

COCKTAIL SERVICE

Barbie + Ken

ROAMING BITES

GREAT FOR PRE-DINNER DRINKS & LIGHT SOCIAL GRAZING

MINI CHICKEN SKEWERS WITH NATIVE SPICE GLAZE

MUSHROOM ARANCINI WITH PARMESAN AIOLI (V)

CRISPY FISH BITES WITH LEMON MAYO

MINI SMOKED SALMON BLINIS

CAPRESE SKEWERS WITH BASIL & CHERRY TOMATOES (V, GF)

HANDHELDS + SMALLPLATES

FLAME-GRILLED AGED BEEF SLIDER

Juicy beef with melty cheddar and our secret sauce on a soft bun

CRISPY PORK BELLY BAO

Slow-braised pork with pickled cucumber, hoisin glaze, and crushed peanuts in a steamed bun

SIGNATURE FISH TACO

Grilled fish with zesty lime & coriander slaw + avocado crema

KOREAN FRIED CHICKEN

Crispy popcorn-style chicken tossed in a sweet and spicy gochujang glaze + sesame slaw.

DESSERT

WEDDING CAKE SERVICE OR ALTERNATIVE

LATER

MINI CHARCUTERIE CUPS FOR LATE NIGHT SNACKS

FAMILY STYLE

Jenn + Brad

ENTRÉE

Placed to tables or grazing-style for easy service

ARTISAN BREADS WITH WHIPPED BUTTER
PROSCIUTTO, SALAMI & GRILLED SEASONAL VEGETABLES
BURRATA OR MARINATED MOZZARELLA
ROCKET, PEAR & PARMESAN SALAD WITH BALSAMIC DRESSING

MAIN COURSE

Served down the centre of the table

SLOW-COOKED BEEF BRISKET
LEMON & HERB ROASTED CHICKEN
ROAST POTATOES WITH ROSEMARY SALT
SEASONAL GREENS WITH VINAIGRETTE
GARDEN SALAD

DESSERT

WEDDING CAKE SERVICE OR ALTERNATIVE

SEATED DINNER

Dolly + Kenny

ENTRÉE

Alternative Drop Service

ROASTED PUMPKIN & FETA SALAD

Baby spinach, toasted pine nuts, balsamic dressing

CITRUS-CURED SALMON

Herb salad, cucumber, lemon oil

(Vegetarian | Gluten-free option available)

MAIN COURSE

Alternative Drop Service

SLOW-COOKED BEEF BRISKET

Red wine jus, garlic mashed potatoes, seasonal greens

HERB-ROASTED CHICKEN BREAST

Lemon & thyme pan jus, roasted vegetables, seasonal greens

Artisan breads with whipped butter + shared greens

DESSERT

WEDDING CAKE SERVICE OR ALTERNATIVE