



MALIBRAE FARM

weddings & events

## Winter Shared Platter Menu

Choose two pizza flavours

Choose two mains and three sides

Choose two sweet canapes as dessert



Margarita with cherry tomatoes and bocconcini

Roast pumpkin and caramelised onion

Char- grilled veggies with a Lemon dressing

Pulled pork with mushrooms and radicchio

Spiced lamb with spanish onion and mint

Chargrilled eggplant with salami and ricotta



### **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)*



# 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

