

# MALI BRAE 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

# Canapes



## 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

Marinated chicken skewers with minted yogurt

Caramalised apple and fennel pork sausage rolls with black garlic aioli

Honey Soy Chicken bites

## From the Garden

Mini Heirloom tomato and feta tart

Roasted Mediterranean crostini with whipped feta

Mini vegetarian samosa with tomato chutney

Mini Mushroom Vol-au-Vent

# Mains



## **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  
Char Siu Roasted Eggplant  
Roasted Dukkah Pumpkin with Hommus and ratatouille

# Sides



## **Choose one of the following as table share**

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

Fennel, radish and radicchio salad with a miso citrus dressing

# Desserts



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

# Extras



## 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.