

Pre Wedding Packages

(minimum 15 guests)



PRE RECEPTION GRAZING TABLE

\$15PP

Selection of house-made dips, marinated antipasto vegetables, artisan meats and cheeses served with crackers, toasted Turkish bread and quince paste

Post Wedding Packages

(minimum 15 guests)



POST WEDDING RECOVERY PLATTERS

\$29PP

Selection of house-made dips, toasted Turkish breads, macaroni and cheese balls, salt and pepper calamari, crispy sticky wings, pulled pork sliders, sweet potato and rustic style fries

All Pre and Post package options need to be booked and prepaid two weeks in advance

Food Platters

CRUNCHY TORTILLA CHIPS \$35 (serves 10)

Fresh guacamole, tomato salsa, and sour cream

TURKISH BREAD AND HOME-MADE DIPS \$60 (serves 10)

A selection of fresh handmade dips with toasted Turkish bread

ANTIPASTO BOARD \$80 (serves 10)

Mixed olives, local charcuterie, marinated and semi dried roast vegetables, black wax cheddar, hummus, and breads

CHEESE BOARD \$90 (serves 10)

Selection of Australian brie, blue and cheddar cheeses served with seasonal fresh fruit, nuts and crackers

CHARGRILLED SKEWERS \$90 30 PIECES (one flavour per platter)

Turmeric chicken satay, lamb koftas, mint yoghurt, teriyaki chilli beef, grilled mushroom, haloumi, and red pepper

HOME-MADE RUSTIC PIES \$110 30 PIECES (one flavour per platter)

Wagyu brisket and wild mushroom, red curry duck, chicken and leek

SLIDERS \$90 20 PIECES (one flavour per platter)

Pulled pork and minted apple slaw, crispy snapper with rocket caper mayo

PIZZA BOARDS \$90 (approx. 40 slices)

Select five pizzas from our hand-crafted selection

SALT AND PEPPER SQUID \$65 (serves 20)

Sea salt and cracked pepper tender squid, with lime aioli

ASSORTED WRAPS \$10PP (two pieces per person)

Mixture of chargrilled vegetables, egg and mayonnaise, ham and avocado, roast beef, and tandoori chicken wraps.

KINGY FAVOURITES \$90 30 PIECES (one flavour per platter)

Crispy sticky wings, mac and cheese balls, caramel popped corn fritters, Peking duck spring rolls



Cocktail Menu

(minimum 25 guests)

6 X CANAPÉS \$30 PER PERSON 8 X CANAPÉS \$35 PER PERSON 10 X CANAPÉS \$40 PER PERSON

Freshly shucked Pacific oysters with pink champagne granita
Grilled king prawn skewers sautéed in lemon dill butter
Mini bruschetta with balsamic and persian feta
Popped corn fritters with chilli caramel
Mac and cheese balls with smoked cheddar and jalapeños
Peking duck cups with hoisin toasted cashews
Spiced pork belly with a sticky plum glaze
Karaage chicken tenders with Japanese mayo
Parmesan crumbed mushrooms with herb oil
Crab and corn cakes with lemon cream cheese and chives
Roast vegetable and feta tarts
Mini gelato cones
Mini choc mousse shots
Chocolate brownie bites
Berry tartlet

(minimum 20 dishes per each menu item)

ADD A FORKED DISH \$10

Green pea risotto, grilled scallops, lemon herb better
Sticky bbq pork belly, asian salad
Stone & Wood battered snapper, fries

Please note: although no beverage packages are available, we offer bar tabs as an alternative option