

Sample Canapes Menu

SEVEN SINS WEDDING MENU

Canapes

Garlic and herb tiger prawns, lemon aioli (GF)

Pulled pork sliders, slaw and onion jam (GFO)

Tandoori chicken skewers, dill sour cream and cranberry (GF)

Smoked ham croquets, chilli aioli and onion jam

Rosemary and garlic lamb chops, dill sour cream and cranberry (GF)

Smoked salmon on potato and leek rosti, dill sour cream (GF)

Cauliflower fritters with tomato chutney (GF)

Sun dried tomato arrancini balls

Seeded mustard chicken and avocado crostini (GFO)

Avocado bruschetta (GFO)

La Bouquria grilled chorizo (GF)

Honey and soy pork belly cubes, fermented slaw (GF)

Salt and pepper squid

Tempura WA red emperor, tartare sauce

Jalapeno poppers, dill sour cream (GFO)

Kraut and mushroom dumplings

Fillet steak crostini, jalapeno parmesan whip (GFO)

Mustard meatballs, cranberry (GF)

Crayfish cocktail cups (GF)

Chorizo and bocconcini stuffed mushrooms (GF)

Beverage Options

Option 1 - from \$35pp, 5 canapes

Option 2 - from \$45pp, 7 canapes

Option 3 - from \$60pp, 9 canapes

Grazing table \$15pp

(minimum 30 guests)

Includes cold meats, cheeses, seasonal dips, fruit and crackers

Sample Sit Down Menu \$90

SEVEN SINS WEDDING MENU

Entrée

Sashimi salmon ceviche, soy and sesame marinade, avocado cream and fermented kraut

Crayfish cocktail with Seb's zingy cocktail sauce, mushroom, radish and nectarine with crunchy lettuce

Lamb loin chops, pearl couscous salad, mandarin tomato and mixed leaves

Confit beetroot carpaccio served with mixed leaf salad, candied walnuts and finished with a vegan horseradish aioli

Main

Crispy chicken breast, seeded mustard creamed gnocchi with sun dried tomato, sweet red cabbage and fortified jus

Beef fillet, potato and parmesan gratin, cranberry chutney and shiraz mushroom sauce

WA red emperor fillet, braised potato, brussel sprouts, beetroot reduction and garlic aioli

Baked field mushrooms with a pearl couscous, cranberry and spring onion salad, salsa verde pesto and fig jelly

Dessert

Sweet and sour - vanilla brulee, berry and fortified shooter, lemon sorbet

Dark chocolate brownie served with Dutch chocolate ice cream and marinated plum

Sample Drinks Menu

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White Wines

Nikola Estate Verdelho 2022 Swan Valley, WA

Oakover Chardonnay Swan Valley, WA

Woody Nook Kelly's Farewell Semillon Sauvignon Blanc Margaret River, WA

Red Wines

3 Drops Merlot 2020 Mount Barker, WA

Myattsfield Shiraz Bickley Valley, WA

Oakover Cabernet Merlot Swan Valley, WA

Rose and Sparkling

Woody Nook "Anniversary" Blanc de Blanc Sparkling Wine 2018 Margaret River, WA

Woody Nook Velvet Rose Margaret River, WA

Masterpiece Piccolo Blanc de Blanc 200ml

Cloak and Dagger Prosecco 200ml

On Tap

Weihenstephan Hefe 5.4%

Colonial IPA 6.5%

Weihenstephan Pilsner 4.7%

Margaret River Brewhouse Kolsch 4.7%

Roleystone Brewing Cider Tasting Paddle 4 x 100ml

Roleystone Brewing Old Mate Ginger Apple Cider 8%

Roleystone Brewing The Original Apple Cider 6.5%

Roleystone Brewing Gold'N Pear Cider 6.5%

Roleystone Brewing Rose' Cheeks Rose Cider 8%

Beverage Options

Option 1 - Drinks on Consumption. You select the amount you would like to put towards drinks / cash bar after

Option 2 - Beverage Package including Spirits and Cocktails \$60 per person / 3 hours

Additional hours can be added / cash bar after

All wines and beverages are subject to change without notice. Please confirm wines and beverages are current 4 weeks prior to your event