



COOLIBAH DOWNS

PRIVATE ESTATE

THE MENU

2022



# CANAPÉ MENU

## CHOICE OF FIVE

### FROM THE GARDEN

*Cold appetisers*

#### BRUSCHETTA

Heirloom tomatoes, fresh basil, aged balsamic graze on sourdough croute. (Vegan)

#### ROASTED PUMPKIN FETTA FRITTATA (GF)

With sweet chilli jam.

#### BRÛLÉED CITRUS INFUSED PRAWN (GF)

Poached prawns, Cointreau hollandaise brûléed with blow torch.

#### RARE ROAST BEEF (GF)

With horseradish crème, onion jam on a croute.

#### BABY MOZZARELLA, CHERRY TOMATO AND BASIL CAPRESE SKEWER (V)

#### CORN CAKE WITH SMOKED SALMON

Fresh corn cake topped with smoked salmon cucumber & herbed cream cheese.

### FROM THE GRILL

*Hot appetisers*

#### CRISPY PRAWNS (GF)

With chilli garlic aioli & shallots.

#### CHICKEN SAN CHOI BOW (GF)

In baby gem lettuce with sesame seed & Hoisin.

#### STICKY PORK BELLY (GF) (DF)

Sticky pork belly with pork crackling dust and house made asian BBQ glaze.

#### ARANCINI (V)

Tomato and fresh mozzarella arancini with roasted garlic aioli.

#### SALMON & DILL TART

Freshly baked salmon & dill tart with caramelised onion jam.

#### KOREAN STYLE FRIED CHICKEN (GF)

With sticky BBQ dipping sauce.





# FORMAL MENU

*Served with Canapés, Bread & Butters, Main Course, Dessert Station, Tea and Coffee*

## MAIN COURSE

*ALTERNATE DROP - choice of two*

### BEEF FILLET 180G

Seared 180g Scotch Fillet, garlic roasted portobello mushroom, potato fondant, tomato on the vine, crispy onion rings and red wine beef jus.

### LAMB RUMP (GF)

Panfried 230g rump, colcannon potato, ratatouille, buttered green beans with fried sage and Shiraz jus.

### CHAR GRILLED CHICKEN

Moroccan spiced chicken breast, roasted root vegetables, herbed Couscous with mint and tahini yoghurt & Salsa verde.

### CRISPY SKIN SALMON (GF)

Crispy skin Tuscan style salmon fillet, broccolini, risoni sundried tomato and watercress salad.

### BARRAMUNDI (GF)

Sticky miso barramundi fillet, maple sweet potato, baby bok choy, edamame, Shichimi butter.

### BEEF CHEEK

Braised beef cheek in Shiraz jus, Paris mash potato, baby vegetables and sweet potato chips.

### MEDITERRANEAN VEGETABLE (V)

Mediterranean vegetable & haloumi stack with tomato fondue, basil oil & rocket.

## COMPLIMENTARY

Freshly baked bread and butter on table for each guest served on side plate.

## ENTRÉE

*Extra Add-on*

*Price per person not included in package*

**GNOCCHI (V) \$16**

Pan fried gnocchi, tomato & basil fondue sauce, semi dried cherry tomato & freshly shaved parmesan.

**CRACKLE PORK BELLY (GF) \$16**

Sweet potato mash, sticky asian glaze & crackling dust.

**CRISPY SQUID (GF) \$12**

Vietnamese salt & pepper squid with dipping sauce.

**BRUSCHETTA \$12**

Vine ripened tomato, olive oil, sea salt, fresh basil on sourdough toast, balsamic & rocket salad. *(Vegan)*



# BUFFET MENU

*Served with Canapés, Bread & Butters, Main Course, Dessert Station, Tea and Coffee*

## ROAST STATION

*Choice of one*

### PORK BELLY CRACKLING (GF)

succulent oven roasted pork belly with crisp crackling served with apple cider sauce and gravy.

### SIRLOIN ROAST BEEF (GF)

rubbed with rosemary, garlic and seeded mustard, seasoned with sea salt served with Shiraz gravy.

### CHAR GRILLED CHICKEN (GF)

Moroccan style seasoned, charred chicken with lime & mint yoghurt.

### MAPLE GLAZED LEG HAM

with grilled pineapple and maple pan juices.

### ROAST TURKEY BREAST

with cranberry sauce and stuffing.

