



Bush Bank
• WEDDINGS •



"WE ARE IN THE BUSINESS OF CREATING LIFELONG
MEMORIES THROUGH EVENT PLANNING AND
DELICIOUS FOOD"

Catering Package

Cocktail Party

THE GARDEN PACKAGE

\$105.00 per person

- Fine Spun signature grazing table (consisting of handmade pastries and tarts, housemade dips, sliced cured meats and cold meats,Australian cheeses, crackers, rustic breads and loaves created from the bush bank gardens)
- Selection of four (4) hot range canapés
- Selection of three (3) cold range canapés
- Selection of two (2) substantial canapé
- Selection of one (1) slider canapé
- Selection of one (1) dessert canapé
- Supper canape served late in the night



THE STEAM MILL PACKAGE

\$115.00 per person

- Fine Spun signature grazing table (consisting of handmade pastries and tarts, housemade dips, sliced cured meats and cold meats,Australian cheeses, crackers, rustic breads and loaves created from the bush bank gardens)
- Selection of five (5) hot range canapés
- Selection of three (3) cold range canapés
- Selection of two (2) substantial canapé
- Selection of one (1) slider canapé
- Selection of two (2) dessert canapé
- Supper canape served late in the night



Optional Extras

- | | |
|--------------------------|-----------------------|
| • Additional Canapé | \$4.50 per canape |
| • Grazing Table upgrades | Starting from \$10pp |
| • Dessert Canapé | \$4.50 per canapé |
| • Noodle Box | \$6.00 per noodle box |
| • Sliders | \$5.00 per slider |
| • Live Cooking Station | \$16.00 pp/1 station |

(includes chef and canapé cooked in front of guests)



Shared Table Banquet

MORTON BAY FIG PACKAGE

\$105.00 per person

- Selection of 5 hot or cold canapés
- Selection of 3 main dishes (served on high tea stands)
- Market fresh seasonal salad with lemon dressing (extra side available)
- Freshly baked sourdough and salted butter
- Your selection of 3 Desserts (served on dessert bar or roaming)
- Supper canape served late in the night

OLD STONE MILL PACKAGE

\$115.00 per person

- Selection of 2 hot or cold canapes
- Fine Spun signature grazing table (consisting of handmade pastries and tarts, housemade dips, sliced cured meats and cold meats,Australian cheeses, crackers, rustic breads and loaves created from the bush bank gardens)
- Selection of 3 main dishes (served on high tea stands)
- Market fresh seasonal salad with lemon dressing (extra sides available)
- Freshly baked sourdough and salted butter
- Your selection of 3 Desserts (served on dessert bar or roaming)
- Supper canape served late in the night

LOVES BAY PACKAGE

\$127.00 per person

- Selection of three (3) hot or cold canapés
- Fine Spun signature grazing table (Consisting of fresh cooked king prawns, oysters and cured house cured salmon, handmade pastries and tarts, housemade dips, sliced cured meats and cold meats,Australian cheeses, crackers, rustic breads and loaves created from the bush bank gardens)
- Selection of 3 main dishes (served on high tea stands)
- Market fresh seasonal salad with lemon dressing
- A selection of an (1) one extra side
- Freshly baked sourdough and salted butter
- Your selection of 3 Desserts (served buffet style or roaming)
- Supper canape served late in the night



