



THE WOOLSHED

@ EMERALD BANK

GRAZING TABLE / COCKTAIL STYLE WEDDING MENU



COLD GRAZE TABLE

Cured meats, soft and hard cheeses
Pickled and roast vegetables, Olives, dips
Crusty bread
Nuts, dried fruits, crackers, lavosh

CANAPÉS

Brioche toasts with charred rare lamb, horseradish cream
Zucchini corn fritters, salmon gravelax
3 Cheese arancini balls (gf veg)
Flash Fried Salt and Pepper Calamari strips (gf)
Moroccan lamb kofta skewers, tzatziki dip
Asian steamed dumplings, ponzu sauce
Roast pumpkin, halloumi sage tartlet (veg)
Beer battered barramundi & fries
Homemade Neapolitan pizza, olives, red onion, cheese, tomato, anchovy
Beef Sliders with sesame buns
Pulled pork sliders w- milk buns
Beef, plum sausage rolls
Spinach & ricotta filo triangles (veg)
Crispy Cajun Chicken bites (gf)
Caprese Skewers w- bocconcini, tomato, basil (veg)
Moroccan sweet potato fritters (veg)





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GRAZING TABLE / MINATURE DESSERT MENU

DESSERTS

Vanilla Pannacotta, mango & lemon curd (gf)

Chocolate mousse, strawberry salad (gf)

Lemon lime curd tartlets, cream, berries

Lemon meringue tartlets

Chocolate salted caramel truffle tartlet

Chocolate hazel nut steamed mini puddings,
chocolate runny sauce

Chocolate fudge brownies

Nutella filled donuts

Apple frangipane tart

Italian cannoli filled with vanilla/choc custard

Salted caramel pannacotta, butterscotch
popcorn

White chocolate raspberry cheesecake
squares, berries and cream

Chocolate cheesecake mini rounds, cream
and chocolate curls

Tiramisu shots

Pavlova eaton mess in shots (gf)





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PRICE LIST

COLD GRAZE TABLE including a SELECTION OF 8 CANAPÉS & 4 DESSERTS \$99PP

SELECTION OF 10 CANAPÉS & CAKE PLATTER at tea and coffee station for guests to share \$80PP

8 CANAPES & 4 DESSERTS \$90PP

8 CANAPÉS & CAKE PLATTER at tea and coffee station for guests to share (NO DESSERT NO GRAZE TABLE) \$70PP

DRINKS TO BE ON 1 TAB AT THE BAR FOR THE NOMINATED TIME FRAME