



WEDDING CATERING SAMPLE MENU

INCLUDES PLATED MEALS, BUFFETS, AND COCKTAIL SERVICE
FOR ALL INCLUSIVE AND RECEPTION ONLY PACKAGES.

281 KESSELS ROAD, NATHAN, QLD 4111
FUNCTIONS@ROBERTSONGARDENS.COM.AU
0417 649 790

ROBERTSON GARDENS WEDDINGS

2 & 3 COURSE SAMPLE MENU

2 COURSE - Choose two entrées and two mains, OR two mains and two desserts

3 COURSE - Choose two entrées, two mains, and two desserts

ALL INCLUSIVE PACKAGE - [3 COURSE] \$285 PP (10% Discount for Monday – Thursday)

RECEPTION ONLY PACKAGE - [2 COURSE] \$150 PP (10% Discount for Monday – Thursday)

RECEPTION ONLY PACKAGE - [3 COURSE] \$165 PP (10% Discount for Monday – Thursday)

ENTRÉES

- Charred octopus, confit garlic & parsnip ravioli, roasted tomato sauce, caper & tomato salsa
- Scallop fritters, maple syrup & black garlic aioli
- Spiced crisp cauliflower, broccolini cream, pomegranate, toasted pistachios
- Heirloom tomatoes, micro basil, mozzarella, olives, ciabatta (v, df, gf)
- Yellow fin tuna tataki, miso glaze, Asian sesame salad, crispy shallots
- Warm salad of pancetta, asparagus, pumpkin and Persian feta dressed with mustard vinaigrette
- Spiced duck with compressed watermelon, lychee, rocket pesto, baby salad
- Warm spiced bug salad, cauliflower, garlic, mizuna & nuoc cham
- Hot smoked salmon, beetroot, watercress, hazelnut salad & horseradish crème fraîche
- Roasted tomato, feta and pine nut tart with baby cos and sherry vinaigrette (v)
- Dukkah crusted kangaroo, shallot puree, onion rings, roasted vine tomatoes & herb salad (gf)
- Ceviche of scallop, avocado, chilli, tomato salad with taro chips
- Pumpkin, goats cheese & leek tart with roasted tomato salad

MAINS

- Butter & thyme poached Free range chicken, potato & pumpkin gratin, baby vegetable medley
- Roasted lamb rump, confit potato, asparagus, broad beans, peas, snow peas & apple jus
- Roasted fillet of snapper, bok choy, shitake mushroom, egg noodles & soy emulsion
- Barramundi en papillote, olive, caper, tomato, capsicum, baby potatoes & white wine
- Slow cooked king salmon, scallop & salmon pithivier, cauliflower, fennel & Paris mash
- Roasted fillet of beef, wild mushroom croquette, spinach, asparagus, cabernet jus
- Dry rubbed sirloin of beef, oxtail filled pasta, baby artichokes, king brown mushroom & watercress
- Slow cooked pork cutlet, roasted vegetables, pulled pork & manchego croquets, apple and calvados sauce
- Red quinoa salad, charred asparagus, peppers, honey cashews & labneh
- Char-grilled baby chicken, chorizo, lentils & red pepper stew
- Drunken tofu noodles, corn, broccoli, bean sprouts, udon noodles & spicy sauce
- Sweet soy braised duck, ginger, bok choy, roasted pear and shitake (df)
- Char-grilled vegetable rotolo, baby spinach, parmesan, sauce napolitaine (v)

DESSERTS

- Raspberry & lemon meringue tart, raspberry dust, lemon sorbet
- Trio of chocolate mousse, white, milk, dark with passionfruit cured & passion chocolate truffle
- Sphere of tropical fruit cheese cake, coconut biscuit, mango jelly, & mango ice cream
- Chefs summer berry pudding, pistachio sponge, strawberry mousse, white chocolate, fresh berry's
- Chefs Tiramisu, coffee & kahlua mousse, chocolate crunch, popping candy,
- Apple & rhubarb crumble, vanilla bean ice cream, rhubarb dust
- Honey panacotta, salted caramel brittle, mango and lime salad (gf)

ROBERTSON GARDENS WEDDINGS
BUFFET SAMPLE MENU

ALL INCLUSIVE PACKAGE - \$285 PP (10% Discount for Monday – Thursday)

RECEPTION ONLY PACKAGE - \$165 PP (10% Discount for Monday – Thursday)

