

# COOLIBAH DOWNS

PRIVATE ESTATE

## THE MENU

2021 - 2022





# FOREWORD

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 pricing includes *Cake Cutting & Serving*. Tastings are available upon request. Catering for all dietary requirements.





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# CANAPÉ MENU



*Smoked Salmon Tartlet*



# CANAPÉ SELECTION

*Select 5 canapés from the following categories:  
The Garden, The Paddock, The Ocean*

## FROM THE GARDEN

*all the below canapés are Vegetarian*

### PUMPKIN FRITTATA

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

### CRUSHED EGG, CHIVE AND AIOLI

on seasoned croutons.

### GUACAMOLE DIP & CORN CHIPS

### WARM TARTLET

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

### GOAT'S CHEESE PASTRY

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

### ARANCINI BALLS

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

*Additional canapés can be added for \$4 per item, per head.*



# FROM THE PADDOCK

*Additional canapés can be added for \$4 per item, per head.*

## GRILLED HOUSEMADE MEATBALLS

with tomato & Spanish onion sauce.

## 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 tandoori aioli.

## FIVE-SPICE PORK LOIN

infused aromatic five spice and garlic tender pork strips, fried golden.

## MINI QUICHES

filled with smoked leg ham and cheddar cheese.



## FROM THE OCEAN

*Additional canapés can be added for \$4 per item, per head.*

### THAI-STYLE PRAWNS

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

### SMOKED SALMON TARTLET

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

### FISH MEDALLIONS

with Tartare Sauce.

### CALIFORNIAN SUSHI

house made Californian smoked  
salmon sushi served with soy and  
pickled ginger, kewpie mayo.

### PROFITEROLES

with whipped cream cheese, smoked  
salmon & dill.



# ENTRÉE MENU

## Menu

Jordane Muehlejohn

**GARDEN HERBED CHICKEN**  
*Sous vide chicken thigh with fresh garden herbs*

**LAMB RUMP**  
*Oven roasted Australian Lamb Rump in a garlic and rosemary rub and pan juices*

**ROASTED BEETROOT, WALNUT AND GOAT CHEESE**  
*Roasted lettuce greens and balsamic dressing*

**ROASTED HONEY ROAST PUMPKIN**  
*With nuts and English sprouts*

**TRACY AND PARMESAN RISOTTO**

**ROASTED POTATOES AND CARROTS**

**DESSERT**

**CHOCOLATE**

**CAKES**

**FRUIT AND CREAM**

**CHOCOLATE TRUFFLES**

**ICE CREAM**







# ENTRÉE SELECTION

*Dietary options available upon request*

## ENTRÉE

*One serving*

- |  |    |
|--|----|
| <b>CAMEMBERT TARTLET</b>   | 10 |
| Caramelised onion served with salad greens                       |    |
| <b>MUM'S ROAST CHICKEN</b>                                       | 15 |
| with potato croquet, herb aioli and warm gravy                   |    |
| <b>SMOKED SALMON</b>   | 15 |
| with capers, dill in potato salad                                |    |
| <b>PRESSED PORK BELLY</b>  | 16 |
| with sweet potato mash and sour dough onion rings                |    |
| <b>BRUSCHETTA</b>  | 10 |
| Seasonal tomato and basil salsa on garlic roasted semolina loaf  |    |
| <b>ARANCINI BALL</b>   | 10 |
| Mushroom and thyme arancini balls with herbs and housemade aioli |    |

## SHARED APPETISERS

*\$50 per table, serves 10 people.*

### MINI GRAZING STAND

Local Cheese selection, Deli meat assortment, pickled vegetables, cracker assortment, with warm ciabatta.

### STONE BAKED CIABATTA

with whipped Roast garlic and herb butter.





