

COOLIBAH DOWNS

PRIVATE ESTATE

2019-2020

MENU LIST





THE MENU

Our extensive menu options are personally directed by our head chef, *Alexander Scully* at *Coolibah Downs Private Estate*. All of our meals are sourced with *fresh ingredients* and *local produce* where possible.

All menu pricings include *Cake Cutting & Serving*.

Tastings are available by request. Catering for all dietary requirements.

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👉 BEVERAGES MENU



COCKTAIL HOUR CANAPE MENU

Select 5 items from the following

Smoked Salmon Tartlet

FROM THE GARDEN

all items are vegetarian

PUMPKIN FRITTATA

warm, moroccan-spiced, roasted with butternut, tomato relish and cracked pepper.

GOAT'S CHEESE PASTRY

herbed short crust filled with tomato relish, red onion jam and crumbled goat cheese.

GUACAMOLE DIP & CORN CHIPS

MINI QUICHES

with fresh garden greens.

WARM TARTLET

filled with a savory custard and pine nut and parmesan pesto.

CRUSHED EGG, CHIVE AND AIOLI

on seasoned croutons.

ARANCINI BALLS

fried risotto balls filled with mushroom, garden herbs, parmesan and roast garlic aioli.



Goat's Cheese Pastry

FROM THE Paddock

GRILLED HOUSEMADE MEATBALLS

with tomato & spanish onion sauce sprinkled with parmesan.

SLOVENIA KRANSKY SAUSAGES

Slovenian style sausage, infused with swiss cheese served with house-made smoky BBQ sauce.

CRUSTED CHICKEN GOUJONS

golden-fried citrus and parsley crust, accompanied by a tandoori aioli.

FIVE-SPICE PORK LOIN

infused aromatic five spice and garlic tender pork strips, fried golden and served with soy sauce, pickled ginger and kewpie mayo.

MINI QUICHES

filled with smoked leg ham and grated cheddar cheese.



Californian Sushi

FROM THE OCEAN

THAI-STYLE PRAWNS

infused with *coriander, green onion and garlic*, rolled in a *crispy pastry* served with *lime chili* dipping sauce.

SMOKED SALMON TARTLET

filled with a *savory egg custard, smoked salmon and sea scallop* sauced with *hollandaise sauce and dill*.

FISH MEDALLIONS

with *Tartare Sauce*.

CALIFORNIAN SUSHI

housemade *californian smoked salmon sushi* served with *soy* and *pickled ginger, kewpie mayo*.

PROFITEROLES

with *whipped cream cheese, smoked salmon & dill*.



Battered Prawns

ENTRÉE

served Two Plate *Alternate Drop*

CHICKEN AND SWEET CORN SOUP

with garlic croutons

CLASSIC HOME STYLE PUMPKIN SOUP

with sour cream

CREAMY TOMATO AND HERB SOUP

with basil oil

BATTERED PRAWNS

with a spicy tomato puree and rocket salad

CHICKEN SALAD

kaffir lime and ginger poach

SMOKED SALMON SPINACH AND CAPER SALAD

on zucchini fritters with onion jam

THAI FISH CAKES

with Asian salad and chilli caramelized peanuts

MAIN COURSE

BUFFET STYLE

All served with *Canapes, Main Course, Dessert Station, Tea and Coffee*

TRADITIONAL ROAST STATION

DINNER ROLLS & BUTTERS

CRISPY BONELESS PORK LEG

rolled seasoned *boneless leg of pork*, oven-roasted with *crisp crackling* served with *apple and pear cider sauce*.

SLOW ROASTED BEEF

rubbed with *rosemary, garlic* and *seeded mustard*, seasoned with *sea salt* served with *roasting pan gravy* and house-made *onion jam*.

CHICKEN RISSONE

creamy *mushroom garlic pasta* & *sautéed chicken* with *rissoni pasta*, *shaved parmesan*, *baby spinach* folded in.

