



EAGLE RIDGE

COUNTRY ESTATE

Sample Plated Menu

Canapés (choice of 3)

Parmesan and herb Arancini, red pepper mayo (V)
Coconut prawns with jalapeno mayo
Moroccan spiced falafels, turmeric hummus (GF) (DF)
Crispy pulled pork rillettes, salsa Verdi
Pickled beetroot, whipped feta, green onion (GF) (V) Smoked
salmon and herb cream cheese gougers
Pork, chorizo and mozzarella meatball, tomato relish

On the table

Selection of artisan breads, herb butter

Mains (select two mains for alternate drop)

Braised Angus short rib, Champ potatoes, roasted heirloom carrots, star anise jus (GF)
Roasted market fish with a herb and hazelnut crumb, thyme boulangere, creamed leeks (GF)
Poached chicken breast, crispy skin, smashed pumpkin and sage, brown butter and capers (GF)
Miso and ginger braised pork belly, sesame caramel, wild rice and Asian greens (gf)
Indian spiced Silver fern lamb shoulder, sag aloo potatoes, spinach and curry oil, (GF)

Desserts

Selection of mini desserts served to table petit four style alongside your cheesecake

Mini cherry and white chocolate brownie
Vanilla custard tartlet, plum jelly
Rose water and orange meringue kisses

Sample Buffet Menu

Served to individual tables or with standard buffet service

Option 1

Breads for the table with herb butter

3 canapés of your choice

2 meats of your choice

3 salads/vegetables of your choice

Your personally provided Wedding cake
cut, plated and served with Chantilly and berry compote
Selection of teas & freshly brewed percolated coffee

Option 2

Bread for the table, herb butter, hummus, olive oil and balsamic

3 canapés of your choice

3 meats of your choice

3 salads/vegetables of your choice

Dessert

Petit fours selection (3 pp)

Your personally provided Wedding cake
cut, plated and served with Chantilly and berry compote
Selection of teas & freshly brewed percolated coffee

Option 3

Bread for the table with herb butter, hummus, olive oil and balsamic

5 canapés of your choice

3 meats of your choice

3 salads/vegetables of your choice

Dessert

Selection of petit fours (Select 4)

to serve alongside delicate pieces of your wedding cake
Selection of teas and freshly brewed percolated coffee

Menu Options

Canapés

Coconut prawns, jalapeno mayo (DF)

Chicken gyoza, soy and honey glaze (DF)

Feta and quinoa falafel, beetroot hummus (GF) (Vegan)

Cider braised pickled pork crispy meatball, chow-chow, crackling (GF) (DF)

Inside out black sesame sushi, tuna tar-tar, wasabi mayo (GF) (DF)

Bengali blackened salmon, tamarind yoghurt (GF)

Sundried tomato and mozzarella arancini, basil pesto (V)

Goat's cheese and herb tartlets, roasted beetroot, maple salsa (V)

Meat & Fish

Barbequed leg of lamb North African spices, hummus, minted yoghurt (GF)

Masala baked "East Rock market fish", coriander, crispy chickpeas (GF)

Smoked Freedom farms pork belly, roasted apple and ginger purée, soy glaze (GF) (DF)

Persian spiced chicken breast, avocado salsa, chipotle mayonnaise (GF) (DF)

Tea smoked Regal salmon, shaved fennel, orange and radish salad, toasted sesame (GF) (DF)

Roasted Angus sirloin, blue cheese crème fraiche, watercress, crispy onions

Confit duck leg, hoisin glaze, candied ginger, spring onion, duck jus (DF)

Salad & Vegetables

Boulangère potatoes, baked with thyme, lemon, stock and butter (GF)

Broccoli, green beans, red onion, pancetta, toasted almonds, creamy dressing (GF) (DF)

Quinoa, apple, pecan, sweetcorn, celery, pumpkin, spinach, parsley, cider maple dressing (GF)
(Vegan)

Gourmet potato salad; chorizo, green onions, spinach, roasted red pepper, smoked paprika sour
cream (GF)

Heirloom tomatoes, roasted black olives, bocconcini, basil and rocket salad, balsamic and virgin
olive oil (GF)

Turmeric roasted cauliflower, chickpeas, summer greens, sprouts, toasted seeds, curries cashew
cream (GF) (Vegan)

Mango and avocado rainbow slaw, maple, lime and coriander dressing (GF) (Vegan)

Bulgur wheat, barley, peas and beans salad; fresh herbs, cucumber, shaved Spanish onions,
pistachio gremolata (Vegan)

Super food salad; beetroot, carrot, kale, raisin, pumpkin seeds, chia seeds, sprouts, chilli and
lime dressing (GF) (Vegan)

Summer salad; beetroot, butternut, orange, cherry tomatoes, cranberries, baby kale, toasted
seeds, pomegranate molasses (GF) (Vegan)

Dessert – Petit Fours - *Option 2 Desserts*

House made macaroons

Eton Mess; berries, mascarpone, meringue (GF)

Lemon tart, raspberry meringue

Dessert – Petit Four (*4 items*) - *Option 3 desserts*

Selection of house made macaroons (GF)

Lemon tart, raspberry meringue

Chocolate and sea salt caramels (GF)

Eton Mess; berries, mascarpone, meringue (GF)

Champagne summer jelly, seasonal berries (GF)

72% chocolate, rosemary and boysenberry truffle (GF) (DF)

Coconut pannacotta, tropical fruit salsa (GF) (DF)

Espresso marshmallow, cocoa nibs, dark chocolate, toasted almonds (GF) (DF)