

BURNHAM ESTATE

FOOD AND BEVERAGE



Image by Jack Jones Weddings

CANAPES

SELECTION OF 5, SERVED FOR AN HOUR ON THE CROQUET
LAWN.

Cold Canapés



Roast Capsicum, Onion, and
goats curd tartlet (V)



Wagyu Bresaola and ricotta
crostini



Poached prawn nigiri
and tamari (GF)



Spanner Crab, dill, and creme
fraiche crepe roulade (GF)



Cherry bocconcini, heirloom
tomato and basil skewers (V, GF)



Smoked Salmon Blini and creme
fraiche



Mini prawn cocktail, cos lettuce
and avocado mousse (GF)

CANAPES

SELECTION OF 5, SERVED FOR AN HOUR ON THE CROQUET LAWN.

Hot Canapés



Sun dried tomato and basil arancini (V)



Moroccan Lamb Skewers and mint yoghurt (GF)



Mini Cauliflower and Cheese Pies (V)



Tandoori Chicken Filo and Mango Chutney



Thai Vegetable Curry Puffs and Sweet Chilli Sauce (V)



Smoked Salmon and Leek Quiche



Prawn and Chorizo Skewers with Romesco Sauce (GF)



CANAPES

SUBSTANTIAL CANAPES

Additional \$6 or \$12 per person

Pulled pork shoulder & apple slaw sliders

Jerk chicken, grilled pineapple & rice (GF)

Asparagus & cheese macaroni (V)

Chinese BBQ chicken & wombok bao buns

Hummus bil lahmeh (GF)

A substantial canapé option can be substituted for one of your five hot/cold options at \$6pp or added as an additional option for \$12pp.

ENTRÉE

SELECTION OF TWO, SERVED ALTERNATIVELY TO GUESTS



Tasmanian salmon pastrami (GF)
Pickled radish, cucumber, caper berries & horseradish cream



Skull Island Tiger Prawns (GF, DF)
Celeriac remoulade, salsa verde, lumpfish caviar & fried onion



Roasted Duck Leg (GF, DF)
Black Cherry Puree, watercress, warm quinoa & toasted almonds



Smoked Spanish Chorizo (DF)
Heirloom tomato, preserved onion, sour dough crumble & sherry vinegar glaze



Sticky Pork Belly (DF)
Poached pear, wombok, spring onion & coriander puree



Fresh Local Cows Milk Burrata (V)
Beetroot puree, baguette chips, orange and fennel salad



Braised Lamb Shank (GF)
Warm chic peas, raisins, pine nuts, mint & cumin yoghurt

MAINS

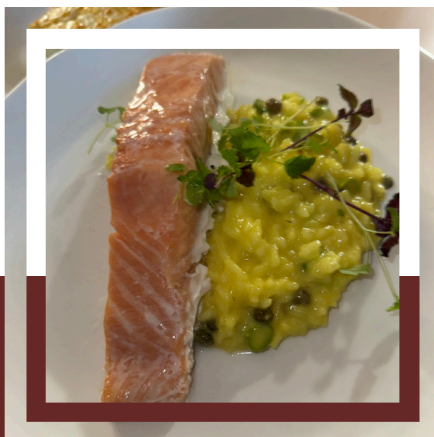
SELECTION OF TWO, SERVED ALTERNATIVELY TO GUESTS



Free range chicken supreme (GF, DF) Broccolini, ratatouille & rosemary gravy
Cone Bay barramundi (GF) Parmentier potato, buttered leek & garlic & spinach puree
Riverina lamb rump (GF) confit potatoes, charred greens & red wine jus



Roasted Mediterranean vegetable lasagne (V) Buttered silverbeet, Grana Padano parmesan & tomato sugo
Pasture fed beef eye fillet (GF) Potato gratin, roasted spanish onion, watercress & jus
Roasted Berkshire pork loin Herbed crushed potatoes, asparagus & cumberland jus



Confit salmon fillet (GF)
Rice pilaf, dry fruits, green peas and lemon butter