



WEDDINGS, EVENTS &
LUXURY ACCOMMODATION

SUDBURY MENUS

We understand the difference good food makes to an event. That's why we have partnered with Sunday Cantina who are committed to using quality seasonal ingredients, uncluttered, clean flavours and friendly, capable service. Enjoy the experience of outstanding hospitality at Sudbury!

MOCKTAILS

Mocktails served upon arrival in milk bottles with straws, \$4 per person

Rosewater punch

Pomegranate and raspberry iced tea

Raspberry and lemon fizz

Orange and dandelion cooler

Homemade lemonade

CANAPÉS

VEGETARIAN

Fried polenta with tomato, basil and brocolinni gf

Balsamic caramelized onion, spinach and goats cheese pastry

Blue cheese, pear and rocket bruschetta

Creamy mushroom and thyme crostini

Roasted beetroot, feta and mint salad served in Chinese spoons gf

Pickled watermelon and goats curd on couscous gf

Smoked cheese croquettes with spicy mayo gf

Spinach and lentil dhal on flatbreads

Brioche, preserved lemon and thyme stuffed mushroom

Flatbread with aubergine puree, pomegranate and mint

SEAFOOD

Caper roasted salmon on citrus polenta and dill gf

Cured rolled salmon with caper cream cheese gf

Panko and parmesan crusted fresh fish bites with homemade tartare gf

Chilli salt prawn skewers gf

Thai styles steamed mussels gf

Scallops served on Chinese spoons with aubergine puree gf

Whitebait fritters with salsa Verde gf

Mexican fish cakes with fresh salsa and avocado whip

Ika Mata (raw fish) gf

Smoked Tuna croquettes with salsa Verde mayo

Eatery pita breads with tapenade and white anchovies

SUDBURY MENUS 2017

MEAT

Potato chip with seared beef and porcini and sage butter gf

Beef capriccio with marinated fennel and orange gf

Spicy lamb filo bites with cucumber and mint yoghurt

Curried coconut lamb kebabs gf

Potato cake with confit duck and horseradish crème gf

Duck liver parfait on brioche with fresh thyme

Seared duck with mango chutney on bruschetta

Welsh rarebit on sourdough with Parma ham

Pork terrine on crostini with onion chutney

Chinese pork belly with pickled plum served on Chinese spoons gf

Pork and fennel meatballs with tomato concasse gf

Crumbed chicken tacos with Thai slaw and fried shallots

Chicken pate on toasted bread with deep fried sage

BBQ pork skewers gf

Blackened Chicken skewers gf

Parma wrapped chicken stuffed with chorizo with basil pesto gf

Pancetta mince balls with spicy mayo gf

THE DERBY CANAPES WITH YOUR OWN SLIDER STATION
CHEF TO COOK IN FRONT OF YOUR GUESTS

\$10 per person (pick two sliders) in addition to canapes or replacing canapes

Whitebait slider with home-made tartare

Pork and apple sliders with beetroot chutney

Mushroom and lentil slider with aubergine puree

Crumbed fish with remesco sauce

Chicken zinger slider with jalapeno mayo and tasty cheese

BANQUET MAINS

Maple glazed free-range ham with smoked aubergine puree

Seared sirloin beef with red wine jus served with horseradish and
chive Zany Zeus crème fraîche

Orange slow roasted pork belly with spiced beetroot and apple chutney

Pulled lamb shoulder with pomegranate and mint jus

Corn-fed chicken pieces marinated your way on herb and nut Israeli couscous

(Choice of marinades: spicy harissa, lemon and thyme,
BBQ, black marinade, jerk marinade)

BBQ free range pork ribs

Leg of lamb with mint and cucumber yoghurt

Confit pork belly served with apple and caper salsa Verde

Parma wrapped pork fillet served medium rare with rhubarb, apple and thyme compote

Orange, vanilla and cumin cured salmon served with celeriac and apple remoulade

Citrus and parmesan crumbed fish fillets with home-made tartare

Wild mushroom risotto with kale chips and roasted pine nuts

Chickpea and lentil dhal with spinach, coriander and eatery flatbread

Crispy polenta with olive ratatouille

KENTUCKY DERBY MAINS

\$6 surcharge per person to replace main or \$14 per person as a third main

Crispy duck breast served with mango, pineapple and coriander salsa

Aged beef fillet served rare with creamy wild porcini mushroom and thyme sauce

Seared sesame seed tuna served rare with pickled ginger, wasabi and
Chinese mayo and cilantro

Seared lamb back strap with smoky aubergine puree

Poached salmon with caper and lemon hollandaise sauce

SALADS & VEGETABLES

(all salads can be made gluten free or dairy free)

Quinoa salad with hazelnuts, blue cheese, baby spinach and grilled pear

Bulgur wheat salad with pomegranate, apple, kale, roasted pistachios and cranberries