## SIDE DISHES

*Choice of four*

MASH POTATO WITH SPRING ONION

ROASTED BABY POTATOES WITH

ROSEMARY SEA SALT

ROASTED ROOT VEGETABLES

COCONUT CORIANDER RICE

MIXED SEASONAL STEAM VEGETABLES

ASIAN STIR-FIRED GREENS IN GARLIC

GREEN BEANS & PEAS WITH MINT &

FETTA

BAKED CHEESY CAULIFLOWER

RISONI PASTA BAKE WITH SPINACH

BASIL AND PARMESAN

## MAIN COURSE

*Choice of one*

### GREEK LAMB (GF)

8-hour slow cooked greek styled lamb with fresh mint yoghurt.

### BUTTER CHICKEN (GF)

with spiced mango chutney and fresh mint yoghurt.

### BEEF BOURGUIGNON (GF)

French slow cooked beef braised in red wine and mushrooms.

### BRAISED CHICKEN BREAST (GF)

wrapped with prosciutto, sage and dressed with Sicilian olives & pea pesto.

### ASIAN STYLE SALMON

pan fried in soy glaze with ginger and crispy shallot dressing.

### MORROCAN ROOT VEGETABLES (V) (GF)

with date Tagine and sumac labneh.

### BAKED RATATOUILLE WITH FRESH

MOZZARELLA AND BASIL (V) (GF)

## SALAD STATION

*Choice of three*

### CLASSIC CAESAR SALAD

cos lettuce, bacon, croutons and shaved parmesan

### GREEK SALAD (V) (GF)

with Sicilian Olives, tomato & lemon oregano dressing.

### ROASTED POTATO SALA (GF)

with caramelised onion & sour cream dressing

### ROASTED BEETROOT SALAD

with Couscous, capsicum and fetta.

### ASIAN BROWN RICE, BROCCOLI, CASHEW, ROCKET (V) (GF)

### CHIPOTLE ROAST CAPSICUM & CHARRED SWEETCORN (V) (GF)

### MIXED GREENS SALAD (V) (GF)

with spinach, fennel, cucumber dill dressing

### MEDITERRANEAN PASTA SALAD (V)

penne pasta, with basil pesto and shaved pecorino cheese.

### FRESH ROCKET, PICKLED RED ONION, DANISH FETTA & CUCUMBER (V) (GF)





# FEASTING TABLE MENU

*Served with Canapés, Bread & Butters, Main Course, Dessert Station, Tea and Coffee*

## MAIN COURSE

*Choice of Two*

### BRAISED CHICKEN BREAST (GF)

Slow braised chicken breast wrapped in prosciutto with Sicilian olives, crispy sage & pea pesto.

### MEDITERRANEAN LAMB (GF) (DF)

with hummus, roasted carrot, lentil & house-made flat bread.

### SMOKED BEEF BRISKET (GF) (DF)

Hickory smoked 10-hour Beef Brisket, charred sweetcorn salad, house special BBQ sauce & sweet potato crisps.

### SIRLOIN OF ROAST BEEF (GF)

Smothered in seeded mustard, Yorkshire pudding, cherry tomato on the vine with house beef gravy.

### CRISPY PORK BELLY (GF)

with sticky asian style glaze and crackling dust.

### ASIAN STYLE SALMON (GF)

Pan fried salmon, crispy skin in soy and sherry juices, fresh ginger & shallot dressing with sticky purple rice.

### SZECHUAN GRILLED EGGPLANT (VEGAN) (GF)

with mushroom & cauliflower rice

### BAKED RATATOUILLE (V) (GF)

Pan Vegetable stack with fresh mozzarella stack, basil oil & tomato.

## SIDE DISHES

*Choice of Three*

### DUCK FAT POTATOES (GF)

Rosemary & garlic confit

### ROASTED PUMPKIN & SWEET POTATO (V) (GF)

### GREEN BEAN AND PEAS (V) (GF)

with feta and almonds.

### ROASTED ROOT VEGETABLES (V) (GF)

### CREAMY POTATO BAKE

### BAKED BABY CARROTS

with citrus dressing & pecorino cheese.

### CHAMP POTATO WITH GREEN SHALLOTS

### ITALIAN SALAD (V) (GF)

with bocconcini, cherry tomato, artichoke, olive & balsamic glaze

### ROASTED CAULIFLOWER SALAD (GF)

with chorizo and chickpea.