BAKED POTATOES

golden, roast potatoes.

CAULIFLOWER AU GRATIN

SEASONAL GREENS

medley of steamed vegetables with *herb and garlic butter*.

CREAMY POTATO SALAD

seeded mustard.

COLESLAW SUPREME

BASIL, PESTO PASTA SALAD

CORN, ONION, PARSLEY AND CAPSICUM SALAD

LEAFY GARDEN SALADS

GOURMET STYLE STATION

DINNER ROLLS & BUTTERS

BAKED HAM

baked mustard & sugar crusted served with *pitted prune & port sauce*.

BEEF FILLET

fillets of beef served with *béarnaise, mustard* or *red onion marmalade*.

POMMES PERSIENNES

served with *mustard cream sauce*.

BROTH POACHED CHICKEN SALAD

with *shaved tenderloin* tossed in *crushed salted roasted cashews, black sesame seeds, red salad onion baby spinach leaves* dressed with a *bush honey balsamic dressing*.

SUN-RIPENED ROMA TOMATOES

with *crumbed fetta, pitted kalamata olives, fresh diced cucumber* and *spanish onion* with a *dark balsamic tar dressing*.

SEASONAL GREEN SALAD

assortment of *lettuce, beans, asparagus, snowpeas, shallots, avocado & cucumber* tossed in a *traditional french vinaigrette*.

MOROCCAN SALAD

mix of *roasted moroccan-spiced potato, pumpkin & sweet potato* folded with *english spinach*.



Slow Roasted Beef



Merlot Pork Cutlet

MAIN COURSE PLATED MENU

Served Alternate Drop
with Canapes, Dessert Station, Tea & Coffee



Beef Rib Fillet

BREAD ROLLS AND BUTTERS

CHICKEN BREAST

filled with *sundried tomato* and *brie* served with *thyme* and *parmesan potato dauphinoise* with a *sauvignon blanc* and *seeded mustard creamy sauce*.

BEEF RIB FILLET

with a *cabernet sauvignon jus* served on *sweet potato gnocchi*.

GRILLED SALMON

with *macadamia* and *herb crust* served with *hollandaise sauce* on *roast butternut pumpkin puree*.

PAN-SEAR LAMB RUMP

served with *rosemary* and *sea salt potatoes* with *green pepper* and *Jameson scotch whiskey sauce*.

MERLOT PORK CUTLET

merlot and *prune sauce* on a *grilled herb* and *Danish fetta polenta*.

GRAZING TABLE

with 5 Canapes, Bread Rolls & Butters, Dessert Stations and Tea & Coffee.

SELECT TWO MEATS

GARDEN HERBED CHICKEN

sous vide chicken thigh with fresh garden herbs.

FIVE SPICED PORK BELLY

Asian style Barbeque.

SLOW ROASTED BEEF

Rosemary and sea salt rubbed, with a seeded mustard and Shiraz demi glaze.

LAMB RUMP

Oven roasted Australian Lamb Rump in a garlic and rosemary rub and pan juice sauce.

BEEF BRISKET

Indoor Smoked Angus Beef.

STEAM BARRAMUNDI

in ginger and oyster sauce.

SELECT TWO COLD SIDE DISHES

ROASTED BEETROOT, WALNUT AND GOAT CHEESE

with mixed lettuce green and a balsamic dressing.

CUCUMBER, PICKLED ONION AND FETA SALAD

RED CABBAGE AND APPLE SLAW

BACON AND EGG POTATO SALAD

BBQ CARROT SALAD

with rocket.

BUSH HONEY ROAST PUMPKIN

with pine nuts and English spinach.

SELECT TWO HOT SIDE DISHES

POTATO AND CHEDDAR CROQUETTES

MUSHROOM, SPINACH AND PARMESAN RISSIONI

PARIS MASHED POTATO

CUMIN ROASTED SWEET POTATOES AND CARROTS

BABY DUTCH CARROTS

Roasted in local honey and sesame seeds.

