



WEDDING MENU SELECTION

"Honesty on a Plate" is what you and your wedding guests can expect from Flaxton Gardens on your special day. We understand that food is a big part of a successful wedding and our Chefs are happy to help you plan your dream wedding menu.

BELOW IS GUIDE TO HELP YOU START YOUR PLANNING.

MENU SELECTIONS

SEATED THREE COURSE MEAL

Canapés (post ceremony)
Seated Entrée - an alternate drop style
Seated Main Course - an alternate drop style
Wedding cake as dessert or
Dessert followed by wedding cake on platters with coffee

COMBINATION MENU

High Tea (Chef's selection)
Tapas Food as Entrée (choose four)
Seated Main Course - an alternate drop style
Wedding cake as dessert or
Dessert followed by wedding cake on platters with coffee

A LA CARTE

As we are a real food kitchen and cook fresh to order, we offer the following:
\$10.00 per head additional for your guests to choose their own main course on the night from your 3 choice pre-selection. Printed table menus need to be provided.

COMPLETE TAPAS

If you are opting for a complete Tapas style relaxed wedding your menu can be created from the Tapas Menu.
Choice of 4 – entrée
Choice of 6 – main course
Choice of 4 – sweets
Wedding cake served on platters with coffee



WEDDING MENUS

CANAPES

A selection of seasonal finger foods from our Chef's selection.

HIGH TEA

Consisting of our Chef's seasonal selection of customized Finger Sandwiches and Sweets from our Flaxton's Famous High Tea Menu.

ENTREES

Smoked Chicken Risotto Arancini with Roquette & Red Tapenade *GF*
Roast Pumpkin and Fetta Risotto Arancini with Aioli *GF*
Pea and Mint Soup with Crutons *GF* (no crutons)
Confit Duck Terrine with a Lobster Remoulade *GF*
Crispy Warm Thai Beef Salad with Lychee and Coriander Dressing
Confit Thai Duck with Mandarin Salad and Plum Dressing
Tempura of Mooloolaba Prawns with Mango Salsa *GF*
Salmon Mousse with Crab & Avocado Salad *GF*
Prawn Spring Rolls with Asian Salad & Ginger Soy Dressing
Seared Scallop and Pork Salad with Peanut Salad *GF*
Soft Shell Crab with Wasabi Pea Salad *GF*
Sauteed Gnocchi with Baby Spinach & Boccoccini
Cashew Crusted Grilled Vegetable & Fetta Frittata.

MAIN COURSES

Tasmanian Salmon Fillet with Asparagus & Crushed Olive with Potato and Vegetable Smash *GF*
Pan Roasted Northern Territory Barramundi with Lemon Butter Sauce & Asparagus *GF*
Grilled Tuna with Tempura Asparagus & Olive Tapenade *GF*
Grilled Sword Fish with a Thai Whitebait Fritter & Salsa Verde *GF*
Pan Roast Eye Fillet of Beef with Wild Mushrooms, Rosti Potato, Yorkshire Pudding & Thyme Jus
Roast Chicken Breast with Beignet of Brie & Chive Cream Sauce
Slow Roast New England Lamb with Truffle Potato Puree & Ratatouille Jus *GF*
Confit Duck with Sweet Corn Puree, Rosti Potato & Pancetta *GF*
Twice Cooked Spiced Pork Belly with Chorizo & Soy Jus *GF*
Grilled Pork Cutlet with Apple Prune Salad *GF*
Spinach, Fetta and Mushroom Strudel with a Pinenut Salad *V*
Roast Lamb Rack with Truffle Mash and Madeira Jus.

DESSERTS

Classic Vanilla Pod Crème Brulee with Biscotti Biscuits *GF*
Citrus Tart with Lemon Sorbet
Rich Dark Chocolate Magnum with Berries & Sorbet *GF*
Berry and Frangipane Tart with Vanilla Bean Ice Cream
Warm Apple & Almond Tartlet with Praline Ice Cream
Sticky Toffee Pudding with Caramel Sauce & Vanilla Bean Ice Cream.



TAPAS MENU

Cold Selection

Crispy Smoked Chicken Thai Salad
Chilled Gazpacho Soup with a Crab & Pesto
Grilled Goats Cheese Tartlet with Vine Tomato Relish
Confit Duck with Asian salad
Tuna Sashimi with Ginger Soy Dip
King Prawn Sushi Roll with Wasabi & Soy
Confit Duck Salad with a Plum Dressing
Selection of Vegetarian Sushi Rolls.

OYSTERS

Natural

Bloody Mary Shooters
Battered with Avocado
Kilpatrick

HOT SELECTION

Carved Beef of Fillet in baby Yorkshire Pudding & Horseradish Cream
Salmon Mousse with a Crab Salad
Truffle Risotto Ball with Parmesan Dip
Salmon Ravioli with Lemon Butter Sauce
Lamb Kafta with Yoghurt & Cucumber Dip
Thai Fish Cakes with Light Sweet Chilli Dip
Grilled Pancetta Wrapped Prawn
Roast Stuffed Quail with Pistachio & Herbs on Pumpnickel
Mini Beer Battered Fresh Fish & Chips
Tempera Mooloolaba Prawn with Aioli
Satay Chicken Skewers
Thai Spring Rolls with a dipping Sauce
Coconut Crumbed Prawn Cutlet with Coriander & Lime Dipping Sauce
Vietnam Pork Won Tons
Pumpkin & Feta Risotto Balls
Tea Garden

SWEET SELECTION

Mini Donuts
Mini Brule
Mini Caramel waffle cones
Ice cream sandwiches
Churros with Rum & Raisin Chocolate Dip
Mini Milk Tarts (Light Cinnamon Custard tart)