

WEDDING MENU 2025

FOOD TO ELEVATE YOUR WEDDING!

A range of different menus designed specially for your wedding day! These menus are perfect to cover all tastes.

Menu prices are excluding GST.

DIETARY KEY











*SMALL BITES

MINIMUM 20

4 pcs per person	 \$19.00
6 pcs per person	\$29.00
8 pcs per person	\$39.00
10 pcs per person	\$47.00
12 pcs per person	\$52.00

HOT SMALL BITES

LAND

Lamb fillet mignon, black truffle mayo Grass fed beef sausage roll
BBQ duck spring rolls, hoisin sauce
Grass feed beef pies
Lemongrass & ginger pork stick, coriander & lime dressing
Chicken and shiitake wontons, sweet chilli
Chorizo & manchego empanadas
Chicken san choy bao spring roll
Lamb kofta skewers, tzatziki

OCEAN

Sesame prawn toast, wasabi mayo BBQ scallop, taramasalata, chorizo Tom yum prawn twisters, sweet chilli Chilli salted calamari, lemon aioli Salt cod croquettes, chipotle mayo Crumbed whiting gujons, tartare sauce New England crab cake, old bay saffron aioli

GARDEN 💿

Spinach and onion pakoras, raita
Caramelised onion and cheddar tarts
Molten cheese and tomato risotto, japapeno poppers
Provolone, sugo and basil mini pizzette (contains pine nuts)
Mac and cheese croquettes, smoked paprika aioli
Mixed arancini
Hara bhara kabab, paneer cheese, tomato kasundi

COLD SMALL BITES

LAND

OCEAN

Hot smoked ocean trout, betal leaf, sweet fish sauce, chilli jam,

GARDEN 🚳

Smoked goat curd tartlet, air dried tomato, salsa verde Corn and coriander fritters, guacamole, fried halloumi Smashed pea, Persian feta & vincotto bruschetta Green mango, tofu, edamame & sambal rice paper roll 600 Pickled vegetable & bean curd uramaki, wasabi kewpie



BIGGER BITES

MINIMUM 20

PER PIECE \$8.90

- Wagyu cheeseburger, dill cucumber, SBR sauce, pickled ranch mavo
- Ruben jaffal, smoked beef, Gruyere, sauerkraut, mustard
- BBQ pork banh mi, pickled vegetables, spring onion, hoisin kewpie
- Fried chicken karaage gua bao with chilli pickled slaw, hoisin kewpie
- Southern fried crispy prawn taco, guacamole, pico de gallo, lime crema
- Lamb kofta lettuce wrap, smoked eggplant, green sambal yoghurt 🤑
- Spicy fried corn slider, halloumi, harissa mayo, piquillio pepper
- Spiced tofu and shiitake steamed bao
- Chilli bean, quesadilla, guac and jalapeno vegan coyo



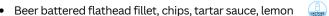




MINIMUM 20

PER PIECE \$14.00

- Mapo tofu, Sichuan beef, special fried rice
- Smokey 12 hour wagyu brisket, baked mac and three cheese, bourbon BBQ sauce
- BBQ lamb kofta, tiny greek salad, garlic yoghurt, crisp flatbread 📴
- Masterstock poached chicken & coconut salad, Asian herbs, kaffir lime, crispy shallots (contains nuts)
- Korean fried chicken, pickled cucumber salad, gochujang sauce
- Chicken jungle curry, snake beans, baby corn, Thai basil, pandan rice
- Sticky pork belly, tamarind caramel, pickled Asian slaw, fragrant herbs, chilli jam 🔠 🥨



- Prawn mee goreng, Hokkien noodles, bean shoots, peanut satay, fried shallots (contains nuts)
- Lemon pepper calamari, rocket, aioli, lemon
- Miso roasted salmon, pickled shiitake mushroom, qukes, soba noodles, edamame, teriyaki sauce
- Spiced chickpea fritters, pickled slaw, cucumber coconut yoghurt, tomato kasundi
- Three cheese potato gnocchi, toasted walnuts, fried greens (contains nuts)
- Miso roasted pumpkin, pickled shiitake mushroom, qukes, soba noodles, edamame, teriyaki sauce









FAB SHARED BANQUET

PRICE PER PERSON

2 OPTIONS	\$55.00
3 OPTIONS	 \$59.00

MAINS - Choose from below:

BBQ split young chicken, achiote rub, charred corn pico de gallo, jalapeno crema 🐽



Poached salmon tarator, beetroot tzatziki



Glazed brined pork belly, pickled green mango som tam, tamarind caramel

12 hour wagyu brisket, beer battered fried onion, SBR sauce



Salt baked lamb shoulder, Argentine black bean rice, chimichurri, grilled lemon



Baked miso grey pumpkin wedges green tahini, maple seed brittle 🕲 🧼 🤐





Package inclusions:

- Fried baby potatoes garlic and rosemary confit @ 🔔
- Freshly baked bread rolls and butter
- Market garden salad, green leaves, radish, qukes, baby roma tomato medley, chives, soft herb vinaigrette (3) (a) (a)





*CARVERY BANQUET

PRICE PER PERSON

\$52.50	2 OPTIONS
\$57.50	3 OPTIONS
\$60.00	4 OPTIONS

Protein Choices:

TASMANIAN SALMON

Poached Tasmanian salmon fillet, pickled cucumber, salmon roe, lemon aioli

BEEF BRISKET

Slow cooked wagyu brisket, smokey mustard gravy

TURKEY

Roasted free range turkey breast, cafe de Paris butter

CHICKEN 🕮 🗐

Achiote rubbed young chickens, pipperade, fried bitter greens

LAMB SHOULDER

Salt baked lamb shoulder, garlic and rosemary, chimichurri

PORK BELLY 🔐

Baked brined pork belly, chilli jam

VEGAN TART (🕲 🥍 🕮

Maple glazed vegan carrot and parsnip tart

Package inclusive of:

- Fried baby potatoes, garlic and rosemary confit @ 🚇
- Freshly baked bread rolls and butter
- - Moroccan quinoa, tahini, currants, pinenuts, lemon 🕲 🥌 🦺
 - Roasted pumpkin, green beans & goat cheese, basil dressing 🕲 🐽
 - Chargrilled vegetables, basil, capers, brocconcini, balsamic glaze 🕲 🐠
 - Market garden salad, green leaves, radish, qukes, baby roma tomato medley, chives, soft herb vinaigrette 🚳 🦾 🐽

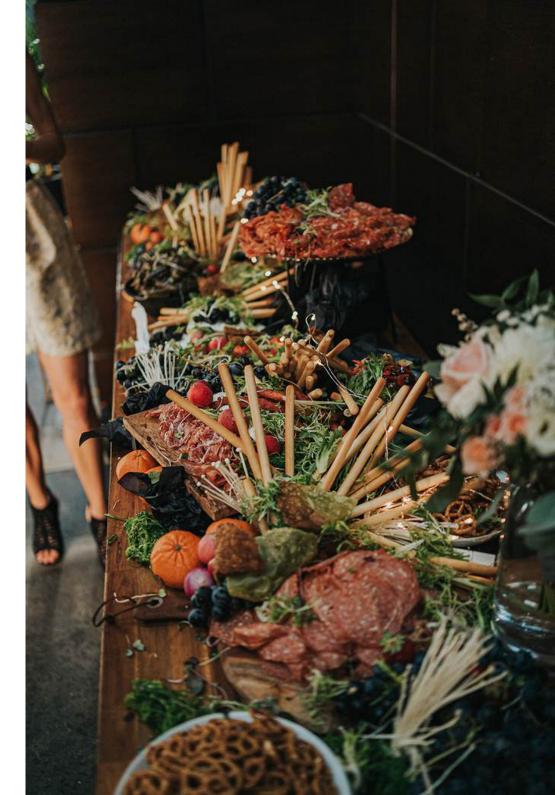
ANTIPASTO GRAZING BOARD

MINI (1 M)	\$650
2 M (60-80 PAX)	\$1650
3 M (80-100 PAX)	\$2050
4 M (110-150 PAX)	\$2600

The antipasto board is the perfect way to start any function, from a corporate networking event to a wedding.

A SELECTION OF:

- Cured meats
- Local and imported cheeses
- Dips
- Relish
- Picked vegetables
- Fruit
- Olives
- Baked breads
- Crackers





MINIMUM 20

PRICE PER PERSON \$17.00

ASSORTED SELECTION OF THE FOLLOWING:

- Lemon meringue tarts
- Sticky date pudding
- Chocolate mud cake
- Tiramisu
- Biscoff toffee cheesecake
- Orange and almond tumble cakes
- Macarons
- Selection of petit fours

DESSERT FAB DESSERT BANQUET BOARD

1 M (40-70 PAX)	\$900
2 M (70-100 PAX)	\$1650
3 M (100+)	\$2200

The dessert grazing board is a great way to wow your guests and the perfect sweet way to finish off the meal! A variety of our mini desserts styled on a wooden board garnishes with fresh fruit and extra mini sweets macaroons and chocolates.

