



MALIBRAEFARM

weddings & events

Intimate Shared Platter Menu

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

Choose two mains and two sides

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 prosciutto 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

Applewood smoked whole side of Salmon with radish, fennel and spanish onion

From the Paddock

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

Chicken Maryland stuffed with sundried tomato and feta

Slow roasted Lamb Shoulder with mint and pomegranate

Roast Pork Belly with, house slaw and apple compote

From the Garden

Roast Vegetable Risotto

Stuffed Capsicum with quinoa



Warm

Roasted chat potatoes with lemon and parsley

smoked cauliflower with yoghurt, pomegranate and currants

Roasted heirloom carrots

Charred garden greens

Cold

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

Harvest Salad with Roasted Pumpkin, Apple, Cranberries, feta and apple cider vinaigrette

Roasted Mixed Vegetable Salad with a red wine Vinaigrette

Couscous Salad with tomato, cucumber and pomegranate with citrus oil



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