

MALI BRAE FARM

weddings & events



Alternate Drop Menu

Choose four 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 proscutto crumble

From the Paddock

Brisket or Pulled Pork Sliders with slaw

Marinated chicken skewers with minted yogurt

Caramalised apple and fennel pork sausage rolls with black garlic aioli

From the Garden

Mini Heirloom tomato and feta tart

Roasted Mediterranean crostini with whipped feta

Spinach and ricotta filo parcels

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

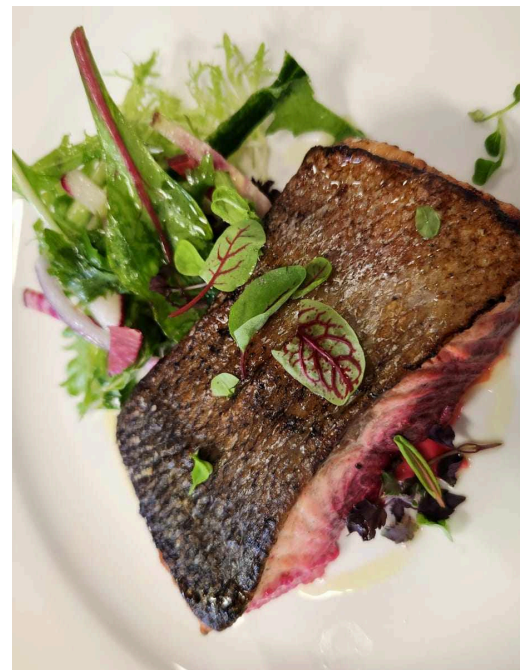
Jaffa Tarts with Whipped Chocolate ganache

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.