

# Caterina



## Winter canapés @ Wildwood

*Choosing 4 canapés*

### Cold

Bruschetta with 2 toppings (this choice includes both toppings)

Sugar-cured kangaroo with beetroot relish

Minted pea puree and labna

Carrot jam and whipped goat's cheese

BBQ duck salad with crispy wontons DF

Leek croquets

### Hot

Spinach and artisan feta triangles

Pork and fennel sausage rolls DF

BBQ Australian king prawns with chermoula GF, DF

Chicken karage GF, DF

Herb and cheese arancini

Wild mushroom tarts with truffle oil

Cauliflower and cumin fritters with minted yoghurt

# Caterina



## Winter banquet @ Wildwood

You can choose two mains and two sides  
(or upgrade to have more!)

### Main options

Sumac dusted ocean trout with caper and dill GF

Braised free range chicken with garlic fennel red onion and olives GF

Citrus duck confit GF

16 hr braised lamb shoulder with toasted hazelnut and pomegranate molasses GF

Slow cooked beef in red wine GF

Slow roast spiced pork belly with braised lentils and crackling GF

Portobello mushrooms with goat's cheese and pine nut crumble GF

### Side options

Baked root vegetables with a honey glaze GF

Roast potatoes with garlic and rosemary GF

Steamed seasonal greens with toasted almonds GF

Braised cannellini beans with olives rosemary and peas GF

Roast sweet potato with smoked paprika and macadamia pesto GF

Spicy lentils with capers and currents GF

*All ingredients sourced locally and organically where possible and served with Nandini Farm sourdough*

# Caterina



## Summer canapés @ Wildwood

*Choosing 4 canapés*

### Cold

Bruschetta with 3 toppings:

Sugar-cured kangaroo with beetroot relish

Eden smoked salmon with seasonal topping

Green olive tapenade with oven-roasted cherry tomatoes

Corn cakes with smoked chicken and wasabe mayonnaise DF

Pea, preserved lemons and ricotta fritters

Greenwell Point Sydney rock oysters with mignonette GF, DF

Cucumber cups with Thai beef salad GF, DF

BBQ duck salad with crispy wontons DF

Chilli lime ceviche and guacamole on a corn chip GF, DF

### Hot

Spinach and artisan feta triangles

Pork and fennel sausage rolls DF

BBQ Australian king prawns with chermoula GF, DF

Chicken karage with Japanese mayonnaise GF, DF

Quesadilla: black bean puree with jalapeno and provolone

Quesadilla: slow-cooked pulled lamb rocket and provolone

Mushroom herb and cheese arancini

Wild mushroom tarts with truffle oil

# Caterina



## Summer banquet @ Wildwood

You can choose two mains and two sides  
(Or upgrade to have more!)

### Main options

Sumac dusted Australian salmon with lemon butter sauce GF

Persian chicken chilli mint and saffron GF

Chermoula marinated chicken GF

Pepper crusted beef tenderloin fresh herbs and horseradish cream GF

Roast rosemary and garlic lamb with pomegranate and hazelnut dressing GF

Eggplant involtini GF

### Side options

Roast vegetable and French lentil salad GF

German potato salad GF V

Waldorf salad GF

Fattoush DF V

Wedding couscous with heirloom carrots

Tuscan white bean salad GF

Green bean and asparagus salad – (seasonal) GF

Pear rocket and shaved parmesan salad GF

*All ingredients sourced locally and organically where possible and served with Nandini Farm sourdough*