ASSORTED SELECTION OF THE FOLLOWING:

- Lemon meringue tarts
- Sticky date pudding
- Chocolate mud cake



- Tiramisu
- Biscoff toffee cheesecake
- Orange and almond tumble cakes
- Macarons
- Selection of petit fours

ALTERNATE DROP

PRICE PER PERSON

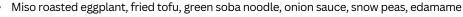
\$55.00	1 COURSE
\$70.00	2 COURSE
\$90.00	3 COURSE

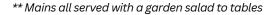
ENTREE (CHOOSE 2)

- Blue swimmer crab and asparagus cannelloni, tamanegi butter sauce, chives
- Duck parfait, truffled goose butter, candied blood orange puree, pickles, toasted
- Chicken and coconut salad, smoked quail egg, crispy shallot, peanuts, Asian herbs (contains nuts) @
- Fried filled zucchini flowers, ricotta parmesan, Romesco sauce (contains nuts)
- Salt and pepper tofu, green onion dressing, edamame guacamole, wakame salad 🕲 🥌 🦼
- Beetroot ginger & Gin cured salmon, wooodside curd, kappa pickles, wasabi peas. shiso salad
- Wagyu beef bresaola, parmesan gelato, red onion jam, truffled vinaigrette, cured volk, grissini
- Fried Enoki mushroom and tofu ricepaper, pickled green mango salad, tamarind caramel 🕲 🤲 🦺 🤢

MAINS (CHOOSE 2)

- Chargrilled beef fillet, creamed peas, pepperade, cauliflower gratin, shallot jus
- Sage and lemon roasted chicken breast, goats cheese mash, ratatouille, salsa verde 🔠
- Crispy pork belly, char sui spring roll, sweet potato, sesame bok choy, mandarin jus
- Pan-fried Ora King salmon fillet, salt cod croquettes, tomato saffron confit, baby fennel, gremolata 🦾
- Baked barramundi fillet, prawn ginger dumplings, fresh corn polenta, grilled broccolini, miso glaze
- Ricotta and spinach gnocchi, slow roasted tomato sauce, shaved pecorino
- Miso roasted eggplant, fried tofu, green soba noodle, onion sauce, snow peas, edamame





DESSERT (CHOOSE 2)

- Classic chocolate fondant, cherry compote, chocolate floss, double cream
- Apple cinnamon crumble tart, vanilla bean ice cream, nut brittle (contains nuts)
- Lemon baked cheese cake, blood orange granita, candied lemon
- Berry panna cotta, fried churro, fresh berries, chocolate fondant
- Biscoff cake, butterscotch, chocolate ganache, cherry compote



*DRINKS OPTIONS

Get the full event experience! Have us take care of the drinks as well as the service including glasses, bar, ice and equipment.

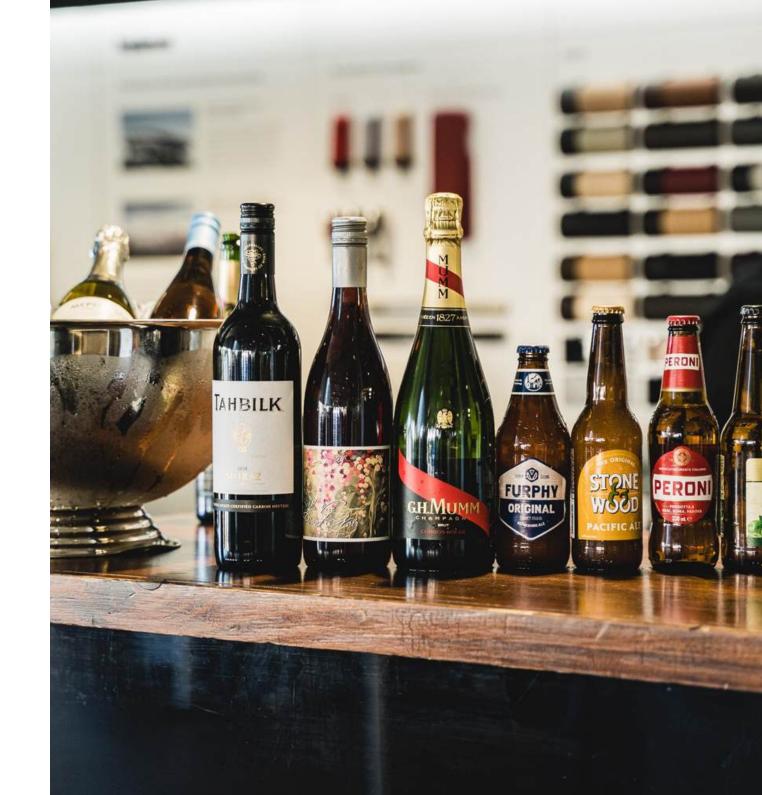
Drinks packages and the popup bar can be set up anywhere from a public park to an office building - we will bring the bar to life! The package goes for as long as your event does, so no rushing off to the bottlo to stock up. Just enjoy and let us handle the service!

