

Waterhole Function Menu

Pricing Structure

1:1:1 \$49.00 per person (if serving your wedding cake as dessert \$47.50)

Set Entrée or 4 Canapé Items (2 hot & 2 cold)

Set Main Course

Set Dessert

Freshly brewed Vittoria coffee and Twinings tea selection

All meals served with simple garden salad tossed in Italian vinaigrette, bread roll with butter or ciabatta bread with olive oil

Included in your package

- White linen and napkins throughout
- Dressed cake & presents table
- Cake knife
- Microphone
- Ambient room lighting
- Exclusivity to private decking

Additional Options

Additional Entrée – Add \$4.00 per person

Additional Main – Add \$6.00 per person

Additional Side – Add \$2.00 per person

Additional Dessert – Add \$5.00 per person

For alternate pass – Add \$3.00 per person

Sorbet or Petit Fours – Add \$3.00 per person

Australian Cheese Platter – Add \$6.50 per person



Waterhole Function Menu

Soup

Caramelised butternut and sweet potato with crème fraiche and chives

Pappa al pomodoro – traditional Italian tomato and bread soup with shaved grana, pesto and olive oil

Continental smoked ham with yellow pea, parmesan and crostini

Entree

Double roasted duck confit on roesti potato with a red current and port glaze

Woodside goats cheese, fennel and olive tart with yellow pepper sauce

Roasted king prawns with confit tomato, mild chilli oil, salsa verde and rice pilaf

Marinated BBQ quail with parsley, pine nut and muscatel salad

House made gravalax of Atlantic salmon with ruby grapefruit, baby capers, diced fennel, crème fraiche and crostini

Salad of steeped chicken with lime, green mango and pickled cucumber

Antipasto platter chef's finest selection e.g. mushroom and truffle arincini,

Mediterranean vegetable frittata with hommus, grilled chorizo salad, chicken liver pate with cornichons and onion confit, crostini with black olive tapenade, pumpkin and feta dips and marinated olives



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Mains

Lemon and thyme chicken breast with polenta encrusted potatoes and green beans

Mediterranean stuffed chicken breast with baby spinach leaves, roast capsicum, grana and prosciutto on baked polenta and basil pesto

Braised Moroccan lamb with scented cous cous and coriander yoghurt

Rosemary roasted lamb rack with creamed sweet potatoes, snow peas and garlic sage jus

Roasted scotch fillet of beef cooked medium rare with slow cooked cannellini beans, caramelized onions and rich merlot jus

Chive, parsley and lemon Atlantic salmon with cherry tomato, rocket and roast pepper salad

Baked king fish with steamed Asian greens, ginger, garlic and spring onion sauce

Eggplant, roast capsicum and feta roulade with wilted spinach and rich Napolitano sauce

Sides

Steamed greens with lemon pressed olive oil

Roast baby potatoes with rosemary sea salt and garlic aioli

Roman cos cucumber and tomato salad with shaved grana and extra virgin olive oil

Rocket, roasted pear and walnut salad with balsamic dressing

Mediterranean grilled vegetables with extra virgin olive oil



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Dessert

Vanilla panna cotta with macerated berries and almond bread

Chocolate chilli pudding mildly spiced with couverture chocolate sauce and double cream

Baileys and white chocolate mousse with toffee crisps and fresh strawberries

Warm apple and blueberry strudel with vanilla bean ice cream

Baked pear and brioche pudding with cream anglaise and caramelised cinnamon pears

Sorbet – lemon, green apple or raspberry

Australian cheese platter with glazed fruits, quince paste and lavosh

**If you are supplying your wedding cake as dessert, please choose one of the following:*

Wedding cake with mixed berry coulis and whipped cream

Wedding cake with toffee crisps and fresh strawberries

Please note – if you are having your pre-dinner canapés on the Giraffe Platform only cold canapé items may be selected



Waterhole Function Menu

Canapés

COLD ITEMS

MEAT, POULTRY & GAME

Antipasto platter

Chicken liver pate on crostini with onion jam

Asparagus and prosciutto bundles with hollandaise sauce

Tartare beef and baby capers on crostini

Green bean, rocket, pine nut and snow pea sprouts wrapped in prosciutto with balsamic dressing

Chinese style duck pancakes rolled with Asian greens and hoi sin

SEAFOOD

SA oysters with wasabi crème fraiche and shallots

Smoked salmon bread baskets with creamed avocado and Yarra Valley salmon roe

VEGETARIAN

House made dips served with chargrilled pita bread

Feta, rocket and mushroom bruschetta

Mediterranean vegetable frittata with hommus and black olive

Miniature tomato and basil bruschetta

HOT ITEMS

MEAT, POULTRY & GAME

Thai chicken and peanut cakes with sweet chilli soy dipping sauce

Moroccan lamb pies

Sesame beef skewers with hoi sin sauce

Tandoori chicken skewers with coriander yoghurt

Chicken wrapped in pandan leaf with sweet chilli coriander sauce

SEAFOOD

Chargrilled tiger prawns with three flavour sauce

Thai fish cakes with basil and wasabi aioli

Prawn wontons with lime coriander dipping sauce

Lemon pepper calamari with garlic aioli

VEGETARIAN

Zucchini and haloumi fritters with lemon yoghurt

Mushroom ragout tartlets

Vegetable pakoras with minted yoghurt

Ratatouille tartlets

Mushroom arincini with pesto

Goat's cheese fritters with roast capsicum sauce



Waterhole Function Menu

SWEET

Miniature lemon curd tartlets

Hazelnut and chocolate truffles

Brownie squares with ganache and walnuts

Little pavlovas with fresh cream and tropical fruits

Sorbet – lemon, green apple or raspberry

PRICING

Choice of 6 canapés - 3 cold & 3 hot, 1 x item per person \$24pp

Choice of 6 canapés - 3 cold & 3 hot, 2 x items per person \$45pp

Choice of 8 canapés - 4 cold & 4 hot, 1 x item per person \$32pp

Choice of 8 canapés - 4 cold & 4 hot, 2 x items per person \$60pp

Please note that only cold items may be chosen for the Giraffe walkway



Waterhole Function Menu

COCKTAIL MENU

Hot Items

Mini assorted quiches
Samosas
Mini spring rolls
Mini pies, pasties and sausage rolls
Salt & pepper squid with lemon aioli
Satay chicken or beef skewers with a spicy peanut & coriander dipping sauce
Spinach & feta triangles
Caramelised red onion & feta tartlets

Cold Items

Trio of dips with chargrilled pita bread
Asparagus wrapped in prosciutto with garlic aioli
Rare roast beef bruschetta with pesto & shaved grana
Tomato & bocconcini bruschetta with salsa verde & lemon olive oil
Mediterranean vegetable frittata & tomato salsa
Smoked salmon bread basket with crème fraiche and fresh dill
Mini tartlet with roast cherry tomato, feta & fresh basil
Individual nicoise salad in baby potato cups
Baked polenta with tomato salsa, fresh rocket and sticky balsamic
Wild mushroom pate with roast capsicum salsa and goats curd

Cheese platters \$40 per platter
Antipasto platters \$30 per platter

Pricing

6 items 22.50pp
8 items 29.50pp
10 items 36.50pp

Please note – Only cold canapés can be selected for the giraffe walkway.

