

# GreyStone Estate

## WEDDING & EVENT MENUS



Photography: Ben Adams Weddings

# Canapé Menu

## *Tasting Included*

**\$100.00 per person**  
**Selection of six hot & cold canapés**  
**2 substantial canapés**  
**An antipasto grazing table**

The perfect option for couples who prefer to socialise with guests over bite-sized canapés for a versatile dining experience.

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## **Substantial selection**

Lamb cutlet, pea and mint puree, tomato and Spanish onion  
Seven spice brisket, sweet potato, feta, and raisin cous cous,  
yoghurt

Sumac and lemon squid, chunky chips, chilli aioli

Butter chicken, pilaf rice, poppadum

Crumbed flathead, caper potato salad, leaf, lemon

Potato gnocchi, three cheese sauce, truffle oil, mushroom



# Canapé Menu

## Hot selection

Pork belly, celeriac puree, apple  
Lamb backstrap skewers, red capsicum, smoked yoghurt  
Prosciutto wrapped asparagus and halloumi, salsa verde  
Moroccan chicken arancini, labna  
Four cheese arancini, truffle aioli  
Mini beef Wellington, puff pastry, horseradish cream  
Mini Shepherd's pie, cheddar mash  
Mini Swiss "cheeseburger", tomato relish, brioche  
Panko fishcake, fennel and dill slaw, caper aioli  
Spiced tomato soup, prawns, chilli, lemon oil  
Seared scallop, carrot puree, chorizo

## Cold selection

Vietnamese rice paper rolls, nam jim  
Goat's cheese, caramelised onion tart, fig, molasses  
Orange and tea smoked duck breast, rosti potato  
Hot smoked salmon tart, beetroot salsa, creme fraiche  
Crisp shallot crusted lemongrass and ginger poached  
prawn's skewers  
Sous vide Thai beef skewers, soy and ginger dressing  
Black pepper beef, focaccia crostini, mushroom, feta  
Cherry tomato bruschetta, crumbed mozzarella, balsamic  
Smoked chicken and mango tostada, guacamole  
Seared sesame tuna, soy, lime and chilli

# Shared Table Style

## ***Tasting Included***

**\$120.00 per person**

**Please see each section for quantity**

If the warmth and intimacy of a family feast is more your style,  
our chefs have a treat for you.

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### **Canapés**

#### **Sliders - choice of one**

Pulled BBQ pork, apple fennel slaw

Spiced beef brisket, corn relish, rocket

Mini cheeseburger, Swiss cheese, beetroot relish

Moroccan chicken, red slaw, apple

Sweet potato pattie, sour cream, sweet chilli aioli

#### **Arancini - choice of one**

Four cheese arancini, truffle aioli, parmesan

Chicken and mushroom arancini, tomato sugo, feta

Pumpkin arancini, beetroot aioli, pesto

#### **Tostada - choice of one**

Smoked chicken, mango, avocado

Shaved lamb, feta, pepperonata

White crab remoulade, saffron, lime

Soy ginger prawn, wakame, sesame

Black olive tapenade, fetta, roast capsicum

# Shared Table Style

## **Shared Mains**

### **Proteins - choice of two**

Lamb rump, pesto, feta, rocket  
Grilled barramundi, lentil, sweet potato, creme fraiche  
Chicken breast, Moroccan corn salsa, lemon oil  
Pork cutlet, bean cassoulet, chorizo, pesto  
Seared beef striploin, bacon, mushroom, tarragon cream  
Grilled peeled king prawns, teriyaki, beansprouts, coriander, crisp shallots

### **Sides potato - choice of one**

Truffle butter mash potato  
Garlic, bacon, parmesan potato bake  
Roasted herb and olive oil chats  
Honey roasted sweet potato and thyme

### **Sides salad - choice of one**

Burrata, tomato medley, basil, balsamic  
Rocket, pear, shaved parmesan  
Beetroot, pumpkin, feta, baby spinach  
Pearl couscous, raisins, sweet potato, pepitas  
Roasted corn, chickpea, cucumber, tomato, cos  
Five beans, mizuna, shallot, roasted capsicum, goats cheese

### **Sides vegetable - choice of one**

Roasted mediterranean vegetable ratatouille, pesto  
Baked honey root vegetables, garlic and rosemary  
Dukkah tossed steamed seasonal greens  
Grilled corn cobs, smoked butter, sour cream  
Baked pumpkin, pine nuts, lemon yoghurt

## **Dessert**

Your wedding cake cut and served on platters at guests tables



# Set Menu

***Tasting Included***  
**\$120.00 per person**  
**Canapés, entrée & main**

Designed to immerse guests in a curated culinary dining experience that reflects the couple's tastes and preferences.

