

Wedding Buffet

Signature Buffet | 55

2x butcher or fishmonger, 3x hot greengrocer, 2x cold greengrocer

Abundance Buffet | 75

2x butcher or fishmonger, 3x hot greengrocer, 2x cold greengrocer, dessert tasting board

TO START

Warm dinner rolls, butter | v

Upgrade to warm sourdough, cultured sea salt butter | v +2

BUTCHER

Slow cooked beef brisket, sweet paprika & Davidson plum rub | df

Beef cheek in bourguignon sauce, bacon, onion & merlot jus | gf, df

Beef rendang curry, coconut, curry leaves | gf, df

Beef stroganoff, bbq onions, crème fraiche

Pork belly with crackling, old vine shiraz apple sauce | gf, df

Roast jointed free-range chicken, sage & lemon zest | gf, df

Chicken tikka masala, cilantro | gf, df

Green chicken curry, kai lan | gf, df

Moroccan spiced slow cooked lamb shoulder | gf, df

Oregano & lemon rubbed greek lamb shank | gf, df

Cinnamon myrtle smoked wagin duck breast, cream velouté

Additional butcher option | +10

FISHMONGER

Goan market fish curry, coconut cream, tamarind | gf, df


Exmouth tiger prawns, nduja, lemon zest, basil | gf, df

Cone bay barramundi fillets, braised cherry tomatoes in red wine & native oregano

Atlantic salmon fillets poached in white wine cream, dill, capers

Chilli mussels, birdseye chili, tomato sugo | gf, df

Additional fishmonger option | +10



Vegetarian | v
Gluten Free | gf
Dairy Free | df

Buffet includes serveware and service team.
Minimum guests applies.

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HOT GREENGROCER


Charred cauliflower, honey, pine nut crumbs | gf, df, v
Beetroot steak, chèvre whip, sunflower seeds, fig saba
Kent pumpkin, barrel aged feta, toasted rice, plum vinegar | gf, v
Garden peas, courgette, tendrils, goat feta | gf, v
Fennel ratatouille, aniseed myrtle hollandaise | v
Baby carrots, onion soubise sauce, whitlof, tarragon | gf, v
Brussels sprouts, broccoli, juniper, chervil | gf, df, v
Steamed new potatoes, cultured butter, Ollson's sea salt | gf, v
Cous cous, pumpkin, sultanas, smoked almonds, Davidson plum vinaigrette
Quinoa, green bean, red onion, tuscan cabbage, citrus dressing | gf, df, v
Bombay potatoes, cherry tomato, mustard seeds | gf, v
Bang bang cauliflower, sesame seeds, green onion | v
Ratatouille vegetables, aged balsamic reduction | gf, df, v
Red lentil dahl, ginger, lemon | gf, df, v

Additional hot greengrocer option | +6

COLD GREENGROCER

Garden green leaf salad, fennel, orange, kohlrabi, Persian feta | gf, v
Caesar salad, lemon myrtle mayo, parmesan chips | gf, v
Kale & green apple slaw, green onion sour cream dressing | gf, v
Potato salad, bacon, spring onion, spinach, Kakadu plum mayo | gf
Cracked farro, falafel, orange crisps, almonds, tahini cheese | gf, v
Pasta salad, olives, sundried tomato, pistachio pesto | gf, df, v
Classic Greek salad | gf, v

Additional cold greengrocer option | +5



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DESSERT

Ambrosia Shared Tasting Board


Churros donuts, cinnamon sugar, chocolate sauce | v
Chocolate profiterole, vanilla crème | v
Mini lemon myrtle meringue pie | v
Mango & macadamia trifle cup | v
Carrot & walnut cake slice | v
Caramel slice, orange glaze | gf, v
Cherry & coconut slice | v
Finger lime & coconut brûlée tart | df, v
Petite glazed donuts | v
Red velvet cupcake | v
Fresh seasonal fruits | gf, df, v

Cambray Cheese Platter | +75
Suitable for 8 people

Selection of artisan, crisp bread, crackers, lavosh
Camembert, orange marmalade
Farmhouse gold, dates
Blackwood blue, quince paste
Fresh seasonal fruit

Whole Cakes | +70
16 serves

Apple pie | v
Orange & almond, flourless cake | gf, df
Passionfruit rolled pavlova | v
Chocolate devil mud cake | v
Choc caramel sponge cake | v
Black forest torte | gf, v
Red velvet torte | v
Beesting cake | v



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