### ROASTED BEETROOT, APPLE, FETA & SPINACH SALAD (V) (GF)

### HEIRLOOM TOMATO SALAD

with cucumber & pickled onion

### FRESH ROCKET, APPLE, DANISH FETA WITH AGED BALSAMIC GLAZE





# DESSERT MENU

## CHOICE OF FIVE

### MINI NUTELLA JARS

Warm chocolate crumble with chocolate banana mouse.

### LEMON CURD CRUMBLE JARS

Mini lemon curd jar, milk crumble, raspberry crème mousse.

### STRAWBERRIES & CREAM CAKES

With toasted almonds.

### AUSSIE PAVLOVA

With vanilla crème Chantilly and fresh fruit.

### SEASONAL FRESH FRUIT PLATTER

### VANILLA PANNACOTTA (V)

With raspberry jelly.

### APPLE CRUMBLE & CUSTARD TARTLETS.

### CHOCOLATE S'MORE PEANUT BUTTER PUDDING

With flame torched marshmallows.

### STICKY DATE PUDDING

With house made butterscotch sauce.

## SAVOURY LOVERS

*Extra Add-on, not included in package*

### FRUIT & CHEESE PLATTER

\$120

Selection of dried fruits, cheeses, nuts and more.  
Shared up to 20 people.

All desserts served with your supplied Wedding Cake cut onto platters and served on the Dessert Buffet.



# WEDDING CAKES

Our wedding cakes are all custom made to your liking with real ingredients using butter, flour and eggs. Just pick your favourite flavour and let us 'WOW' you and your guests with a decadent, moist, crowd pleasing wedding cake.

Our cakes are not made with fondant, we finish only with buttercream icing. Don't worry, if you are gluten free we can also cater to you.

## CAKE FLAVOURS

**MIXED BERRY & CUSTARD VANILLA SPONGE** with vanilla bean syrup. 

**CHOCOLATE MUD**  
Rich moist chocolatey cake with Belgian chocolate ganache and fresh strawberries.


**WHITE CHOCOLATE & RASPBERRY MUD**   
with white chocolate ganache with raspberry compote.

**LEMON AND BLUEBERRY SPONGE**  
with vanilla sponge, lemon curd dotted with blueberries.

**BAKED RASPBERRY BROWNIE CHEESECAKE**  
multiple layers of rich light chocolate brownie, baked cheesecake with raspberries.

**FLUFFY CARROT CAKE**  
with lemon cream cheese icing and candied pistachios.





**PINA COLADA CAKE, VANILLA WHITE CHOCOLATE MUD**  
Malibu coconut ganache, white chocolate coconut crunch. (surcharge \$50 per tier)

**MALTESERS MILO AND CHOCOLATE BROWNIE**   
crunchy pieces of Maltesers and Milo ganache. (surcharge \$50 per tier)

**FERRERO ROCHER CHOCOLATE MUD**  
with hazelnut dacquoise, Ferrero pieces, hazelnut ganache. (surcharge \$70 per tier)

## ICING STYLE

*Choice of one*

-  Naked Finish
-  Semi-naked Finish
-  Ribbed Textured Finish
-  Smooth Finish

### PLEASE NOTE:

*Clients are to provide and set-up ALL decorations, cake toppers, flowers, greenery etc.*

*We suggest emailing a picture of what you like so we know what your inspiration is, as there may be additional costs depending on what you're after.*

*All cakes a finished with our special Buttercream Icing only.*







# GELATO CART

Why not add a little fun for you and your guests. Choose between serving your Gelato at you Ceremony or as a treat for you guests after dinner.

Please note: self-serve is not available. Availability is not guaranteed, contact your wedding coordinator to book in.

## GELATO PACKAGE

- ✿ Gelato bicycle hire for 90 mins.
- ✿ Delivery & Setup outside Marquee. Wet weather backup location Homestead Veranda.
- ✿ Your choice of three Gelato flavours.
- ✿ Cups, waffle cones & spoons.
- ✿ Personalised Timber menu board gold or white foil letters.
- ✿ Custom White Fabric umbrella.
- ✿ 90 min Service Time with one uniformed Staff Member.

### Package Pricing \$800

Please note: \$300 Initial Deposit required to secure booking.