# BUFFET MENU



# MAIN COURSE

## BUFFET STYLE

*Served with Canapés, Main, Dessert Station, Tea and Coffee*  
*Dietary options available upon request*

### TRADITIONAL ROAST STATION

*\$93 p.p*

#### 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 RISONI

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

#### GOLDEN ROASTED POTATOES

#### CAULIFLOWER AU GRATIN

#### SEASONAL GARLIC AND HERB GREENS

#### CREAMY POTATO SALAD

#### COLESLAW SUPREME

#### PESTO, BASIL PASTA SALAD

#### GRILLED CORN AND BELL PEPPER SALAD

#### GARDEN GREENS SALAD

### GOURMET STYLE STATION

*\$103 p.p*

#### 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 onion, baby spinach leaves dressed in bush honey balsamic dressing.

#### SUN-RIPENED ROMA TOMATOES

with crumbed fetta, pitted Kalamata olives, fresh diced cucumber and Spanish onion with balsamic tar dressing.

#### SEASONAL GREEN SALAD

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

#### MOROCCAN SALAD

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



Moroccan Salad - Buffet



# PLATED MENU

*I would walk  
500 miles...*

*...and I would  
walk 500 more.*



MAIN COURSE  
**PLATED MENU**

*\$110 p.p. Alternate Drop  
Served with Canapés, Dessert Station, Tea & Coffee*

*Pork Cutlet*

*Select two options*



*Braised Beef Cheek*

*Dietary options available upon request.  
\$2.50 person surcharge for Beef Rib Fillet*

**BREAD ROLLS AND BUTTERS**

**CHICKEN BREAST**

filled with sun-dried tomato and brie served with thyme and *Parmesan potato dauphinoise* with a *Sauvignon Blanc* and seeded mustard creamy sauce.

**BRAISED BEEF CHEEKS**

with a cabernet sauvignon jus served with creamy mash and broccolini tenders

**GRILLED SALMON**

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

**BEEF RIB FILLET**

with a cabernet sauvignon jus served with sweet potato gnocchi

**PAN-SEAR LAMB RUMP**

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

**PRESSED PORK BELLY**

with sweet potato mash and sour dough onion rings.



*Beef Rib Fillet*



# GRAZING TABLE





# MAIN COURSE

## GRAZING TABLE

*Share Platter Style, \$110 p.p*  
*with canapés, bread rolls & butters, dessert station and tea & coffee*

### SELECT TWO MAINS

*Dietary options available*

#### FIVE SPICED PORK BELLY

Asian style Barbecue.

#### LAMB RUMP

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

#### STEAM BARRAMUNDI

in ginger and oyster sauce.

#### INDOOR SMOKED ANGUS BEEF BRISKET

Slow cooked brisket finished with a hickory smoke apartment style.

#### SLOW ROASTED BEEF

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

#### SOUS VIDE CHICKEN THIGH

with fresh garden herb.

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### SELECT TWO COLD SIDE DISHES

#### ROASTED BEETROOT, WALNUT AND GOATS 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 CHAT POTATOES

with thyme and cracked black pepper, (gf)



Grazing Table 6-8 ppl Serving Size



DESSERT  
STATION





# DESSERT STATION

*Select one cake for every 15 guests.*



Dark Mud Cake

Caramel White Mud Cake

Raspberry Cheesecake

Blueberry Cheesecake

Death by Chocolate

Baked Cheesecake

Crème Brûlée Tart

Citrus Tart

Mixed Berry frangipane Tart

Fruit Salad

Black Forest Cake

Lemon Meringue Tart

Apple Custard Almond Tart

Carrot and Pineapple Cake

Tiramisu Cake

Orange Almond Cake (GF)

Apple Normandy Cake (GF)

Peanut Butter Brownie Slice (GF)

Walnut Brownie Slice (GF)



# COCKTAIL STYLE MENU

*\$80 p.p. served with Wedding Cake on platters, Tea & Coffee*

## PRE-DINNER CANAPÉS

### AVOCADO DIP

with corn chips and crudités

### ANTI-PASTO PLATTERS

Cheese selection, salami, olives, gherkins, onions with biscuit assortment

## SERVED DURING RECEPTION

*2 hours of service*

### VEGETABLE SPRING ROLLS

with sweet chilli 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 house-made 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 house-made tartar sauce.

