

Bridgewater
BRIDGEWATER
COUNTRY ESTATE

WEDDING MENUS &
BEVERAGE LIST



Wedding Menu 2 – Grand Buffet

\$135 Per Person

Canapés

Choose four from the selection below

- Baby Beetroot Pinwheel Sandwiches, Cumin and Chickpeas (Se, Vg, Vt)
- Crostini with Tomato and Pesto (Mi, Vt, Wh)
- Asian marinated Beef on toasted Bread (Mi, Wh)
- Mini Falafel, Capsicum Relish and Spiced Hummus (Vg, Vt)
- Oven baked Karaage Chicken Pieces, Japanese Mayonnaise and Furikake (Eg, So, Wh)
- Fried Prawn Cutlet Rolls, Sweet Chili Sauce (Cr, Wh)
- Crispy Pork Belly, served with spiced Bread Sauce (Wh)
- Pork and Prawn Siomai topped with Black Bean and Tamarind Chutney (Cr, So, Wh)
- Smoked Salmon and Cream Cheese Profiteroles, Dill (Fi, Mi, Wh)
- Fresh Tuna, Soy Sauce and Wasabi, Pickled Cucumber (Fi, So)

Canapés will be served in the Garden after your Ceremony

Mains

Choose two from the selection below

- Slow roasted Leg of Lamb studded with Rosemary and Sea Salt, served with its natural Jus
- Oven baked Ham with Pineapple, Cherries and Wholegrain Mustard (Mu, Wh)
- Roast Beef Sirloin, medium rare, coated with garlic and Thyme, served with Port Wine Jus
- Spiced roast Pork Belly, crispy Skin, Apple Horseradish Sauce
- Kumara Wellington, Portobello Mushroom and Balsamic Glaze (Mi, Vt, Wh)

Selection of Artisan Breads, Extra Virgin Olive Oil, Spiced Butter, homemade Dukkha



Choose one from the selection below

- Classic roasted whole Chicken with Tarragon and Lemon served with Chicken Jus
- Braised Lamb with Garam Masala, Raita and crispy Mung Beans (Mi)
- Chickpea Curry, Coconut Cream and fresh Coriander (Vg, Vt)
- Lentil Casserole, Cherry Tomatoes, Thyme and Paprika (Vg, Vt)
- Curried Chicken Thighs, with Tomatoes, freshly toasted Coriander and Cumin

Choice of two from the selection below

- Teriyaki Tuna, Oven baked sweet Potatoes with mixed Kimchi and Choy Sum (Mi, Fi)
- Celeriac topped Salmon in white Wine Reduction (Mi, Fi)
- Green lipped Mussels in the half Shell, served in Coconut and Ginger Sauce (Mo, Fi)
- Louisiana-style Seafood Gumbo with Prawns, Mussels, Smoked Sausage, Okra, Peppers, Celery and Cajun Spices (Ce, Cr, Mo, Sh, Wh)
- Sweet and Sour Pineapple Squid made with Plum and Oyster Sauce, Spring Onion (Mo, So, Wh)

Sides

Choose two from the selection below

- Roasted Potatoes, Garlic Butter and Herbs (Mi, Vt)
- Couscous, grilled Sweet Corn Kernels, Lemon, Toasted Almonds, Mint (Al, Vg, Vt, Wh)
- Steamed Cauliflower grilled Halloumi and Hazelnuts (Mi, Vt)
- Blackened Asian Greens with Garlic and Oyster Sauce (Vt, Wh)
- Tomato Fried Rice with Egg, Seasonal Greens, Sesame Oil and Crispy Shallots (Eg, Se, Vt)

Salads

Choose four from the selection below

- Oven roasted Vegetable Salad, fresh Mint, Pistachio Nuts, Tahini Citrus Dressing (Ce, Ha, Pis, Se, Vg, Vt)
- Greek Salad, Tomatoes, Kalamata, Feta, Cucumbers with extra Virgin Olive Oil and Oregano (Mi, Vt)
- New Season Potato Salad, Mustard Dressing, Shallots, Gherkins (Eg, Vt)

- Roasted Pumpkin with green Beans and freshly toasted Dukkah (Ha, Pis, Se, Vg, Vt)
- Charred Bok Choy, Medley of Capsicum, Chili and Citrus Vinaigrette (Vg, Vt)
- Caesar-style green Leaves with Crispy Pancetta, Crouton Crumbs, Chopped Egg and Anchovy Dressing (Eg, Fi, Mi, Wh)
- Chickpea and Kumara Salad, vegan Curry Mayo, Cranberries, fresh red Peppers and Coriander (Vg, Vt)
- Four Beans Salad, flavored with Rocket and toasted Corn and spicy Peppers (Vg, Vt)

Dessert

Choose four from the selection below:

- Tropical Fruit Salad, Jackfruit and Palm Seeds (Vg, Vt)
- Lemon cheesecake on biscuit with chocolate shards (Eg, Mi, Vt, Wh)
- Silky Sweetcorn Pudding finished with Toasted Coconut (Vg, Vt)
- Creamy Mango Trifle layered with Vanilla Cream and Honey Graham Biscuits (Mi, Wh, Vt)
- Chocolate Cremeux on Almond Sponge, Cocoa Nibs (Al, Mi, Vt)
- Apple, Berry and Five Spice Crumble with a Trilogy of Coconut (Vg, Vt)
- Pavlova with Passion Fruit, Kiwi and Cream (Eg, Mi, Vt)
- Salted Peanut Caramel Slice with Dark Chocolate (Pea, Vg, Wh)

OR

Petite Fours - Choose four from the selection below:

- Profiteroles filled with Mascarpone and Pistachio Cream (Eg, Mi, Pis, Vt, Wh)
- Chocolate Brownie topped with 70% Mousse and Cocoa Nibs (Eg, Mi, Vt, Wh)
- Salted Caramel and Tart and toasted Pecan (Eg, Mi, Pec, Vt, Wh)
- Zesty Lemon and Cream Macarons (Al, Mi, Vt)
- Hand crafted Chocolate Truffles (Eg, Mi, Vt, Wh)
- Raspberry and Mascarpone Cream Puffs (Eg, Mi, Vt, Wh)
- Dark Chocolate Mousse with a Chocolate Crumb Base and Chocolate Glaze (Mi, Eg, Vt, Wh)
- Marinated Fruit Skewers with Rose Petals and Honey (Vg, Vt)

Coffee and Tea will be served with your Wedding Cake



Allergens and Dietary Abbreviations

Please find below the list of abbreviations describing allergens and dietaries used in the above menus

Al	Almond	Oa	Oats (<i>Used to be known as Gluten</i>)
Ba	Barley (<i>Used to be known as Gluten</i>)	Pae	Peanut
Br	Brazil Nut	Pec	Pecan
Ca	Cashew	Pin	Pine Nut
Ce	Celery	Pis	Pistachio
Cr	Crustacean	Ry	Rye (<i>Used to be known as Gluten</i>)
Eg	Egg	Se	Sesame
Fi	Fish	So	Soy
Ha	Hazelnut	Sh	Sulphite
Lu	Lupin	Vg	Vegan
Ma	Macadamia	Vt	Vegetarian
Mi	Milk (<i>Used to be known as Dairy</i>)	Wa	Walnut
Mo	Mollusc	Wh	Wheat (<i>Used to be known as Gluten</i>)
Mu	Mustard		

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

