

# *The Homestead Brogo*

## *Menu Packages*

*A selection of hot & cold canapés can be served with drinks in the gardens or on the verandahs within an hour and a half of being seated for a meal. We encourage you to have canapés in the gardens as guests thoroughly enjoy the relaxed social atmosphere while photographs are being taken.*

***Classic Wedding Package*** – includes your choice of two courses as well as all the inclusions stated on the wedding information \$60.00 per head.

***Dream Wedding Package*** – includes your choice of three courses as well as all the inclusions stated on the wedding information \$72.00 per head

*Minimum numbers of 70 adults.*



## CANAPES

*Choice of five: Select from either the Classic or Dream Canapé menu depending on your choice of package. The Homestead recommends at least one cold canapé be chosen.*

### **Classic Package Canapé Options**

#### **Meat**

*Freshly Prepared Mini Gourmet Sausage Rolls with tangy Tomato Relish  
Moroccan Meatballs & Cucumber and Yoghurt Dipping Sauce  
Mini Lamb Kofta & Tatziki Bites  
Honey, Soy & Sesame Chicken Tenderloin Skewers*

#### **Vegetarian**

*Assortment of Mini Quiches  
Vegetable Samosas with Yoghurt & Mint Sauce  
Spinach & Feta Filo Parcels  
Fresh Tomato Bruschetta on toasted on crusty French sticks*

#### **Seafood**

*Smoked Salmon & Camembert on Herb Pikelets  
Thai Fish Cakes with Lime and Coriander sauce  
Tempura Prawns with Seafood dipping sauce*

### **Dream Package Canapé Options**

#### **Meat**

*Peking Duck salad on crispy won tons w plum sauce (gf)  
Lamb & caramelized onion tart w crushed peas  
Baby beef burgers w zuin pickle, cheese, beetroot and bacon  
Thai chicken skewers in yellow coconut milk curry served in a little glass (gf)  
Red Wine glazed eye fillet on mash w carrot puree (gf)  
Fillet of Beef with vegetables and ponzu sauce  
Tasty slices of spicy chorizo sausage made with pork, paprika, onion and garlic.  
Twice cooked pork croquette*

#### **Vegetarian**

*Rice Paper Rolls w class noodles, mint beetroot, carrot, baby corn & julienne peppers (gf)  
Semi-dried cherry tomato and Persian feta pizzette  
Goats cheese and caramelized onion frittata  
Thai style vegetarian spring rolls  
Green Asian vegetable curry with Jasmine rice served in a noodle box*

#### **Seafood**

*Scallops w cauliflower puree and micro herbs served on a Chinese Spoon (gf)*

*Fresh local fish and chips with lime mayonnaise served in individual portions*  
*King Prawn and mango salad tossed through egg noodles served in a wonton basket*  
*Smoked trout & potato hash cake with dill crème fraiche & salted capers*  
*Crab tart with a sesame and hoi sin dressing*  
*Fresh Local Oysters with Lemon (gf) (additional \$2.00pp)*  
*Smoked paprika prawn skewer (gf)*



## ENTREES

### ***Moroccan Spiced Lamb Fillet***

*Moroccan spiced lamb fillet resting on Tabouli and crisp greens drizzled with coriander yoghurt and diced tomato*

### ***Thai Chicken Salad***

*Crispy aromatic Thai chicken salad presented in a Wonton Basket*

### ***Grilled Haloumi Salad***

*Greek Haloumi Cheese Grilled and served with Mediterranean Vegetable Salad*

### ***3 Cheese Tart - Fetta, Ricotta and Grugere***

*Light short crust pastry case filled with 3 cheeses, baked and presented with a salad garnish*

### ***Brown Lentil and Baby Spinach Salad Stack***

*A stack of lentils and fresh baby spinach with semi-dried tomatoes, spring onion and a balsamic glaze*

### ***Fresh Local Prawns (additional \$3.00 pp)***

*Locally sourced prawns with coriander, avocado and pickled cucumber between layers of crisp filo pastry*

