

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) Cone Bay barramundi (GF)

Broccolini, ratatouille & rosemary gravy
Parmentier potato, buttered leek, confit potatoes, charred greens & red wine jus



Riverina lamb loin (GF)



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