

Flames of the Forest



Wedding Menus and Beverages at Flames of the Forest



We would like to offer the following options for you to choose which best suits your special day!



SPiRiT – CANAPE MENU

Choose from a selection of hot and cold canapés for a substantial stand up menu enabling your guests to mingle with one another whilst trying a range of unique, local, fresh produce!

Over 60 guests

Cold selection

Bush lemon marinated banana prawn on a pickled daikon salad
Cured salmon on crispy crouton with dill & feta cheese
Goat's cheese filo tart with caramelised onion jam (v)
Smoked kangaroo pate with horseradish cream on crispy crouton
Grilled haloumi cheese with lemon & semi dried tomato salsa (v)
Grilled asparagus wrapped in prosciutto
Smoked Salmon mousse with caviar & dill on a crispy crouton
Mushrooms stuffed with feta and fresh herbs (v)
Cold smoked barramundi with plum glaze

Hot selection

Homemade macadamia nut satay skewers with beef or chicken
Feta and Mediterranean frittata with spinach (v)
Lime & chilli marinade prawn skewers
Mini lamb burgers with roasted capsicum on toast
Confit Duck tartlet with fig chutney

Under 60 guests

Cold selection

Bush lemon marinated banana prawn on a pickled daikon salad
Cured salmon on crispy crouton with dill & feta cheese
Goat's cheese filo tart with caramelised onion jam (v)
Smoked kangaroo pate with horseradish cream on crispy crouton
Grilled haloumi cheese with lemon & semi dried tomato salsa (v)
Grilled asparagus wrapped in prosciutto
Smoked Salmon mousse with caviar & dill on a crispy crouton
Mushrooms stuffed with feta and fresh herbs (v)
Cold smoked barramundi with plum glaze

Hot selection

Crab & corn fish cake with chilli salsa
Scallop & prawn skewers
Roasted Duck with Hoi Sin sauce & crispy shallots
Grilled Scallops with wakame in Chinese spoons
Homemade macadamia nut satay skewers with beef or chicken
Feta & Mediterranean frittata with spinach (v)
Lime and chilli marinade prawn skewers



SERENITY - BANQUET MENU

A delicious plattered banquet of seven fresh dishes served to your guests tables to share.

To Begin Your Journey

Bush damper with goat's cheese & beetroot mousse, garlic & herb spiced butter & basil pesto

Sharing your journey with your table friends

Locally caught banana prawns with a paw paw & snow pea salad drizzled with native lemon aspen dressing

Tableland rainforest salad with mesclun leaves, vine ripened tomatoes & Spanish onion featuring locally made buffalo milk 'Bufalina' finished with apple balsamic dressing

Lemon myrtle infused kangaroo loin on a bed of wild rocket & toasted macadamia nuts garnished with homemade fig chutney

Steamed fillets of barramundi wrapped in banana leaf with sautéed seasonal vegetables finished with Davidson plum & bush lime glaze

Thyme roasted chicken breast served with honey glazed sweet potato & leek crush topped with spicy bush tomato salsa

Slow roasted Black Angus sirloin upon a warm salad of herb roasted kipfler potatoes with homemade onion & confit garlic jam

Finale

Wedding Cake





HARMONY – PLATED MENU

A traditional plated menu served as two dish alternate drop to each individual guest.

Entrée

Smoked kangaroo bruschetta with horseradish cream & shallots on a bed of wild rocket

Locally caught banana prawns with a crisp salad of mango & snow peas drizzled with native lemon aspen dressing

Confit duck tartlet over orange & daikon salad with an aged balsamic reduction.

Smoked salmon parcel filled with avocado, Spanish onion and cream cheese served with ciabatta crouton & dill caper berry dressing

Main Course

Pan seared Coral Trout with thyme roasted kipfler potato, sautéed broccolini & lime beurre blanc

Slow roasted Black Angus sirloin medallion with truffled potato crush & wild mushroom ragout finished with red wine jus

Thyme roasted chicken breast served with honey glazed sweet potato & leek crush topped with spicy bush tomato salsa

Char-grilled lamb rump served upon butternut pumpkin mash with truffled asparagus & balsamic beetroot reduction

Dessert

Wedding Cake





BEVERAGE PACKAGE — INCLUDED

** Beverages on a consumption basis are also available from our wine list if you prefer.

Sparkling Wine

Bennetts Lane NV Brut

White Wine

Plantagenet Hazard Hill Semillon Sauvignon Blanc

Red Wine

Plantagenet Hazard Hill Shiraz

Beer

Tooheys Extra Dry, Crown Lager, Cascade Premium Light

Soft Drinks

Coca Cola, Diet Coke, Lemonade Orange Juice

SILVER UPGRADE — ONE SPARKLING, ONE WHITE AND ONE RED

Sparkling Wine

Ninth Island Sparking NV
Chandon NV

White Wine

Plantagenet Reising
Cape Mentelle Georgiana Sauvignon Blanc
Ferngrove Chardonnay
Ninth Island Pinot Grigio

Red Wine

Tigers Tale Cabernet Merlot
Chapel Hill Parson's Nose Shiraz
Ninth Island Pinot Noir
Cape Mentelle 'Trinders' Cabernet Merlot

GOLD UPGRADE — ONE SPARKLING, ONE WHITE AND ONE RED

Sparkling Wine

Chandon Vintage
Cloudy Bay Pelorus Vintage

White Wine

Shaw and Smith Sauvignon Blanc
Pipers Brook Alsace Trio Reising
Pipers Brook Alsace Trio Pinot Gris

Red Wine

Plantagenet Shiraz
Plantagenet Cabernet Sauvignon
Mr Riggs Premium Shiraz

***Please note menus advertised are a sample only and subject to change, dependent on availability of local produce and season ***

We have vegetarian and vegan menus available on request.