SALADS

Chef's choice of 2 items

COLD PLATTERS

Your choice of 1 menu item

- Roast chicken, crisp carrot, spiced mayonnaise (df,gf)
- Mussels, lemon and herb cous cous (df)
- Shaved leg ham, pickles and mustard (df,gf)
- Caprese, vine ripped tomatoes, buffalo mozzarella, and basil (v,gf)
- Antipasto selection of roasted vegetables and olives (v,df,gf)
- Cured meat board with grissini and artichokes
- Smoked & cured salmon platters (df)

HOT OPTIONS

Your choice of 3 menu items

- Fish of the day, simply grilled with harissa spiced sour cream (gf)
- Slow cooked lamb shoulder, roasted cauliflower, smoked almonds & spiced yoghurt
- Peppered roast Sirloin of beef, braised red cabbage,
- Grilled chilli swordfish, broccoli, roasted corn, cherry tomato & mint salsa
- Grilled honey, lime, coriander, sesame chicken
- Tomato & seafood orecchiette, fresh herbs
- Roasted eye fillet of beef, baked onions, mini Yorkshire puddings, pan jus,
- Barramundi fillets, chilli, mango, coriander salsa (df,gf)
- Zucchini, eggplant and tomato lasagne (v)
- Drunken tofu noodles, corn, broccoli, bean sprouts, udon noodles & spicy sauce

VEGETABLE DISHES

Chef's choice of 2 items

DESSERTS

Your choice of 2 menu items

- Flourless chocolate mud cake (gf)
- Lemon meringue pie
- Tiramisu
- Pecan pie, Jack Daniels cream
- Passionfruit tart, crème fraiche
- Citrus cheesecake
- Fresh fruit pavlova (gf)
- Sliced seasonal fruits (v, df, gf)
- Mango panna cotta, almond praline (gf)
- Selection of Australian cheeses, dried fruits and crackers
- Single origin chocolate tart, with coffee ice cream, berry coulis

1 PLATE PER TABLE

- Chef's selection of cheese & chocolates with dried fruits and quince paste plattered to the centre of table
- Chef's selection of mini desserts plattered to the centre of table
- Chef's selection of petit fours (2 per person)

ROBERTSON GARDENS WEDDINGS
COCKTAIL SAMPLE MENU

ALL INCLUSIVE PACKAGE - \$265 PP (10% Discount for Monday – Thursday)

RECEPTION ONLY PACKAGE - \$140 PP (10% Discount for Monday – Thursday)

COLD CANAPÉS

Your choice of 4 menu items

- Rare roast beef, asparagus and horseradish (gf)
- Fresh oyster, tomato gel, finger lime
- Cured citrus scallop, fennel and orange salad (df,gf)
- Roast chipotle chicken, black sesame, mango salsa (df)
- Gorgonzola, roasted capsicum, onion jam & rosemary
- Lemon myrtle prawn tostada, avocado, coriander
- Confit red onion tart, thyme, garlic & whipped feta cheese
- Smoked salmon & cream cheese pinwheel
- Tuna tartar, lemon caviar, cucumber
- Peking duck pancake, hoi sin sauce (df)
- Marinated baby bocconcini, jamon, basil
- Compressed watermelon, soft feta and apple balsamic (v, gf)
- Vietnamese vegetarian rice paper rolls (v,df,gf)

HOT CANAPÉS

Your choice of 4 menu items

- Steamed bun with duck, lemongrass & Lime
- Sticky braised lamb shank & rosemary pie
- Sumac spiced lamb skewer, pomegranate molasses dressing (df,gf)
- 42c olive oil salmon with artichoke, fennel, citrus mayo & keta caviar(df,gf)
- Indian Spiced sword fish lolly pops, minted yoghurt dip
- Mini beef Wellingtons
- Mini chicken Parmesan bites
- Potato croquette, pea, parmesan & spiced mayo
- Mini quiches vegetarian & meat
- Blackened seafood cake, lime mayo, kata row (df,)
- Mini Wagyu burgers with Swiss cheese and tomato, beetroot & onion relish
- Jalapeno & cheese empanada
- Vegetable spring roll, sweet chilli (v)
- Steamed bun with mushroom, ginger & teriyaki

SUBSTANTIAL CANAPÉS

Your choice of 2 menu items

- Duck Thai red curry, pineapple, lychees over rice (gf)
- Roasted lamb rump, gremolata over garlic and parsley potato
- Smokey Pulled beef ragout over rice & beans
- Chilli salt & pepper squid, crispy noodle, cucumber & coriander
- Peking duck noodle bowl, egg noodle, shredded duck, duck broth
- Mexican chicken, rice & bean Burrito
- Cajun spiced fish, spiced remoulade over creole rice
- Bratwurst hot dog, sauerkraut island made spicy tomato relish
- Spice chilli baked potato, avocado, sour cream & beans