

*Bridgewater*  
BRIDGEWATER  
COUNTRY ESTATE

WEDDING MENUS &  
BEVERAGE LIST



## Wedding Menu 2 – Grand Buffet

\$130 Per Person

### Canapés

Choose four from the selection below

- Assortment of Little Pinwheel Sandwiches including Sun-dried Tomato, Ricotta, and Chickpeas (Mi, Se, Wh, Vt)
- Crostini with Tomato and Pesto (Mi, Vt, Wh)
- Asian marinated Beef on toasted Bread (Mi, Wh)
- Mini Falafel, Capsicum Relish and Spiced Hummus (Vg, Vt)
- Fried Prawn Cutlet Rolls, Sweet Chili Sauce (Cr, Wh)
- Crispy Pork Belly, served with spiced Bread Sauce (Wh)
- Pork and Prawn Siomai topped with Black Bean and Tamarind Chutney (Cr, So, Wh)
- Smoked Salmon and Cream Cheese Profiteroles, Dill (Fi, Mi, Wh)
- Fresh Tuna, Soy Sauce and Wasabi, Pickled Cucumber (Fi, So, Wh)

*Canapés will be served in the Garden after your Ceremony*

### Mains

Choose two from the selection below

- Slow roasted Leg of Lamb studded with Rosemary and Sea Salt, served with its natural Jus
- Oven baked Ham with Pineapple, Cherries and Wholegrain Mustard (Mu, Wh)
- Roast Beef Sirloin, medium rare, coated with garlic and Thyme, served with Port Wine Jus
- Spiced roast Pork Belly, crispy Skin, Apple Horseradish Sauce
- Kumara Wellington, Portobello Mushroom and Balsamic Glaze (Mi, Vt, Wh)

*Selection of Artisan Breads, Extra Virgin Olive Oil, Spiced Butter, homemade Dukkha*



Choose one from the selection below

- Classic roasted whole Chicken with Tarragon and Lemon served with Chicken Jus
- Braised Lamb with Garam Masala, Raita and crispy Mung Beans (Mi)
- Chickpea Curry, Coconut Cream and fresh Coriander (Vg, Vt)
- Lentil Casserole, Cherry Tomatoes, Thyme and Paprika (Vg, Vt)
- Curried Chicken Thighs, with Tomatoes, freshly toasted Coriander and Cumin

Choice of two from the selection below

- Teriyaki Tuna, Oven baked sweet Potatoes with mixed Kimchi and Choy Sum (Mi, Fi)
- Celeriac topped Salmon in white Wine Reduction (Mi, Fi)
- Green lipped Mussels in the half Shell, served in Coconut and Ginger Sauce (Mo, Fi)
- Marinated Market fish, Paris Mash and wilted Rocket (Fi, Mi)
- Sweet and Sour Pineapple Squid made with Plum and Oyster Sauce, Spring Onion (Mo, So, Wh)

## Sides

Choose two from the selection below

- Roasted Potatoes, Garlic Butter and Herbs (Mi, Vt)
- Couscous, grilled Sweet Corn Kernels, Lemon, Toasted Almonds, Mint (Al, Vg, Vt, Wh)
- Steamed Cauliflower grilled Halloumi and Hazelnuts (Mi, Vt)
- Blackened Asian Greens with Garlic and Oyster Sauce (Vt, Wh)

## Salads

Choose four from the selection below

- Oven roasted Vegetable Salad, fresh Mint, Pistachio Nuts, Tahini Citrus Dressing (Ce, Ha, Pis, Se, Vg, Vt)
- Greek Salad, Tomatoes, Kalamata, Feta, Cucumbers with extra Virgin Olive Oil and Oregano (Mi, Vt)
- New Season Potato Salad, Mustard Dressing, Shallots, Gherkins (Eg, Vt)

- Roasted Pumpkin with green Beans and freshly toasted Dukkah (Ha, Pis, Se, Vg, Vt)
- Charred Bok Choy, Medley of Capsicum, Chili and Citrus Vinaigrette (Vg, Vt)
- Crispy Green Leaves, Pancetta, Croutons Crumbs, chopped Egg, Anchovy dressing (Eg, Fi, Mi, Wh)
- Chickpea and Kumara Salad, vegan Curry Mayo, Cranberries, fresh red Peppers and Coriander (Vg, Vt)
- Four Beans Salad, flavored with Rocket and toasted Corn and spicy Peppers (Vg, Vt)

## Dessert

Choose four from the selection below:

- Tropical Fruit Salad, Jackfruit and Palm Seeds (Vg, Vt)
- Lemon cheesecake on biscuit with chocolate shards (Eg, Mi, Vt, Wh)
- Seasonal Fruit Crumble with Vanilla Crème Fraîche (Al, Mi, Vt, Wh)
- Chocolate Cremeux on Almond Sponge, Cocoa Nibs (Al, Mi, Vt)
- Pavlova with Passion Fruit, Kiwi and Cream (Eg, Mi, Vt)

OR

Petite Fours - Choose four from the selection below:

- Profiteroles filled with Mascarpone and Pistachio Cream (Eg, Mi, Pis, Vt, Wh)
- Chocolate Brownie topped with 70% Mousse and Cocoa Nibs (Eg, Mi, Vt, Wh)
- Salted Caramel and Tart and toasted Pecan (Eg, Mi, Pec, Vt, Wh)
- Specially made artisan Mint and Chili Chocolates (Mi, Vt)
- Raspberry and Cream Macarons (Al, Mi, Vt)
- Hand crafted Chocolate Truffles (Eg, Mi, Vt, Wh)
- Marinated Fruit Skewers with Rose Petals and Honey (Vt)

*Coffee and Tea will be served with your Wedding Cake*



## Allergens and Dietary Abbreviations

Please find below the list of abbreviations describing allergens and dietaries used in the above menus

Al	Almond	Oa	Oats ( <i>Used to be known as Gluten</i> )
Ba	Barley ( <i>Used to be known as Gluten</i> )	Pae	Peanut
Br	Brazil Nut	Pec	Pecan
Ca	Cashew	Pin	Pine Nut
Ce	Celery	Pis	Pistachio
Cr	Crustacean	Ry	Rye ( <i>Used to be known as Gluten</i> )
Eg	Egg	Se	Sesame
Fi	Fish	So	Soy
Ha	Hazelnut	Sh	Sulphite
Lu	Lupin	Vg	Vegan
Ma	Macadamia	Vt	Vegetarian
Mi	Milk ( <i>Used to be known as Dairy</i> )	Wa	Walnut
Mo	Mollusc	Wh	Wheat ( <i>Used to be known as Gluten</i> )
Mu	Mustard		

*Despite careful preparation, products may contain traces of substances that are listed as allergenic*