*Dietary options available upon request*



# BEVERAGE MENU



# BEVERAGE PACKAGES

*\$1,600 minimum spend Bar Tab or Beverage Package*

## STANDARD BEVERAGE PACKAGE

*\$49 p.p./4hrs.*

### WINE

Rothbury Estate Sparkling Cuvée  
Rothbury Estate Sauvignon Blanc  
Rothbury Estate Cabernet Merlot

### BEERS & DRAUGHT

XXXX Gold, Great Northern,  
Hahn Premium Light

### NON-ALCOHOLIC

Soft Drinks, Juice & Sparkling  
Mineral Water

## PREMIUM BEVERAGE PACKAGE

*Additional \$16 per person OR \$65p.p./4hrs.*

### WINE

Rothbury Estate Sparkling Cuvée  
Rothbury Estate Sauvignon Blanc  
Rothbury Estate Cabernet Merlot  
Hartogs Moscato

### DRAUGHT & PREMIUM BEERS

XXXX Gold, Hahn Premium Light,  
Great Northern, Corona, James  
Squire, One Fifty Lashes, Somersby  
Apple Cider

### NON-ALCOHOLIC

Soft Drinks, Juice & Sparkling  
Mineral Water

*Beverage Packages can be extended for an additional \$11p.p / per hour.  
Please speak to our staff for special alcohol requests.*



# BEVERAGE LIST

*Subject to seasonal change*

## WINE 9

Rothbury Estate Sauvignon Blanc  
Rothbury Estate Cabernet Merlot

## WINE 9.5

Rothbury Estate Sparkling Cuvée  
Hartogs Moscato

## NON-ALCOHOLIC 4.5

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

## BEER 8

XXXX Gold, Great Northern,  
Hahn Light

## BEER 9.5

James Squire One Fifty Lashes,  
Corona, Somersby Apple Cider

## SPIRITS 10

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





# COCKTAILS

*Menu subject to seasonal change*

## SPECIAL OFFER

*Select up to 2 cocktails to add to your Beverage Package or Bar Tab for pre-order only. All pre-ordered cocktails priced at \$12 each.*

### MR AND MRS TWIST 18

*Cointreau, Vodka, Raspberry & Pink Grapefruit*

### APEROL SPRITZ 12

*Aperol, Sparkling Wine, Soda Water, Orange Slice*

### ESPRESSO MARTINI 18

*Kahlúa, Baileys, Vodka, Espresso*

### CHERRY JULEP 12

*Grenadine, Cherry Infused Brandy, Lemon, Simple Syrup*

### PIMM'S PUNCH 12

*Pimm's, Lemonade, Mint, Seasonal Fruit, Cucumber*

### VIOLET GIN GARDEN 16

*Gin, Butterfly Pea Tea, Soda Water, Fresh Lime*

### OLD FASHIONED 12

*Scotch, Angostura Bitters, Sugar Cube, Dehydrated Orange Slice*



# LATE NIGHT BITES

Minimum spend. \$250  
Orders available till 9pm.



Southern Style Fried Chicken

**NIGHT BAZAAR WEDGES** 4-95 p.p

Served with sour cream and sweet chilli sauce in chip cups

**BOSTON HOT DOGS** 7-95 p.p

Pork banger, apple and red cabbage slaw with fresh soft milk rolls

## SHARE PLATTER

*Serves 20 people*

**SOUTHERN STYLE FRIED CHICKEN** 45

Served with BBQ & Hot dipping sauce

## ASSORTED PLATTER

Lamb & Rosemary, Curry Chicken, Steak & Pepper Pies, Arancini Balls with Aioli, Vegetarian Spring Rolls with Plum Dipping Sauce 65

## ANTIPASTO & CHEESE BOARD

Chef's selection of cheeses, Deli meat assortment, cracker assortment served with warm ciabatta 55