Beverage Package and menus

MORTON BAY FIG DRINKS PACKAGE

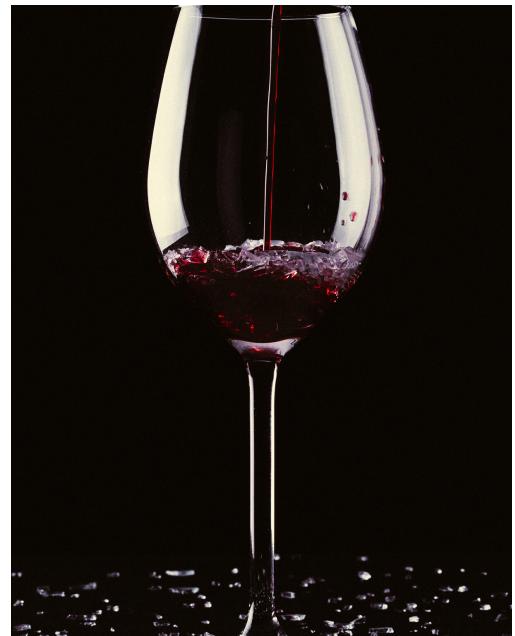
\$50.00 per person 6.5hrs

- House Sparkling Wine
- Premium White Wine
- Premium Red Wine
- Australian and International beers (2 x full strength and 1 x light selections)
- Soft drink, Juice, Still and Sparkling water

OLD STONE MILL DRINKS PACKAGE

\$62.00 per person 6.5hrs

- Madame Coco champagne
- Premium White Wine
- Premium Rose
- Premium Red Wine (Shiraz)
- Premium Red Wine (Pinot Noir)
- Australian and International beers (2 x full strength, 1 x light selections, 1 x cider variety)
- Soft drink, Juice, Still and Sparkling water



MENU'S

Canapé Menu

COLD CANAPÉS

- Pepperberry crusted beef, spiced tomato mascapone on sourdough crouton
Pork, duck and pistachio terrine with bush bank fig chutney
House dried tomato, herb pesto and feta on sourdough
Roast leek, fresh thyme, marjoram, and red onion tart
House cured salmon, dill pancake, lemon caviar and caper cream
Fresh oysters with pickled eshallot and finger lime caviar (GF)
Fresh oysters with nam jim and baby asian salad (GF)
Sticky onion and gruyere tart with black pepper cream
smoked capsicum, whipped fetta and olive crumb tart

HOT CANAPÉS

- Handmade pies with tomato chutney (Wagyu beef, Chicken and leek veloute, Spinach and mushroom)- Pies served with potato puree and mushy peas
House made pizza (Margarita with mozzarella and basil pesto / BBQ Pulled pork with shaved red onion and chipotle aioli / Artichoke, marinated olive, shaved red onion, chilli and parsley)
Authentic Satay Chicken skewers (GF) *contains nuts
Pork and sage sausage roll with spiced tomato chutney
Charred onion, fresh thyme and marinated feta arancini with aioli
Braised beef brisket and parmesan arancini with harissa aioli
King prawn skewers with chilli, garlic, chopped coriander and finger lime mayo (GF)
Wild mushroom, rosemary and marinated fetta scrolls with tomato chilli jam
Pork belly, cauliflower puree, caramelised apple, crackle (GF)
Southern fried popcorn chicken with housemade ranch aioli
Soup (served with sourdough baton)- Roasted Cauliflower soup with confit garlic cream and herbs (GF without crouton) • Pumpkin, maple, and thyme soup with confit garlic cream (GF without crouton)

SUBSTANTIAL CANAPÉ RANGE

Slow braise beef brisket with caramelised carrot, Paris mash and bordelaise sauce (GF)

Red pumpkin curry with coconut rice and crispy shallot (GF)

Spicy fried rice nasi goreng with shiitake mushrooms and sweet soy

Lamb korma with aromatic basmati and handmade roti (GF -roti not GF)

Chicken, olive and bacon ragu with herb polenta (GF)

Harrissa roasted chicken, rice pilaf, sumac cucumber salad and lemon yogurt (GF)

Beer battered fish, shoestring fries with eshallot and tarragon aioli

Salmon croquette, seasonal salad, caper, herb and lemon aioli

Locally made pasta:

Papardelle with chilli, lemon, confit garlic and wild rocket

Parpardelle with beef, rosemary and tomato ragu

Handmade brioche sliders:

Wagyu beef with aioli, bbq, cheddar, bacon and wild rocket

BBQ pulled pork, red cabbage slaw, chipotle aioli

Panko crusted chicken, pineapple chutney, handcut slaw, ranch

Beer battered fish with pickled cucumber, iceberg and dill aioli

Tempura mushroom, chilli jam with tomato and aioli

Salads, served in a noodle box:

