

Vegetarian Buffet

Canapés

Choice of four from the selection below:

- A selection on in-House made Dips and Vegetable Sticks **(D, Vt)**
- Little Pinwheel Sandwiches (assortment of sun-dried Tomato, Ricotta and Chickpeas) **(D, E, G, Ss, Vt)**
- Crostini with Tomato and Pesto **(D, G, Tn, Vt)**
- Asian marinated Beef on toasted Bread **(D, G)**
- Mini Falafel, Capsicum Relish **(E, Vt)**
- Assortment of Samosa, Pakoras and Onion Bhajji, Passion Cream **(D, G, Vt)**
- Cocktail Spring Rolls **(G, Vg, Vt)**
- Mini Corn Fritters with Sour Cream and Chives **(D, Vt)**

All Canapés will be served in the Garden after your Ceremony

Buffet - Main

Mains

Choice of two from the selection below:

- Kumara Wellington, Portobello Mushroom, Balsamic Glaze **(D, E, G, Vt)**
- Whole baked Cauliflower with Dijon Mustard and Parmigiano Reggiano **(D, Vt)**
- Roasted whole Pumpkin, Pine Nuts, dried Tomatoes, Basil and Verjuice **(D, E, N, Vt)**

Choice of one from the selection below:

- Chickpea Curry, Coconut and fresh Coriander **(Vg, Vt)**
- Stir fried Tofu with Bean Sprouts, Spring Onions and Cabbage **(Vg, Vt)**
- Lentil Casserole, Cherry Tomatoes, Thyme and Paprika **(Vg, Vt)**

Sides

Choice of two from the selection below

- Roasted Potatoes, Garlic Butter and Herbs **(D, Vt)**
- Steamed seasonal Vegetable **(D, Vt)**
- Penne Pasta, Tomato Sauce, Olives, Capers and crispy Garlic, Parmesan Cheese **(D, G, Vt)**
- Pilaf, Butter and Green Peas **(D, Vt)**

Salads

Choice of four from the selection below:

- Green Leaves, young and crunchy, fresh Sprouts, sliced Tomatoes and Cucumber, dried Apricots with a Champagne Vinaigrette **(Sh, Vg, Vt)**
- Oven roasted Vegetable Salad, fresh Mint, Pistachio Nuts, Tahini Citrus Dressing **(Tn, Ss, Vg, Vt)**
- Greek Salad, Tomatoes, Kalamata, Feta & Cucumber **(D, Vt)**
- Bulgur Wheat Tabbouleh, Italian Salsa, Extra virgin Olive Oil and Herbs **(G, Vg, Vt)**
- New Season Potato Salad, Mustard Dressing, Shallots, Gherkins **(E, G, Vt)**
- Roasted Pumpkin with green Beans and Dukkah **(Tn, Ss, Vg, Vt)**
- Black and White Quinoa, Beetroot, baby Spinach, Walnuts and Goat Cheese Dressing **(D, Vt)**

Selection of Dinner Rolls & Butter

Desserts

Buffet - Choice of four from the selection below:

- Brandy Snaps filled with fresh Cream (**D, G, Vt**)
- Tropical Fruit Salad, Jackfruit and Palm Seeds (**Vg, Vt**)
- Apple & Blackberry Crumble with whipped Cream (**D, G, Tn, Vt**)
- Sliced Coffee Gateau, Cream and Chocolate Shavings (**D, E, G, Vt**)
- Lemon Meringue Pie (**D, E, G, Vt**)
- Cheese Cake, choice of:
 - Chocolate & Boysenberry (**D, E, G, Vt**)
 - Peach & Passionfruit (**D, E, G, Vt**)
 - Strawberry (**D, E, G, Vt**)
- Pavlova with Passion Fruit, Kiwi and Cream (**D, E, Vt**)

OR

Petite fours - Choice of four from the selection below:

- Vanilla Bean and White Chocolate filled Profiteroles (**D, E, G, Vt**)
- Chocolate Brownie with Raspberry (**D, E, G, Vt**)
- Caramel and Praline Tart (**D, G, E, Tn, Vt**)
- Mint and Chilli Chocolates (**D, Vt**)
- Strawberry and Cream Macarons (**D, G, Tn, Vt**)
- Fresh Fruit Kebabs (**Vg, Vt**)
- Chocolate Truffles (**D, E, G, Vt**)

Coffee and Tea served with your Wedding Cake

Dear Customer,

Please find below a list of abbreviations describing allergens and dietaries used in the menu above.

Cr = Crustacean
L = Lupin
Ss = Sesame Seed

D = Dairy
Mo = Mollusk
Tn = Tree Nut

E = Egg
P = Peanut
Vg = Vegan

F = Fish
Sb = Soy Bean
Vt = Vegetarian

G = Gluten
Sh = Sulphite

Despite careful preparation, products may contain traces of substances that are listed as allergenic.