



SILVERGUM STABLES

Wedding Menu
2025/26

FINE
Spun
GROUP

Weddings
at
Silvergum Stables



Menu Options



Canape Menu

- House dried tomato, herb pesto and feta on sourdough
- Thai beef salad with a spicy lime dressing (GF)
- Roast leek, marjoram, and red onion tart

Cold

- House cured salmon, dill pancake, lemon caviar and caper cream
- King prawn with mango and coriander salsa (GF) (Seasonal)
- Fig, basil and fresh mozzarella (Seasonal)
- Seared haloumi with lemon and basil (GF)
- Sticky onion and gruyere tart
- Smoked capsicum, olive and goats cheese tart

Hot



- Handmade pies with tomato chutney (Wagyu beef mince and shiraz, Chicken and leek veloute, Spinach and mushroom)
- House made pizza (Margarita with mozzarella and basil pesto, Pulled pork, bacon, shaved red onion and bbq sauce)
- Roasted peanut Satay Chicken skewers (GF)
- Pork and fennel sausage roll with spiced tomato chutney
- Caramelised onion, baby spinach and feta roll with tomato and chilli jam
- Roast carrot and marinated feta arancini
- King prawn skewers with lime and coriander (GF)
- Pork belly, cauliflower puree, burnt sage butter (GF)
- Southern fried popcorn chicken with white pepper aioli
- Lamb wellington with wild mushroom, thyme and lamb jus
- Sweet potato wellington with mushroom duxelle and tomato jam
- Sesame crumbed prawns with yuzu mayonnaise
- Charred onion, thyme and parmesan risotto (GF)

Substantial Canape Menu



- Braised beef cheek with caramelised carrot, Paris mash and bordelaise sauce (GF)
- Beef Penang curry with kaffir lime and jasmine rice (GF)
- Red pumpkin curry with coconut rice and crispy shallot (GF)
- Spicy fried rice nasi goreng with shiitake mushrooms and sweet soy (GF)
- Lamb korma with saffron basmati and handmade roti (GF)
- Chicken, olive and pancetta ragu with charred herb polenta
- Hand made pasta:
Casserecia with chilli, lemon, confit garlic and wild rocket / Rigatoni pasta with slow braised bolognese and red wine

Handmade brioche sliders:

- Wagyu beef with aioli, bbq, red American cheddar, bacon and wild rocket
 - Slow braised char sui pork, red cabbage slaw, coriander siracha aioli
- Panko crusted chicken, avocado, thyme and harissa aioli and iceberg
 - Purezza sparkling battered fish with pickled cucumber, iceberg and dill aioli
 - Pumpkin, fetta and lentil fritter with tomato kasundi and rocket
 - Roasted portobello with roma tomato and thyme mayonnaise
 - Wagyu beef, Worcestershire and cracked pepper sausage long milk bun, caramelised onion, herb aioli and tomato chutney

Banquet Style Menu

- Slow braised lamb shoulder, mint pesto, roasted carrots, labne (GF)
- Sous vide chicken breast with thyme crumb, confit celery & leek, pureed potato
- Slowly braised beef cheek, carrot puree, parmesan shortbread, jus
- Pumpkin, thyme and ricotta cannelloni, napolitana sauce
- Casserecia pasta with zucchini 2 ways, confit garlic and tomato
- Salmon crispy skin with nam jim, bok choy, fresh ginger & lime (GF)
- Sous vide beef rump, 2 ways, potato puree, shiraz jus (GF)



- Sous vide beef rump with forrestier sauce, potato savoyade (GF)
- Zucchini and chickpea fritter with eggplant yoghurt relish and wild rocket
- Pork2 ways, shaved radichio, roasted fennel, burnt orange jus (GF)
- Herb-crumbed eggplant, Napolitano sauce, baby basil, and fresh mozzarella
- Sous vide lamb rump, honey roasted carrot, Paris mash, rosemary jus (GF)
- Harrisa spiced chicken thigh, pearl cous cous, dill yoghurt
- Chargrilled beef rump with South American chimichurri, charred onion and roasted eggplant (GF)

Sides

Broccolini, zucchini, lemon, chilli, olive oil, parsley (GF)

Roast heirloom carrots, parsnips and baby rocket with sherry dressing (GF)

Rocket, grilled pear, pancetta, feta and walnut (GF)

Potato puree, with house made butter (GF)

Pumpkin, watercress, alfalfa and marinated goats cheese (GF)

Iceberg, crispy bacon, anchovy emulsion and baby herbs (GF)

Casserecia pasta with chilli, lemon and parsley

Shaved zucchini, mint and pea with sherry vinegar (GF)

Chat potato salad with crispy bacon, shallots and aioli (GF)

Baby green beans with herb infused butter (GF)

Sautéed Kipfler potatoes with eschallots, parsley and sea salt (GF)

Vine ripened tomato, bocconcini and basil pesto (GF)

Quinoa with cucumber, tomato, herbs and lemon (GF)

Roasted potatoes with butter and rosemary salt



Plated Style

Smoked ham hock arancini, napolitana sauce, shaved parmesan, frisse salad (gf)

Seared sea scallops with fresh peas and lemon vinaigrette (gf)

Smoked freekah risotto with zucchini, saffron and baby herbs

King prawns with lime and avocado puree, sourdough crumb and micro coriander (gf)

Sticky onion and gruyere tart with frisse salad

Charred onion, goats fetta and fresh thyme risotto - (gf)

Pork belly with grape, apple and walnut salad (gf)

Ash cured salmon, with horseradish cream, sourdough tuille, pickled carrot

Caramelised haloumi with asparagus, olives and lemon (gf)

Smoked sweet potato with caramelised onion and goats cheese tart

Beef brisket crochette, celeriac puree, parsley emulsion, baby herbs

Goats cheese, roasted tomato, white garlic and basil tart with sherry reduction

Confit leek, onion and young marjoram tart with house marinated feta

Entree

Grass fed beef 2 ways with Paris mash, heirloom carrots and bordelaise sauce (gf)

Braised beef cheek with caramelised carrot puree, parmesan shortbread and shiraz jus

Slow braised pork 2 ways with smoked parsnip and apple (gf)

Sous vide chicken, confit of celery and leek with cauliflower and herb butter (gf)

Pork, sage burnt butter, crispy pancetta and pureed potato

Sous vide chicken breast, crispy skin, puree potato, herb sourdough crumb, wine jus (gf)

Lamb rump with confit garlic, celeriac puree, rosemary jus (gf)

Crispy skin salmon braised leek, potato croquette, salsa verde

Seared salmon with buttered leek, spinach puree, sorrel beurre blanc and baby (gf)

Sous vide beef rump, brisket croquette, charred cauliflower puree, jus



Mains

Textures of Chocolate

Salted caramel pannacotta with spiced oranges and almond wafer (gf)

Rhubarb and pistachio tart with orange blossom and cream

Dark chocolate ganache, soft nougat, burnt caramel and honey wafer

Mead poached peach and vanilla meringue mille feuille with mango sorbet (gf)
(seasonal)

Coconut mousse, strawberry consommé and chocolate popping candy (gf)

Blueberry trifle with vanilla bean custard

Roasted rhubarb and apple crumble with almond, cinnamon and double cream

Dark chocolate fondant with raspberry and white chocolate ice cream

Lime curd and coconut pannacotta with burnt meringue and biscuit crumb (gf)

Passionfruit cremeaux, vanilla bean sponge, burnt meringue and freeze dried raspberry

Strawberry fool with balsamic and vanilla bean meringue (gf)

Poached red wine spiced pear tart with cinnamon cream

Dessert

Rustic Elegance



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