Thai beef rump, rice noodles and lime with crispy onions (GF- onion not GF)

Roast pumpkin, watercress, alfalfa and goats cheese (GF)

Poached chicken, quinoa, cucumber and rocket (GF)

Hot smoked salmon, soba noodles, spinach and sesame

Roast carrots and parsnips with rocket and sherry vinegar (GF)

SWEET CANAPÉS

Mini banoffee tarts
Salted caramel and dark chocolate tart
Apple and cinnamon tart with vanilla bean cream
Rhubarb and apple crumble with spiced cream
Organic coffee mousse, chocolate gateau and vanilla cream
Poached peach jelly, strawberry cream and vanilla sponge trifle
(seasonal)
Sticky date pudding, vanilla cream butterscotch sauce
Pimms jelly with cucumber sorbet and strawberries (GF) only served
roaming
Passionfruit, strawberry and vanilla bean eton mess (GF)
Lime curd pannacotta, pastry crumb and burnt meringue (GF)
Coconut risotto with glazed pineapple (GF)
Baby lemon meringue pies
Coconut gelato, chocolate popping candy and Persian fairy floss

CHILDREN'S MENU

Includes: Main course and ice cream dessert

Paardelle pasta with Napolitano sauce
Lightly battered market fresh fish with chips
Mini chicken burgers with mayonnaise and iceberg lettuce
served with chips
Ham and pineapple house made pizza
Crumbed chicken tenders served with chips

Vanilla bean ice cream with chocolate sauce

(Gluten free pasta and bread available \$2 pp)

MENU'S

Banquet Menu

BANQUET MAINS

Bush Bank Slow braised lamb shoulder, charred onions, rosemary crumb and mint puree (GF - available without crumb)

Slow braised beef cheek, roasted baby carrot, potato puree, horseradish cream, jus (GF)

Sous vide chicken breast with crispy skin, rosemary, parsley and parmesan sourdough crumb, puree potato, jus

Baby spinach, pumpkin and ricotta cannelloni, napolitana sauce, reggiano Pappardelle pasta with wild mushroom, cream and baby herbs

Salmon with crispy skin, bok choy and nahm jim (GF)

Sous vide beef rump, 2 ways, potato puree, red wine jus (GF)

Zucchini and chickpea fritter with eggplant yogurt relish and wild rocket Pork 2 ways, radicchio, burnt orange and braised fennel (GF)

Harissa chicken thigh, aromatic rice, lemon yogurt, cucumber dill salsa (GF)

Herb crumbed eggplant, napolitano sauce, baby basil and fresh mozzarella

Lamb rump, braised shoulder, carrot puree, honey roasted carrot, potato croquette, rosemary jus (GF)

Char grilled beef rump with roasted root vegetables and chimmi churri (GF)

Market fresh white fish with Japanese noodles and asian salad

BANQUET SIDES & SALADS

Sides \$9.00 per table of 8 guests

Broccolini, zucchini, lemon, chilli, olive oil, parsley (GF)

Roast heirloom carrots, parsnips and baby rocket with sherry dressing (GF)

Rocket, grilled pear, pancetta, feta and walnut (GF)

Potato puree, with house made butter (GF)

Pumpkin, watercress, alfalfa and marinated goats cheese (GF)

Iceberg, crispy bacon, anchovy emulsion and baby herbs (GF)

Shaved zucchini, mint and pea with sherry vinegar (GF)

Chat potato salad with crispy bacon, shallots and aioli (GF)

Baby green beans with herb infused butter (GF)

Sautéed Kipfler potatoes with eschallots, parsley and sea salt (GF)

Vine ripened tomato, bocconcini and basil pesto (GF)

Quinoa with cucumber, tomato, herbs and lemon (GF)

Roasted potatoes with butter and rosemary salt

(GF) Gluten Free = (GF)