

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

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

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

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

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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



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:

Mountadam Pinot Noir Chardonnay Brut

Choice of 1 Rose:

Petit Amour Rose

Choice of 2 white wines:

Rockbare Click 99 Pinot Gris

Audrey Wilkinson Chardonnay

Catalina Sounds Sauvignon Blanc

Mojo Moscato

Choice of 2 red wines:

Robert Stein Farm Series Merlot

Bruno Shiraz

Alkoomi Collection Cabernet Sauvignon

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



SPIRIT OPTIONS

Standard Package

\$15PP

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

Premium Package

\$30PP

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

COCKTAILS OPTIONS

Lawn Party

\$20PP

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

Reception Party

\$40PP

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

Bridal Party

\$20PP

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.