

# BURNHAM ESTATE

## FOOD AND BEVERAGE



*Image by Jack Jones Weddings*



# CANAPÉS

SERVED FOR AN HOUR ON THE CROQUET LAWN.  
SELECTION OF 5 CANAPES.  
SELECTION OF 8 CANAPES AND 1 SUBSTANTIAL FOR COCKTAIL  
STYLE WEDDINGS

## Cold Canapés

- Roast capsicum, onion & goats curd tartlet (V)
- Wagyu bresaola & ricotta crostini
- Poached prawn nigiri & tamari (GF)
- Spanner crab, dill & creme fraiche crepe roulade (GF)
- Cherry bocconcini, heirloom tomato & basil skewers (V, GF)
- Smoked salmon blini & creme fraiche
- Mini prawn cocktail, cos lettuce & avocado mousse (GF)

## Hot Canapés

- Sun dried tomato & basil arancini (V)
- Moroccan lamb skewers & mint yoghurt (GF)
- Mini cauliflower & cheese pies (V)
- Tandoori chicken filo & mango chutney
- Thai vegetable curry puff & sweet chilli sauce (V)
- Smoked salmon & leek quiche
- Prawn & chorizo skewers, romesco sauce (GF)

## Substantial Canapés +\$6pp-\$12pp

- 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

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## SELECTION OF TWO, SERVED ALTERNATIVELY TO GUESTS

### **Tasmanian salmon pastrami (GF)**

Pickled radish, cucumber, caper berries & horseradish cream

### **Skull Island tiger prawns (GF)**

Celeriac remoulade, salsa verde, lumpfish caviar & fried onion

### **Roasted duck leg (GF)**

Black cherry puree, watercress, warm quinoa & toasted almonds

### **Smoked Spanish chorizo**

Heirloom tomato & preserved onion, sourdough crumble & sherry vinegar glaze

### **Sticky pork belly**

Poached pear, wombok, spring onion & coriander puree

### **Fresh local cows milk burrata (V)**

Beetroot puree, baguette chips, orange & fennel salad

### **Braised lamb shank (GF)**

Warm chic peas & raisins, pine nuts, mint & cumin yoghurt



# MAINS

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## SELECTION OF TWO, SERVED ALTERNATIVELY TO GUESTS

**Free ranged chicken supreme (GF)**  
Broccolini, ratatouille & rosemary gravy

**Cone Bay barramundi (GF)**  
Potato soufflé, buttered leek & spinach

**Riverina lamb loin (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, red wine glazed eschallots & watercress

**Roasted Berkshire pork loin**  
Herbed crushed potatoes, asparagus & cumberland jus

**Confit salmon fillet (GF)**  
Saffron risotto, asparagus & baby capers



# DESSERT

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SELECTION OF TWO, SERVED ALTERNATIVELY TO GUESTS

**Additional 3rd course**  
+\$12pp

**Chocolate & hazelnut brownie**  
Vanilla ice cream & chocolate sauce

**Warm sticky date pudding**  
Butterscotch sauce & vanilla ice cream

**Lemon & lime curd tart**  
Orange zest mascarpone

**Peach melba pie**  
Glazed raspberry & whipped cream

**Sliced seasonal fruit & berries**



# SHARE PLATTERS

OUR SHARE PLATTERS MENU ENCOMPASSES THE CHOICE OF 3 ENTREE, 3 MAINS AND 3 SIDES TO BE SERVED  
ADDITIONAL \$15PER PERSON

## Share Platter Entree

### Tasmanian salmon pastrami

w/ Pickled radish, cucumber, caper berries & horseradish cream

### Smoked Spanish chorizo

w/ Heirloom tomato & preserved onion, sour dough crumble & sherry vinegar glaze

### Roasted duck leg

w/ Black cherry puree, watercress, warm quinoa & toasted almonds

### Buffalo mozzarella

w/ Beetroot puree, baguette chips, orange & fennel salad

### Braised lamb shank

w/ Warm chic peas & raisins, pine nuts, mint & cumin yoghurt

### Sticky pork belly

w/ Poached pear, wombok, spring onion & coriander puree

### Skull Island tiger prawns

w/ Celeriac remoulade, salsa verde, lumpfish caviar & fried onion



# SHARE PLATTERS

OUR SHARE PLATTERS MENU ENCOMPASSES THE  
CHOICE OF 3 ENTREE, 3 MAINS AND 3 SIDES TO BE  
SERVED  
ADDITIONAL \$15PER PERSON