### ***Caramelized Onion, Fetta Cheese and Roasted Sweet Potato Tart***

*Delicious tart with warm pepper relish and rocket oil*

### ***Duo of Chicken Skewers***

*Satay Chicken Tenderloin  
Tandoori Chicken Riata*

### ***Salt and Pepper Squid***

*Served on a bed of aromatic Asian greens*

### ***Coconut Prawns***

*Fresh Prawns soaked in coconut and served with a mango chili and coriander salsa*

### ***Mediterranean Vegetable Salad***

*Roasted peppers, aubergine and semi-dried tomato salad served with a balsamic glaze*

### ***Lemon Basil Scallops***

*Fresh scallops sautéed in a butter with lemon and basil served with a timbale of steamed rice*

## MAINS

### ***Prosciutto-wrapped Turkey Breast with Herby Potato Salad***

*Turkey breast wrapped in a thin layer of prosciutto served with a herby potato salad and dollop of fresh cranberry sauce*

### ***Salt Rubbed Pork Belly***

*Twice cooked pork belly served on a bed of roasted root vegetables and sage infused cider glaze*

### ***Moroccan Spiced Lamb Fillet***

*Moroccan spiced lamb fillet resting on Tabouli and crisp greens drizzled w/ coriander yoghurt and diced tomato*

### ***Lamb Rump with semi-dried tomatoes, butterbeans & rocket on garlic mash***

*Olive & Rosemary Infused lamb rump served with semi dried tomatoes, butter beans and rocket on garlic mash.*

### ***Pistachio Crusted Lamb Backstrap Restins (additional \$3.00 pp)***

*Served on a bed of crushed feta and herb chat potato with seasonal vegetables and a pomegranate jus*

### ***Grilled Scotch Fillet of Beef***

*With mustard seed, crushed new potatoes, green beans, glazed carrots and red wine jus*

### ***Grilled Scotch Fillet of Beef***

*Served with sautéed mushrooms, toasted brioche, asparagus & béarnaise sauce*

### ***Free Range Chicken Roulade***

*Free range chicken roulade with roasted garlic stuffing served on a warm potato salad with crisp pancetta, mustard cress and aioli*

### ***Chorizo and Oregano filled Chicken Breast***

*With roasted new potatoes, a Mediterranean vegetable medley and wine jus*

### ***Sunrasia Chicken Ballontine***

*Breast of chicken filled with sundried apricots and roasted hazelnuts, served with new potatoes, green beans, roasted pumpkin and a sherry cream sauce*

### ***Chargrilled Atlantic Salmon***

*Served on a bed of Asian greens with a sweet teriyaki and ginger sauce*

### ***Spiced Beetroot and Feta Tarts with Tahini-dressed leaves***

*Roasted beetroot with aromatic Asian flavours and spices and feta served in individual tarts*

### ***Roasted Pumpkin and Leek Strudel***

*Served with roasted chat potatoes and seasonal vegetables*

### ***Sweet Delights***

*Yoghurt Panna Cotta with Lavender*

*Poached Pear with Cabernet Sauce and Vanilla Ice Cream*

*Strawberry Short Cake Stack – layers of short bread and fresh strawberries served with a strawberry coulis and cream*

*Raspberry and White Chocolate – layers of sponge, white chocolate and homemade raspberry jelly*

*Citrus Tart – short crust pastry with delicious citrus filling served with tangy custard*

### ***Children's Menu***

*Children will be served freshly prepared chicken nuggets and chips (\$15.00per child)*

***All meals are served with complimentary freshly baked bread rolls.***

***Endless Tea and Coffee is also complimentary.***

### **OTHER OPTIONS**

<i>Your wedding cake served on platters near tea and coffee area</i>	<b><i>Inclusive</i></b>
<i>Your wedding cake served on individual plates</i>	<b><i>\$4.00 pp</i></b>
<i>Your own wedding cake served with fresh cream &amp; berry coulis</i>	<b><i>\$5.00 pp</i></b>
<i>Assorted cheeses, crackers &amp; dried fruit platters</i>	<b><i>\$48.00</i></b>
<i>Assorted fresh fruit platters</i>	<b><i>\$48.00</i></b>