



2023-2024 Wedding Menus

(This Menu Package is Valid for the Period of 1st April 2023 – 31st March 2024)

Buffet Menu Options

At Harvest Kitchen, we pride ourselves on our High-Quality food and we think a buffet is a great way to feed Guests on your wedding day. Our Menus are unique in that you get to design your own Buffet Menu, which can be served as a traditional self-service buffet or can be served Family Style to the Table.

Build your own Buffet Menu

Step One: Choose which Budget Suits you

Step Two: Choose your Main Course Items

Step Three: Choose your Salads or Sides or a mix of both

Step Four: Choose your Desserts

Step Five: Add on any Extras such as Canapes or Coffee

Step One:

Pricing

\$61.50pp=Bread + Choice of 3 Mains, 3 Salads/Sides & 2 Desserts

\$72.00pp=Bread + Choice of 3 Mains, 4 Salads/Sides & 3 Desserts

\$84.00pp=Bread + Choice of 4 Mains, 5 Salads/Sides & 3 Desserts

Step Two:

Main Selections

Harvest Hot Smoked Salmon Fillets with a Lemon & Herb Crème Fraiche (GF)
Grilled Fish Fillets with a Riesling Cream Sauce & Salsa Verde (GF)
New Zealand Greenlip Mussels with Thai Red Curry Coconut Sauce (GF, DF)

Angus Beef with a Mustard Crust cooked Medium Rare with Red Wine Jus (GF, DF)
Asian Inspired Roast Beef with Hoisin, Ginger, Chilli & Sesame Seeds (GF, DF)

Roast Pork Shoulder with Apple Sauce & Gravy (GF, DF)
Southern Style Pulled Pork with Carolina BBQ sauce & Fresh Coriander (GF, DF)
Orange & Maple Glazed Champagne Ham with Mustards (GF, DF)

Middle Eastern Harissa Spiced Leg of Lamb with Tangy Minted Yogurt Sauce (GF)
Roast Leg of Lamb infused with Garlic & Rosemary served with Fresh Mint Sauce (GF, DF)

Coriander, Ginger & Lemon Roast Chicken with Chilli Jam (GF, DF)
Grilled Basil Pesto & Black Pepper Chicken with Homemade Relish Rustic (GF, DF)
Harissa Chicken with Coriander Yogurt (GF)

Mediterranean Antipasto Vegetable & Brie Tart (Vegetarian)
Sliver Beet, Apple, Feta & Toasted Pine Nut Strudel (Vegetarian)
Vegan Vegetable wellington with Spiced Beetroot Chutney (Vegan)
Red lentil & Potato Dhal with Coriander Yogurt (Vegetarian, GF)

Step Three:

Salads & Sides Selections

Harvest Asian Style Slaw with Miso Ginger Dressing & Chilli Peanuts (GF, DF, Vegan)

Waldorf Salad, Red & Green Apples, Celery, Cos Lettuce, Candied walnuts & Lemon Mayo (GF, DF, Vegetarian)

Southwest Brown Rice Salad, Black Beans, Roast Corn, Roast Capsicum, Fresh Coriander & Lime Vinaigrette (GF, DF, Vegan)

Roast Kumara, Spinach, Fetta & Roast Red Onion Salad with Balsamic Dressing & Toasted Pumpkin Seeds (GF, vegetarian)

Tabbouleh Salad with Israeli Cous Cous Tomato, Cucumber, Parsley, Fresh Mint & Lemon Dressing (DF) (**available in summer months only**)

Middle Eastern Chickpea Salad with Roast Capsicums, Roast Red Onions, Fresh Coriander & a Smoked Paprika Dressing (GF, DF, vegan)

Roast Sweet Potato, Balsamic Beetroot, Watercress and Parmesan Salad with Lemon & Herb Sour Cream Dressing (GF)

Harvest Garden Salad, with Seasonal Salad Greens, Tomato's, Cucumber, Carrot Ribbons, Radishes, Toasted Seeds & Lemon Dressing (GF, DF, Vegan)

Salad of Crispy Bacon, Croutons, Soft Boiled Eggs, Cos Lettuce, Shaved Parmesan & Creamy Aioli Dressing

European Style Potato Salad with Gherkins, Capers, Parsley & Mustard Mayonnaise (GF)

Broccoli Salad, Crispy Bacon, Red Onions, Toasted almonds & Lemon Mayo (GF, DF)

Sauteed Green Beans with Toasted Almonds (*In season only*)

Fresh Steamed Seasonal Vegetables with Herb Butter (GF)

Roasted Gourmet Potatoes with Rosemary and Sea Salt (GF, DF)

Roast Root Vegetables with Italian Parsley (GF, DF)

Roast Eggplants drizzled with Basil Pesto (*In season Only*)

Steamed Baby Gourmet potatoes with Butter & Mint (GF)

Step Four:

Dessert Selections

Lemon Tart with Strawberry Compote & Cream

Ice-Cream Sundae Bar with Gourmet Sauces, Waffle Cones, Lollies & Sprinkles

Chocolate Orange Mousse with Whipped cream & Shaved Chocolate

Individual Italian Tiramisu, sponge fingers, mascarpone, Espresso & Chocolate

Gourmet Cheese Platter, Little River Cheese Selection with Crackers & Fruit

Fresh Fruit Salad spiked with Passion Fruit Syrup & served with Greek Yogurt

Sticky Date Pudding with Whisky Caramel Sauce & Icecream

Chocolate Dipped Cream Puffs drizzled with Roast Almonds, white chocolate &

Freeze Dried Raspberry

Individual Mango Cheesecake with Gingernut Crumb

Extra ADD ONS

Grinders Coffee & Selection of Teas - \$4.50 per person

Finger Food - \$16 per person (3 Types)

Cheese Platter - \$120 Each

Supper Savouries Platter - \$100 each

Plated Dinner Menu Options

A plated Sit-down Dinner is a great way to serve your guests at a wedding or special event. Especially if your vision is for a more formal feel. Please chat to us about a Plated Menu option to suit your tastes and budget, we have 2 and 3 course options available

3 Course Sample Menu

Dinner Roll & Butter

Entree

*Greek Style Lamb Salad, Roast Capsicums, Olives, Spinach & Mint yogurt dressing
Mushroom, Leek & Cheese Arancini with Harvest Relish & Salad greens*

Main course

*Beef Ribeye, Roast Root Vegetables, Spinach, Red wine Jus & Salsa Verde
Hot Smoked Salmon Fillet, Potato Hash, Fennel & Watercress Salad with Herb Creme
Fraiche*

Dessert

*Italian Lemon Tart with Citrus Compote & Whipped Cream
Whitakers Dark Chocolate Mousse with Whipped Cream & Biscotti*

\$75.00 pp

(This menu is table served as a 50/50 alternative drop only)

2 Course Sample Menu

Dinner Roll & Butter

Main Course

Roast Duck, Morello Cherry & Syrah Jus, Potato Hash & Green Beans

Twice Cooked Pork Belly Fried Agrias, waldorf Salad, Apple Sauce & Red wine Jus

Dessert

Mango Cheesecake with Ginger Crumb & whipped Cream

Chocolate Tart with Liqueur Oranges & Vanilla Icecream

\$55.50 pp

(This menu is served as a 50/50 alternative drop only)