

Canapés

Thai Chicken Salad Wonton Cups
Potato Rosti, Prawn Chilli & Lime
Polenta Bites w~ olive Tapenade
Beetroot Humus, Whipped Goats Cheese, Pistachio Dukkah Crostini
Cranberry & Prosciutto Crostini
Beef & Horseradish Cream Crostini
Tomato, Basil & Bocconcini Crostini
Mushroom & Feta Arancini w~ Saffron Aioli

Charcuterie Boards

Local Cheeses
Assorted Dips
Assorted Cured Meats
Fresh Fruit
Pickled Vegetables
Assorted Biscuits, Crackers & Breads

End Of Night Offering ~ Charcuterie board only

We use local products where possible

Entrees

Roasted Beetroot & Goats Cheese Tart & Hazelnut Crumb
Picked Baby Octopus, smoked Almond Romesco, Kipfler Potato & Basil
Heirloom Tomato, Buffalo Mozzarella, Basil, Rocket, Garlic Crostini & Fig Glaze
Asparagus & Ricotta Pannacotta, Bacon & Almond Crumb
Beetroot & Gin Cured Salmon, Picked Cucumber, Watercress, Creme Fraiche

Mains

Agrodolce Chicken Breast, Roasted Fennel & White Bean, Green Olives & Lemon
Roasted Lamb Rump, Braised Pumpkin & Leek, Toasted Pepitas, Anchovy,
Mint & Sesame
Barramundi, Parsley Crust, Ratatouille Piperade, Basil Oil
Salmon Fillet, Tarragon Brown Butter, Celeriac & Almond Puree, Citrus Rocket Salad
Massaman Confit Duck Leg, Charred Pineapple, Coconut & Lime Rice, Toasted Peanuts
Braised Pork Belly, Orange, Honey & Soy, Cauliflower Puree, Herb Salad
Charred Beef Fillet, Hasselback Potato, Braised Baby Carrots, Red Wine Reduction.

Desserts

Pavlova, Lemon Curd, Blueberry, Pistachio, Vanilla Cream
Lemon & Lime Tart, Vanilla Cream, Raspberries, Lemon Saffron Syrup
Citrus Panna Cotta, Raspberry Compote, Chocolate Crumb, Vanilla Cream
Sticky Date Pudding, Vanilla Cream, Butterscotch Sauce, Mixed Fresh Berries
Orange & Poppyseed Pudding, Mascarpone Cream, Honey & Orange Glaze
Chocolate Orange Tart, Shortbread, Orange Curd, Chocolate Ganache, Spiced Cream

Dessert Plates / Table

Pina Colada Panna Cotta Tart
Passionfruit Tart, Burnt Meringue
Chocolate Mousse Tart, Triple Sec Mixed Berry Compote
Strawberry Mascarpone Meringue, Chocolate Sauce

Your Wedding Cake

Cut & Plated, Vanilla Cream, Mixed Berry Compote

Sunday Recovery Retreat

Come, relax, unwind extend your wedding celebrations here with us at The Grand Oaks Resort. Meet up with your family & friends enjoy sharing stories of your beautiful wedding day or just having a chance to catch up in a a much more relax environment with some of your favourite people. Let us prepare a brekky/brunch or a bbq lunch & perhaps some cheeky recovery drinks as you all chill on the deck or outside in the bbq garden area, all whilst having a bit of fun playing some outdoor games.

Breakfast / Brunch / B.B.Q Lunch is available

Brekky / Brunch Package

The Oak View Brekky Stacks - Japanese pancake with bacon, egg, tomato, mushroom & a hash brown.

Ham & Cheese Croissants.

Pancakes - served with cream, maple syrup & fresh berries.

Corn & Zucchini Fritters - served with a rocket salad

\$30 per person

B. B. Q Package

3. c.c meats (local butchers) b.b.q meats

3. housemade salads

beechworth bakery bread rolls

\$30 per person

Recovery Bevies

Bucket of Beers \$48

your choice of 6 beers

Bucket of Bubbles \$54

your choice of 6 piccolo prosecco