## GELATO FLAVOURS

*Choice of three*

- BAILEY'S 👑
- BOYSENBERRY
- CHOCOLATE
- COFFEE
- COOKIES N' CREAM
- FERRERO ROCHER
- HAZELNUT
- MACADAMAIE
- MINT SLICE
- REECE'S PEANUT BUTTER CUPS
- RUM & RAISIN
- SALTED CARAMEL 👑
- STRAWBERRY
- TURKISH DELIGHT
- VANILLA BEAN
- WHITE CHOCOLATE
  
- SORBETS (DF)
- BLOOD ORANGE
- LEMON
- MANGO 👑
- PASSIONFRUIT
- PINEAPPLE
- RASPBERRY
- SALTED LIME
  
- VEGAN GELATO
- CHOCOLATE
- CHOCOLATE OREO 👑
- PEANUT BUTTER CHOC CHUNK
- VANILLA





# COCKTAILS

*Menu subject to seasonal change*

**MR AND MRS TWIST** 20  
*Cointreau, Vodka, Raspberry & Pink Grapefruit*

**ESPRESSO MARTINI** 20  
*Kahlúa, Baileys, Vodka, Espresso*

**VIOLET GIN GARDEN** 18  
*Gin, Butterfly Pea Tea, Soda Water, Fresh Lime*

**SOMETHING BLUE** 20  
*Coconut rum, mandarin & pineapple flavours, coconut cream, lemonade*

**CHILLI MARG** 20  
*Tequila, coconut & chilli salt rim, lemon juice*

## **SPECIAL OFFER**

*Select up to 2 cocktails to add to your Bar Tab for pre-order only. All pre-ordered cocktails priced at \$14 each & all must be served at one specific time.*





# BEVERAGE MENU

*Menus are subject to seasonal change.*

## WINE LIST 9

Rothbury Estate Sauvignon Blanc  
Rothbury Estate Cabernet Merlot

## PREMIUM WINES 9.5

Rothbury Estate Sparkling Cuvée  
Hartogs Moscato  
Vidal Marlborough Sauvignon Blanc

## NON-ALCOHOLIC 4.5

Orange Juice  
Ginger Ale  
Coke  
Coke Zero  
Lemonade  
Raspberry Lemonade  
Lemon Squash

## REFRESH 5

Lemon Lime & Bitters  
Soda Water  
Tonic Water

## BEER LIST 9

Great Northern,  
Hahn Light

## PREMIUM BEERS 9.5

James Squire One Fifty Lashes,  
Corona, Somersby Apple Cider

## SPIRITS 11

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

## PREMIUM SPIRITS 14

Grey Goose Vodka,  
Johnny Walker Black Label 12 Year  
Old Scotch, Chivas Regal 12 Years  
Aged Whisky

*Prices are subject to change.*





# EXTRA FOOD

ADD ON AS AN EXTRA

## ANTIPASTO GRAZING BOARDS

\$89

Selection of fine deli meats, dips, selection of cheeses, bread and more. Shared up to 10 ppl.

## SEAFOOD CART

Market Price  
Enquire within

King prawns, Rock Oysters, Smoked Salmon served on a bed of ice with condiments.

## SHARED ENTREES

Add-on as an extra FOR FEASTING OR BUFFET MENU ONLY

- |   |      |
|---|------|
| <b>BURRATA (V) feasting/buffet</b>  | \$15 |
| Pan with heirloom tomatoes and freshly grilled sourdough and olive oil.                             |      |
| <b>STEAMED BAO feasting/buffet</b>  | \$10 |
| Pulled BBQ Beef Brisket, pickled cabbage, crispy shallots & kewpie mayo.                            |      |
| <b>CHICKEN KARAAGE (G) feasting/buffet</b>  | \$10 |
| Crispy fried chicken with lime, lettuce & kewpie dip.   |      |
| <b>BRUSCHETTA - feasting/buffet</b>   | \$10 |
| <b>CURED PORK BELLY (GF) - feasting/buffet</b>  | \$15 |
| Vine Apple, cucumber, pickled cabbage, Vietnamese dressing & pork crackling.                        |      |
| <b>GNOCCHI (V) feasting/buffet</b>  | \$15 |
| Pan fried gnocchi, tomato & basil fondue sauce, semi dried cherry tomato & freshly shaved parmesan. |      |

