

# The Dishery

## WEDDING SAMPLE MENUS

We are able to cater for many styles of gathering at the Dishery. From the night before function to the wedding morning breakfast and reception dinner. The following are a selection of ideas from which you can start your planning.

### NIGHT BEFORE BANQUET STYLE BBQ

#### \$35 BBQ Plate

Sticky slow cooked sliced brisket  
Artisan sausages  
Rolled pork belly or Lamb shoulder  
3 x seasonal salads, hearty and delicious  
Freshly baked bread & bun selection

### TAKEAWAY BREAKFAST

#### \$20 / head

Continental breakfast picnic hampers.  
Freshly baked bread, granola and yoghurt cooked and fresh fruit , espresso coffee

### CANAPES

A sample list of canapes  
\$15 / head for 3 choices  
Courgette fritter with curry sauce and cashew cream  
Cucumber round with smoked salmon pate and salmon caviar  
Thai sausage rolls with apricot bbq sauce  
Fresh crispy corn tortilla with line caught ceviche  
12 hr smoked grass-fed brisket sliders (and mini chickpea patties)  
Braised beef with pickles on a poppadom  
Poached pear and windsor blue with onion marmalade on walnut bread

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## WEDDING RECEPTION DINNER

**\$70 / head**

We are able to offer alternate drop or sharing style menus.

Degustation style menus can be created on request.

### ENTREE

Whipped feta with heirloom cherry tomatoes and pickled beans

Fiordland crayfish with sherry mayonnaise on a spring onion pancake

### MAIN

House smoked salmon with creme fraiche, pickles and beetroot

Slow roast garlic and rosemary pork belly with cherries, apple and gravy

Smoked whole eggplant with dukkah and olive (vegan)

accompanied by

new baby potatoes, asparagus and cos salad

### DESSERT

Dessert grazing table available, sharing platters or alternate drop dishes.

Pearvlova poached pear and salted caramel

Lemon and White Chocolate (vegan) ice cream

Boozy Chocolate Mousse with am cookie dough crumble, Coffee cream walnuts and berries

Optional extra

Dark Chocolate Affogato \$15/ head

With orange liqueur

*We have a mixed use kitchen, menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts & milk.*

*WE TAKE PRIDE IN SOURCING LOCALLY PRODUCED ETHICAL INGREDIENTS WHERE POSSIBLE*