

Additional Enhancements

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Merivale Weddings

Beverages

Arrival Cocktail – from \$15 ea

Side Dishes

Roasted chat potatoes with rosemary - \$5 pp

Darling Mills salad greens, chardonnay vinegar dressing - \$5 pp

Steamed broccolini, snow peas and beans, lemon olive oil - \$5 pp

Late Night Snacks

Woodfire pizza for a late reception snack – charged on consumption

Toasted Sandwiches - \$7.5 pp

Sliders - \$7.5 pp

Platters

Serves 10 each

MEZZE - \$100 per platter

Hummus, eggplant and beetroot dips

Tabbouleh and pitta bread

ANTIPASTO - \$100 per platter

Prosciutto, bresaola and fennel salami

Grilled eggplant with ricotta and pesto

Cornichons, balsamic onions and grissini

MIXED GRILL PLATTER - \$120 per platter

Chorizo, chevapi, balsamic pickled onion and tomato jam

CALAMARI - \$75 per platter

Crisp fried calamari with fresh lemon and roast garlic mayo

Merivale.

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OUR MENU CONTAINS ALLERGENS AND IS PREPARED IN A KITCHEN THAT HANDLES NUTS, SHELLFISH, GLUTEN.
WHILST ALL REASONABLE EFFORTS ARE TAKEN TO ACCOMMODATE GUEST DIETARY NEEDS, WE CANNOT
GUARANTEE THAT OUR FOOD WILL BE ALLERGEN FREE.

(v) VEGETARIAN (gd) GLUTEN DIETARY

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Platters

Serves 10 each

OYSTERS (2 PER GUEST) - \$120 per platter

The best oysters in the market, freshly shucked,
Served with mignonette, lemons

PRAWNS (2 PER GUEST) - \$140 per platter

Poached king prawns with Marie Rose, fresh lemon and limes

SEAFOOD - \$150 per platter

Poached king prawns with Marie Rose and lemon
Freshly shucked oysters, and lemon
Tasmanian smoked salmon with dill sour cream

SHARED PASTA - \$120 per platter

Spaghetti Aglio
Lasagna
Cannelloni

Live Food Installations

*POA minimum of 100 people
per installation*

Oyster

4 oysters per person
The week's best oysters
Lemons, limes, mignonette dressing, rice wine vinaigrette, tabasco

Prawn and Oyster

2 prawns, 2 oysters per person

Lemons and limes, mignonette dressing, rice wine vinaigrette, tabasco, sauce
Marie Rose, tartare sauce

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Seafood

In addition to the Prawn and Oyster Bar (1 prawn and 2 oysters)

Moreton Bay bugs, Kinkawooka mussels, smoked salmon

Taco and Ceviche

Crispy prawn taco, salsa verde, pico de gallo, mayonnaise (gd)

Soft tacos with pulled wagyu beef (gd)

Salmon ceviche, lime, chilli, mint, coriander (gd)

Poke and Green Bowl

Miso salmon poke, brown rice, sweet ginger, cucumber, nori (gd)

Green bowl, zucchini noodles, avocado, charred broccolini, cucumber, pickled carrot/daikon,

boiled egg, green tahini, edamame, kimchi (v) (gd)

Continental Deli

Prosciutto San Daniele (gd)

'Nduja (gd)

Wagyu bresaola (gd)

La Stella Latticini burrata (v) (gd)

Cornichons, pickles

Rosemary focaccia, Sonoma sourdough rolls

Casa de la Paella

Cooked in front of guests in an oversized paellera

Organic chicken, chorizo, prawns, squid, mussels and saffron with green garlic aioli (gd)



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Cheese Shop

Cheeses selected by our affineur (v)

Seasonal fruit, Brickfields' and Sonoma bread and lingue

Ask about our wine and whiskey pairing with cheese

Hong Kong Dumpling House

A selection of Asian snacks, including:

Scallop, garlic, chive sui mai, prawn har gao, chicken and ginger sui mai

Mini pork buns

Mushroom and tofu rice paper rolls (vegan) (gd)

Vegan garlic chive dumpling (vegan)

Soy, black vinegar and Sriracha chilli sauce

Dessert Table

An abundant display of sweet treats

Mini pavlovas with seasonal fruit (gd)

Lemon, sour cream curd tart, raspberries

Marshmallows - assorted flavours (gd) (dd)

Chocolate lollipops (gd)

Profiteroles, vanilla crème patissiere

Trifle bowl with seasonal fruit (gd)



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