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## **Canapés**

### **Slider – choice of one**

Pulled BBQ pork, apple fennel slaw  
Spiced beef brisket, corn relish, rocket  
Mini cheeseburger, Swiss cheese, beetroot relish  
Moroccan chicken, red slaw, apple  
Sweet potato pattie, sour cream, sweet chilli aioli

### **Arancini - choice of one**

Four cheese arancini, truffle aioli, parmesan  
Chicken and mushroom arancini, tomato sugo, feta  
Pumpkin arancini, beetroot aioli, pesto

### **Tostada - choice of one**

Smoked chicken, mango, avocado  
Shaved lamb, feta, pepperonata  
White crab remoulade, saffron, lime  
Soy ginger prawn, wakame, sesame  
Black olive tapenade, fetta, roast capsicum

# Set Menu

## To start

Fresh Baked Rolls, Truffle Butter

## Entree

### (choose two, alternate service)

Tian of salmon & prawn, citrus aioli, fennel seed wafer, avocado salsa

Seared lamb fillet, roasted Spanish onion, capsicum, feta, snow pea tendrils

Smoked duck breast, textures of beetroot, orange, crisp onion, watercress

Medley of beetroot, heirloom tomato, goats feta, basil sourdough, mizuna

Sous vide thyme chicken breast, roasted cauliflower, puree, corn salsa

Seared scallops, pork belly, parsnip puree, spinach, barley jus

## Main Course

### (choose two, alternate service)

Seared beef fillet, braised cheek, butter mash, mushroom and onion ragout, green beans, jus

Lamb cutlet, seared rump, potato rosti, pumpkin puree, wilted greens, tomato pesto

Grilled barramundi, prawn, tomato and herb risotto, fennel and apple salad

Seared fillet of ocean trout, horseradish kipfler potato, beetroot, roasted tomatoes, broccolini

Ballotine of chicken, mousseline, prosciutto, truffle potato, asparagus, caramelised onion, shiraz jus

Sous vide pork tenderloin, carrot puree, sprouts, pancetta, gratin potato, confit apple

## Dessert

Your wedding cake cut and served on platters at guests tables

OR dessert plate +20pp

# Complete Weekend Catering Package

**Price inclusive of private chef & wait staff for 3 days  
\$180 per person (May-August) or \$200 per person (September-April)  
Based on a minimum of 20 guests**

Take advantage of our in-house facilities and indulge in an entire weekend filled with delicious food and memories to last a lifetime.

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## *Welcome Dinner*

Your choice of one of the following:

Three course set menu

Table share menu

Formal cocktail party

Informal BBQ



# *Complete Weekend Catering Package*

## *Pre Wedding Hot Breakfast or Brunch*

Mimosa's & juices  
Seasonal fruit platter  
Herb scrambled eggs  
Grilled Roma tomatoes  
Bacon rashers  
Sautéed wild mushrooms  
Artisan breads & pastry basket

## *Post Wedding Cold Breakfast*

(boxed and ready for your guests to serve themselves in the morning at their leisure)

Selection of juices  
Roasted vegetable frittata  
Mini ham & cheese croissants  
Homemade muesli & yogurt pots  
Seasonal fruit skewers  
Selection of pastries & condiments

## Add Ons

\$3.00 per person for upgrade to unlimited premium, chilled & filtered still and sparkling Purezza water.

\$7.50 per person for an extra canapé

\$12.50 per person for an extra substantial canapé

\$20.00 per person to add a grazing table to an existing menu

\$3.50 per person tea and coffee

\$15.00 per person to add a cheese / fruit course to an existing menu

\$15 per person for a late night snack

\$5.00 per person for your wedding cake served plated with extra garnish (eg, berries, cream)

No charge to cut and serve wedding cake on platters

\$500 Champagne Tower including clear plinth, clear tray, 30 glass cocktail glasses, with set up and pack down.



# Children's Menu

## **Mains**

Crumbed fish with hand cut chips & lemon

Pasta spirals with tomato & pesto sauce (veg)

Traditional spaghetti bolognaise

Crumbed chicken with mash potato & seasonal vegetables

## **Dessert**

Lemon passionfruit cheesecake with cream & berries

Home made chocolate brownie with chocolate sauce & ice cream

Ice cream with flavoured topping & fruit

Fresh fruit salad with chantilly cream