Coconut Vietnamese slaw with lemon grass, lime leaf and chilli lime dressing

Radish, fennel and apple slaw with pine nuts and feta

Organic green salad with roasted beetroot, walnuts, orange and brown lentils

Macadamia nut coleslaw with Greek yoghurt dressing

Fattoush salad - cucumber, radish, herbs, tomatoes with sumac & dukkha citrus dressing

Israeli couscous salad with olives, sundried tomatoes, capers, fresh herbs and
roast almonds

Miso soba noodles with Asian veggies, peanuts, chilli, fried shallots and coriander

Chickpea salad with kale, pomegranate, almonds and marinated red onion

Organic salad with parmesan, almonds, apple and poppy seed dressing

Edamame bean, vine tomato, avocado, grilled fresh corn kernels and mint salad

New season Perla baby potatoes roasted in duck fat and thyme

Steamed baby potatoes served with mint and butter

Cauliflower, celeriac and fennel coconut mash

Maple roasted pumpkin with walnuts, chilli and goats cheese

Roasted root vegetables salad with tahini and yoghurt dressing

Char grilled vegetables with barley, Kalamata olives and harissa

Beetroot roasted in rosemary, lentil, walnut and baby spinach

Buttered corn on the cob with citrus zucchini and savoury granola

Fried buttered kale, green beans and brocolinni with flax seeds

Roasted cauliflower in turmeric and cumin cauliflower with Persian eggplant

Creamy potato and rosemary gratin

Served with Eatery bread rolls

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DESSERTS

Sticky date orange and ginger pudding with butterscotch
sauce and vanilla bean ice cream

Fresh fruit salad with roast nuts, berry puree, seeds and vanilla honey yoghurt (gf)

Silky chocolate mousse with toffee pistachio nuts, fresh berries and Chantilly cream (gf)

Eton mess with star anise and cinnamon poached fruit with soft vanilla
meringue and lemon curd (gf)

Tiramisu with Dutch cocoa cream and candied orange peel

Orange Blossom and berry coulis trifle with vanilla and
lime Zany Zeus mascarpone and sweet pineapple

Passionfruit, pomegranate and pistachio nut cheesecake

Vanilla Meringues with chocolate cream and freeze dried raspberries (gf)

GRAND NATIONAL DESSERTS

*Choose one as your dessert or in
addition to your desserts for \$8 per person*

Sundae station (make your own sundaes with all the treats you like)

Dessert Canapes (choice of four mini desserts served in the Snug or to the table)

STEEPLECHASE SUPPER

Served at 10.30pm, \$10 per person

Bacon and egg tarts; pork, apple and fennel sausage rolls with chilli jam;
mini toasted focillies

OPTIONS

WELLINGTON CUP

Please select three pre-dinner canapés for your guests

Please select two main dishes

Please select three sides

Please select two sweet options or one Grand National dessert

Served with freshly ground coffee and deluxe tea

\$95 per person

ASCOT

Please select five pre-dinner canapes for your guests

Antipasto Table platter

Please select two main dishes

Please select four side dishes

Please select two sweet options or one Grand National dessert

Served with freshly ground coffee and deluxe tea

\$115 per person

SAMPLE PLATED MENU

TO START

Waikanae crab with lime leaf and vanilla mayo ,
panfried scallops, preserved lemon and dill

MAIN

Black garlic and porcini crusted seared Waikanae beef fillet with potato, thyme and
fraiche gratin, whilted citris greens and zany zeous horseradish cream.

TO FINISH

Whittakers dark chocolate mousse with espresso vanilla mascarpone, chocolate
crumbs, almond tulie and candied orange peel.

PLATED PRICING

BLACK CAVIAR \$125 PER PERSON

Please select five pre-dinner canapés for your guests

Please select one entree

Please select two main dishes – served alternate drop

Please select one sweet option

Served with freshly ground coffee and deluxe tea

CHILDREN'S DINING

We offer discounted child-friendly meals. Children can either eat a smaller portion of what the adults are having or you can choose one meal from the following kid's menu for all the children:

Fish and chips

Sausage and mash

Chicken pieces and new potatoes

Vegetables served on the side with each meal

Dessert from the banquet

CHILDREN UNDER 12 YEARS OLD \$50

CHILDREN 12 - 15 \$70

NOTES

Gluten free (GF), Dairy free (DF)

All mains are gluten free and can be made dairy free.

TERMS AND CONDITIONS

Many of the items on this menu are dependent on the availability of seasonal produce. If a particular ingredient is not available at the time, the next best available ingredient will be used in its place. We will let you know prior to your event if this situation occurs.

Dietary options will be catered for but must be advised in advance. People with dietary requirements will receive separate meals if required. Meals will be decided by the chefs to meet their dietary requirements.

The menus include all staffing (wait staff, chefs, bar staff, dishwasher) plus all tableware, glassware and napkins. There is a 15% surcharge for public holidays and where the holiday has been Mondayised.