yuzu Cheesecakes

Jaffa Tarts with Whipped Chocolate ganache

Eton Mess

Gluten Free Chocolate Brownies

Salted Caramel and Popcorn slice



## Supplier Meals

\$40 +GST per person

## Supper...post dinner

\$10+GST per person  
Carved Ham Station

*We recommend purchasing for half your guests unless swapping out Dessert*

## What you need to know...

Seasonal salads and menu options will be available throughout the year No external catering allowed with the exception of a wedding cake. All pricing is subject to GST. All wait staff, kitchen staff and bar staff are included in the catering fee. Children over 5 years of age are charged at adult prices. No children are catered for separately. All menu items are subject to change according to seasonality and availability