

Sample Canapes Menu

SEVEN SINS WEDDING MENU

Canapes

-  Garlic and herb tiger prawns, lemon aioli
-  Pulled pork sliders, slaw and onion jam
-  Tandoori chicken skewers, dill sour cream and cranberry
Smoked ham croquets, chilli aioli and onion jam
-  Rosemary and garlic lamb chops, dill sour cream and cranberry
-  Smoked salmon on potato and leek rosti, dill sour cream
-  Cauliflower fritters with tomato chutney
Sun dried tomato arrancini balls
-  Seeded mustard chicken and avocado crostini
-  Avocado bruschetta
-  La Bouquria grilled chorizo
-  Honey and soy pork belly cubes, fermented slaw
Salt and pepper squid
Tempura WA red emperor, tartare sauce
-  Jalapeno poppers, dill sour cream
Kraut and mushroom dumplings
-  Fillet steak crostini, jalapeno parmesan whip
-  Mustard meatballs, cranberry
-  Crayfish cocktail cups
-  Chorizo and bocconcini stuffed mushrooms
-  Baked Halls Suzette brie crostini, wild berry jam

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.

 Gluten-free option

 Gluten-free

Sample Site Down Menu (\$90)

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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

- Ironbock Riesling 2018 Albany, WA
- Oakover Chardonnay Swan Valley, WA
- Woody Nook Kelly's Farewell Semillon Sauvignon Blanc Margaret River, WA

Red Wines

- Myattsfield Shiraz Bickley Valley, WA
- Heartland Directors Cut Cabernet Sauvignon 2018 Longhorne Creek, McLaren Vale
- Plantagenet 3 Lions Pinot Noir 2022 Mount Barker, WA

Rose and Sparkling

- Tonon Wines Seven Sticks Prosecco 2022 Carmel, WA
- Woody Nook Velvet Rose Margaret River, WA
- Masterpiece Piccolo Blanc de Blanc 200ml
- Cloak and Dagger Prosecco 200ml

On Tap

- Colonial IPA 6.5%
- Margaret River Brewhouse Kolsch 4.7%
- Nail Brewing Session Ale 3.4%
- 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%
- Weihenstephan Pilsner 4.7%
- Weihenstephan Hefe 5.4%

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.