## Share Platter Main

Baked lamb shoulder & rosemary gravy

Pan fried barramundi fillets

Free range pork loin & apple sauce

Roasted pasture fed beef striploin & red wine jus

Orecchiette pasta, mixed mushrooms & broccolini

Seared Tasmanian salmon

Corn fed chicken breast & salsa verde

## Share Platter Sides

Honey soy glazed carrots

Sautéed asparagus, lemon & parsley

Broccolini, fried onion & pinenuts

Baked potato gratin

Crushed herb potatoes

Mixed quinoa salad w/ pistachio, dates, mint & lemon dressing

Baby rocket salad w/ pecans, sun dried tomato, parmesan & red  
wine dressing



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## Standard Beverage Package

### Choice of 1 sparkling wine:

Cloud St Sparkling Brut  
Motley Cru Prosecco

### Choice of 1 white wine:

Cloud St Pinot Grigio  
Cloud St Chardonnay  
Cloud St Sauvignon Blanc  
Full Swing Moscato

### Choice of 1 red wine:

Cloud St Pinot Noir  
Cloud St Shiraz

### Choice of 2 beers:

Great Northern Super Crisp  
Carlton Dry  
Tooheys Extra Dry  
Pure Blonde  
Peroni Nastro Azzuro



## Premium Beverage Package

Choice of 1 sparkling wine:

42 Degrees Sparkling NV

Choice of 2 white wines:

Shaw + Smith Sauvignon Blanc

Nick O'Leary Heywood Riesling

The Other Wine Co Pinot Gris

Borgo Maragliano Moscato

Amelia Park Chardonnay

Choice of 2 red wines:

Craggy Range Pinot Noir

Ashbrook Cabernet Sauvignon

Two Hands Gnarly Dudes Shiraz

Choice of 3 beers/ciders:

Somersby Cider

Stone and Wood

Corona

## Platinum Beverage Package

Choice of 1 sparkling wine:

42 Degrees Sparkling NV

Choice of 1 rose:

Rameau d'Or Rose

Choice of 2 white wines:

Shaw + Smith Sauvignon Blanc

Nick O'Leary Heywood Riesling

The Other Wine Co Pinot Gris

Borgo Maragliano Moscato

Amelia Park Chardonnay

Choice of 2 red wines:

Craggy Range Pinot Noir

Ashbrook Cabernet Sauvignon

Two Hands Gnarly Dudes Shiraz

Choice of 4 beers:

Fat Yak

Little Creatures

Asahi

James Squire 50 Lashes



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## SPIRIT OPTIONS

### Bar Tab or Cash Bar

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#### Standard & Premium Package

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Smirnoff Vodka,  
Gordons Gin,  
Bacardi Rum,  
Jack Daniels Whisky,  
Jim Beam Bourbon,  
Johnny Walker Red Scotch

#### Platinum Package

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Belvedere Vodka,  
Hendricks Gin,  
Captain Morgan Rum,  
Jack Daniels Whisky,  
Makers Mark Bourbon,  
Johnny Walker Black Scotch,  
Midori,  
Malibu

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## COCKTAILS OPTIONS

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### Lawn Party

\$2OPP

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Commencing at your canape hour on the croquet lawn enjoy 1 hour service of cocktails for you and your guests

### Reception Party

\$4OPP

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Enjoy cocktails throughout the duration of your reception for you and your guests.

### Bridal Party

\$2OPP

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Enjoy cocktails throughout the duration of your reception for you and your bridal party only

All Night option is available. Commencing from canape hour until bar closes or sold out.