

KINSFOLK DINING

Our hinterland styled shared banquet dining experience for tables of ten.

SEATED CANAPÉS

Duck spring rolls with namjim dipping sauce
Mushroom arancini with romesco sauce (V)
Vegetable wontons (2) with honey sesame soy (V)
Chicken satay skewers on rice noodles
Mini sirloin crostini with mustard seed béarnaise
Chargrilled prawn skewers (2) with lime and ginger soy (GF)
Stuffed mushrooms (3) with ricotta, thyme and a balsamic reduction (V) (GF)
Seared scallops on a bed of pineapple and mango with ginger and lemon zest (GF)
Grilled baby octopus with romesco, rocket and lemon (GF)

THE MAIN EVENT

Crispy pork belly with caramelised apple sauce, and a cider and beer mustard reduction
Eye fillet (200gm) medallions (cooked medium rare) with slow roasted garlic puree, crispy fried leeks and balsamic jus (GF)
Slow cooked lamb shoulder with fresh chimichurri (GF)
Chickpea and roast eggplant tagine (V)
Lager and thyme roasted chicken breast with lemon infused jus on pappardelle
Salmon (cooked medium) with shaved fennel and a dill and orange dressing (GF)
Barramundi with macadamia crust on snow pea tendrils

SIDES & SALADS

Spiced poached pear, rocket, reggiano and aged balsamic (V) (GF)
Beetroot, goats cheese & spinach salad, walnut brittle & a honey mustard dressing (V) (GF)
Seasonal steamed greens with herb and garlic butter (V) (GF)
Wedges of oven baked veggies with salsa verde (V) (GF)
Asian inspired wombok salad with roasted cashews (V) (GF)
Watermelon, persian feta and rocket salad with a caramelised lemon dressing (V) (GF)
Roasted rosemary and garlic potatoes (V) (GF)
Baked honey glazed pumpkin with a dukkah crust (V)

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MAKING YOUR SELECTION

KINSFOLK OPTION 1	KINSFOLK OPTION 2	KINSFOLK OPTION 3	KINSFOLK OPTION 4
1 main pp	2 seated canapés	3 seated canapés	3 seated canapés
2 sides	1 main pp	1 main pp	1 main pp
	2 sides	3 sides	3 sides

When selecting your Kinsfolk Main dish, you are welcome to chose two mains which will each be served in the centre of the table (along with the sides) giving your guests a choice of which dish they would like.

All of your tables will be served the same two mains. Each guest will receive one main.

SOMETHING SWEET

Table platters of assorted desserts

Have your wedding cake served plated at your table with fresh cream, mint and raspberry coulis

Grazing Station - Sweet or Savoury platters

Have your wedding cake served on platters for your guests to enjoy