FRESH GREEN BEANS

tossed in roast garlic and herb butter, gf.

STEAMED CHATS POTATOES

with thyme and cracked black pepper, gf.



COCKTAIL MENU

served with Wedding Cake on platters, Tea & Coffee

PRE-DINNER CANAPES

AVOCADO DIP

with corn chips and crudités

ANTI-PASTO PLATTERS

of cheese, salami, olives, gherkins, onions and biscuits

SERVED DURING RECEPTION

(2 hours of service)

VEGETABLE SPRING ROLLS

with sweet chili dipping sauce.

BRUSCHETTA

with tomato and basil salsa.

ZUCCHINI FRITTERS

topped with smoked salmon and housemade onion jam.

THAI STYLE FISH CAKES

with a salted roast peanut sauce.

GARLIC AND ROSEMARY MEATBALL

with housemade tomato dipping sauce.

ASSORTED MINI QUICHES

with micro herb salad.

TANDOORI CHICKEN SKEWERS

with a zucchini yoghurt dipping sauce.

BATTERED FISH BITES

with shoestring fries and housemade tartar sauce.

Chocolate Mousse Cake

DESSERT STATION

Select one cake for every fifteen guests. *Desserts are subject to change.*



Chocolate Jafa Mud Cake

Florentine Custard Cake

Tiramisu Cake

Sticky Date Cake

Lemon Lime Tart

Mixed Berry Frangipane Tart

Chocolate Mousse Cake

Carrot & Pineapple Cake

Silky Baked Cheesecake

Cold Set Cream Cheese Cake

Apple Normandy Cake

Orange Almond Cake (GF)

Black Forest Cake

Lemon Meringue Tart

Death By Chocolate Cake

Apple Almond Custard Tart

Coconut Custard Tart

Crème Brulee Tart

Chocolate Raspberry Cake (GF)

Caramel White Chocolate Mud Cake

Fresh Fruit Salad with Whipped Cream



BEVERAGE PACKAGES

STANDARD BEVERAGE PACKAGE:

Four Hours

WINE

- Rothbury Estate Sparkling Cuvee
- Rothbury Estate Sauvignon Blanc
- Rothbury Estate Cabernet Merlot

BEERS & NON-ALCOHOLIC

- XXXX GOLD, Tooheys New, Hahn Premium Light
- Soft Drinks, Juice & Sparkling Mineral Water

PREMIUM BEVERAGE PACKAGE:

Four Hours

WINE

- Rothbury Estate Sparkling Cuvee
- Rothbury Estate Sauvignon Blanc
- Rothbury Estate Cabernet Merlot
- Rosemount Moscato

DRAUGHT & PREMIUM BEERS

- XXXX Gold, Tooheys New, Hahn Premium Light, Tooheys Extra Dry, Corona, James Squire One Fifty Lashes, Somersby Apple Cider
- Soft Drinks, Juice & Sparkling Mineral Water

*Beverage Packages can be extended at an additional price.
Please speak to our staff for special alcohol requests.*



BEVERAGES LIST

WINE

Rothbury Estate Sauvignon Blanc
Rothbury Estate Cabernet Merlot
Rothbury Estate Sparkling Cuvee
Rosemount Estate Moscato

NON-ALCOHOLIC

Orange Juice
Lemon Lime & Bitters
Ginger Ale
Soda Water
Tonic Water
Coke
Coke Zero
Lemonade
Raspberry Lemonade
Lemon Squash

BEER

XXXX Gold, Tooheys New,
Hahn Light, Tooheys Extra Dry

James Squire One Fifty Lashes,
Corona, Somersby Apple Cider

SPIRITS

Jim Bean
Jack Daniels
Johnny Walker
Jamesons
Bundaberg Rum
Southern Comfort
Kahlua & Tia Maria
Canadian Club
Malibu Midori
Vodka
Gin
Barcadi
Brandy