



MURRAY'S BREWERY AND PORT STEPHENS WINERY WEDDING MENU 2018

Effective from January 2019

ALL MEALS CAN BE MATCHED TO MURRAY'S AWARD-WINNING BEERS AND PORT STEPHENS' WINES. PLEASE ASK FOR RECOMMENDATIONS AND COSTINGS

HOMEMADE DIPS & NIBBLES TO SHARE (allow 1 platter per 10-15 people)

Assorted Vegetable Dips Platter - \$55.00/platter

House made spiced pumpkin dip, avocado dip and mint yoghurt dip served with corn chips and rice crackers.

Brewery Cheese Platter - \$55.00/platter

Selection of house smoked cheddar, triple cream brie, Dolce gorgonzola, vanilla poached pears. Served with assorted biscuits and apple jam.

Hot Wings Platter - \$65.00/platter

Hickory smoked fried chicken wings with hot sauce and blue cheese sauce

Asian Platter - \$70.00/platter

Asian favourites platter including vegetarian spring rolls, prawn twisters and vegetable samosas. Served with a selection of dipping sauces.

Notes: *We cater for most dietary requirements. Please just let us know your needs.

**Due to seasonality, we may need to substitute ingredients from time to time. We will inform you in advance of any changes.

***Final minimum numbers need to be confirmed at least 30 days in advance of your booking.

WEDDING CANAPES

\$60pp served over two hours; \$75pp served over three hours

Murray's fabulous taste sensations, progressively served by our staff to your guests over two, or three hours – you choose.

Cold Canapes

Prawns with chilli aioli and lime
Mini bruschetta
Seared King Salmon with herbed ricotta on rye bread
Onion and feta tart
Crispy beer nuts

Hot Canapes

Buckets of beer battered potato scallops with herb & lemon salt
Vegetarian spring rolls with sweet chilli sauce
Fried chicken wings with chipotle mayonnaise
Mini beer sausage rolls with tomato sauce
Mini pizza slices
Prawn twister with chilli aioli
Sticky beef ribs

BREWERY BIG SMOKE BARBECUE

- \$70pp

Our signature smokehouse dish, featuring beef brisket, ribs and pork painstakingly slow-smoked over wood fired heat. All of our meats are seasoned with secret Brewery spices and slow smoked for maximum flavour and tenderness. Can be served on large platters to share among your tables or served buffet style – you choose.

12 Hours smoked beef ribs
Slow cooked chipotle pulled pork
Tender slices of 18 hour smoked beef brisket
Tangy smoky BBQ free range chicken
Whale Ale Beer Sausages

Served with:

Apple, fennel & cabbage slaw
Beer pickle cucumber
Mustard
Our espresso Dark Beer BBQ Sauce
Red wine jus
Fresh baked brioche slider rolls
Corn tortillas

Add on: Fresh Mixed Green Garden Salad \$5pp

Mesclun, sun-dried cherry tomatoes, onion, sweet corn, marinated feta, avocado, radish, lemon vinaigrette

VINEYARD BBQ

Single Course - \$60pp

Our most casual meal, for a relaxed, flavoursome dining experience.

200g Slow roasted smoked sirloin steak
Caramelised Grand Cru onions
Local mushrooms
Fresh garden salad with Whale Ale vinaigrette
Warm baked bread rolls with butter

White meat may be substituted. Please ask us about your needs.

BREWERY BANQUET

\$80pp

The ultimate long grazing lunch or dinner. Our all-time most popular wedding option, designed to be shared over several hours. To be served on large platters to share among your tables.

Garden salad
Fresh baked bread rolls

Garlic and cheese pizzas
House made lasagne

Roast pork belly
Roast shoulder of lamb
Roasted seasonal vegetables
Crackling and gravy

Seasonal fruit plus a choice of 1 cake from the dessert menu served on a dessert buffet.

RUSTIC 'CELLAR DOOR' TABLE BANQUET

\$80 pp

A table celebration option where guests have the opportunity to share food served on beautiful large platters placed on your tables. (Buffet option also available)

Hickory Smoked, Crispy Chicken on Roast Vegetables and topped with Coriander, roasted Peppers & Almonds

Beef Short Rib; Smoked with Maple Wood and finished w/ Balsamic Glaze, Potato Mash & Pickled Kohlrabi

Apple Fennel, Shallot & Cabbage Salad

Sautéed Greens, Kale and Spinach

DELUXE DINING – 2 OR 3 COURSE OPTIONS

\$90 pp for 2 courses; \$100 pp for 3 courses

Please choose 2 dishes from each course you wish to enjoy, which will be served 50/50 alternately:

ENTREE

Roast duck breast with beetroot, pistachio dukkah, duck spring roll and pea shoots
Prawn cocktail - King Prawns with avocado, tomato chutney and Rose Marie sauce 4
Mixed mushroom risotto - Organic rice, greens & parsley oil

MAINS

Wagyu beef fillet with Dutch cream potato, lentils and crispy beef cheek
Atlantic Salmon with Warragul greens, prawn and shellfish sauce, samphire
Thyme roasted free range chicken breast with parsnip puree, heirloom carrots and freekah

DESSERTS

Triple chocolate brownie with salted caramel
Passionfruit creme brulee with white chocolate cookie
Apple, rhubarb and blackberry crumble with vanilla ice cream

DESSERT MENU

Housemade Cakes

\$60 per cake (12 slices)

Flourless chocolate and hazelnut cake with cream
Persian orange and almond cake topped with candied pistachio
Citrus and olive oil cake with lemon butter
New York cheese-cake
Double chocolate cake with chocolate fudge frosting

Fruit Platters

\$60 per Seasonal Fruit Platter (suitable for 15-20 guests to share)

AFTER DINNER MUNCHIES

***Luxury Cheese Station - \$120 (suitable for 20 guests to share)**

Chef's selection of gourmet cheeses accompanied by mustard fruits, jams, relishes, fresh and dried muscatels and a selection of crackers, biscuits and breads.

Self-serve honey roasted picnic ham station. Make your own ham rolls served with relishes, mustards and soft rolls

CHILDREN'S MEALS

\$25 per child

- Kids Cheesy Pizza
- Kids' Fish Fingers and Chips
- Kids' Ham & Pineapple Pizza
- Kids' Popcorn Chicken and Chips

All served with a kid's drink and cup of ice cream. Mains can be served individually, or on platters for kids to share.

TERMS AND CONDITIONS FROM MURRAY'S KITCHEN

- We happily cater to most dietary requirements. Please just let us know your needs 30 days in advance.
- Due to seasonality, we may need to substitute ingredients from time to time, at chef's discretion. We will inform you in advance of any changes.
- To order from this menu, final minimum guest numbers need to be confirmed 30 days in advance of your booking
- This menu is available to groups of 50 or more
- A cakeage charge of \$5 per person will be charged to serve weddings cakes – plated with cream
- Minimum of 65 people ordering a main meal from this menu for an evening wedding
- For an evening wedding of less than 65 people a minimum total spend will apply