



MALIBRAE FARM

weddings & events

Shared Platter Menu

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

Choose two mains and three 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



Sides

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



Charcoal butterflied smoked paprika chicken served with house salsa
(For wedding parties over 60 guests)

House spiced beef brisket served with polenta and bourbon sauce
(For wedding parties over 60 guests)

Side of pork, spiced rub and basted with Mali Brae Farm garden herbs
(For wedding parties over 75 guests)

Whole greek charcoal lamb, dry rubbed, basted with rosemary garlic, lemon and red wine
(For wedding parties over 75 guests)



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

