

# MALI BRAE FARM

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



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

## From the Paddock

Slow Braised Beef Brisket served with carrot puree, red wine jus and pancetta crumb  
Seared 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  
Roasted Dukkah Pumpkin with Hommus and ratatouille  
Char Siu Roasted Eggplant



# Sides



## Warm

Roasted chat potatoes with lemon and parsley

Roasted cauliflower with whipped feta, mint and pomegranate

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

Fennel, radish and radicchio salad with a miso citrus dressing

Couscous Salad with tomato, cucumber and pomegranate with citrus oil



# 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