

MALI BRAE 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

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

Sauteed 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

Food Over Fire



Greek Lemon Chicken cooked over coals, served with Tabouli and Hummus

(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)

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