Fabulous Catering holds a portable liquor licence, this means we can serve alcohol anywhere, anytime, with our RSA-certified bartenders.

If you prefer to purchase drinks yourself, we can still provide a dry bar and bartender to serve.

*All package below includes all bar equipment, glassware, drinks tubs, ice buckets and ice.

Bartender is additional.





MINIMUM 50 I PRICE PER GUEST

2 HOURS	 \$29.00
3 HOURS	 \$39.00
Additional Hour	 \$12.00

BEER

- Peroni Nastro Azzurro
- Furphy Ale
- Cascade Premium Light

RED WINE

- Step By Step Shiraz
- Step By Step Cabernet Sauvignon

WHITE WINE

- Step By Step Pinot Grigio
- Step By Step Sauvignon Blanc
- Step By Step Rosé

SPARKLING

• Step By Step Brut Cuvée

NON-ALCOHOLIC DRINKS:

- Mixed soft drinks
- Sparkling water
- Fruit juices
- · Lemon, lime and bitters

*CLASSIC PREMIUM PACKAGE PACKAGE

MINIMUM 50 I PRICE PER GUEST

2 HOURS	 \$39.00
3 HOURS	 \$49.00
Additional Hour	 \$15.00

BEER

- Furphy Ale
- Little Creatures Pale Ale
- Asahi Lager
- Cascade Premium Light

RED WINE

- Pfeiffer Pinot Noir, Rutherglen VIC
- Bethany Wines Shiraz, Barossa SA
- Tahbilk Cabernet Sauvignon, Nagambie VIC

WHITE WINE

- Paulett Polish Hill Riesling, Clare Valley SA
- Dal Zotto Pinot Grigio, King Valley VIC
- Catalina Sounds Sauv Blanc, Marlborough NZ

SPARKLING

• Blue Pyrenees Midnight Cuveé, Avoca VIC

ROSE

• Blue Pyrenees Bone Dry Rosé, Avoca VIC

NON-ALCOHOLIC DRINKS:

- Mixed soft drinks
- Sparkling water
- Fruit juices
- Heaps Normal Beer Quiet XPA
- Naked Life Mocktails (Negroni Spritz, Passion Martini and Pink Paloma)

*Upgrade to Mumm Champagne - \$15 per guest extra

*BOUTIQUE PACKAGE

MINIMUM 50 | PRICE PER GUEST

2 HOURS \$59.00 3 HOURS \$69.00 Additional Hour \$19.00

BEER

- Peroni Nastro Azzurro
- Stone & Wood Pacific Ale
- Fixation IPA
- Corona
- Cascade Premium Light

RED WINE

- Bests Great Western Cabernet Sauvignon, Great Western VIC
- D'Arenberg The Footbolt Shiraz, McLaren Vale SA
- Yering Station Pinot Noir, Yarra Valley VIC

WHITE WINE

- Pikes Pinot Grigio, Clare Valley SA
- Johnson Estate Sauvignon Blanc, Marlborough NZ
- D'Arenberg The Olive Grove Chardonnay, McLaren Vale SA

SPARKLING

• Mumm Champagne, Reims, France

ROSE

• Tahbilk Grenache Mouvedré Rosé, Nagambie VIC

CIDER

Monteiths Apple Cider

NON-ALCOHOLIC DRINKS:

- Mixed soft drinks
- · Sparkling water
- Fruit juices
- Heaps Normal Beer Quiet XPA
- Naked Life Mocktails (Negroni Spritz, Passion Martini and Pink Paloma)



*PACKAGE UPGRADES

COCKTAILS:

•	Espresso Martini	\$14.50
•	Passionfruit Caprioska	\$14.50
•	Cosmopolitan	\$14.50

SELTZERS & SOUR BEERS:

•	Moon Dog Fizzer upgrade package	\$10.00
	(Tropical Crush, Raspberry and Lemon	Squeezy) per person
•	Bridge Rd Brewers Sour Beers upgrade	
	(Tropical Sour, Passionfruit Sour, Blood	Orange Sour) per person

NON-ALCOHOLIC: (minimum 10 per can)

•	Heaps Normal Beer Quiet XPA	\$3.50
•	Naked Life Mocktails (Negroni Spritz, Passion Martini	
	and Pink Paloma)	\$4.50

SPIRITS:

• House spirits (vodka, tequila, rum, gin, whisky, bourbon) \$20.00 per person including mixers

Other drinks available to add on - enquire with the team

CALL US FOR A QUOTE!

1300 850 720





