



# Pioneer Country Menu

2020-21

Local | Seasonal | Farm Fresh

## Canape

Choice of 4 "country" canape \$22.00 pp

Choice of 4 " \* premium" canape \$POA pp  
(price will depend on your selection)

Salt & pepper squid bites w a lime sweet chili sauce

Mushroom arancini w truffle mayo

Seasonal rainbow frittata stack w basil mayo

Individual goat's cheese & caramelised onion tarts

\*Crispy king prawns w sweet Asian dipping sauce

\*Poached chicken rice paper rolls w sweet soy sauce

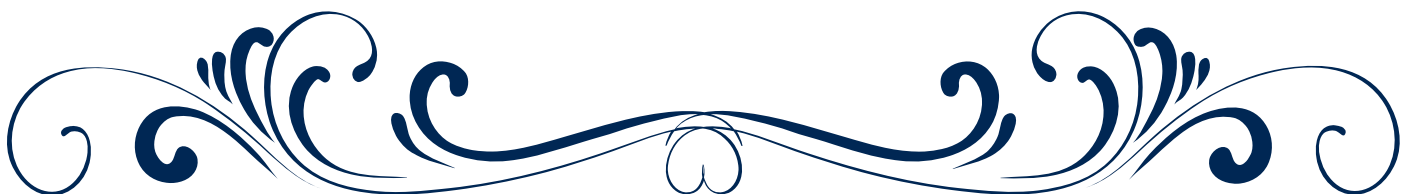
\*Smoked salmon & cream cheese served en croute

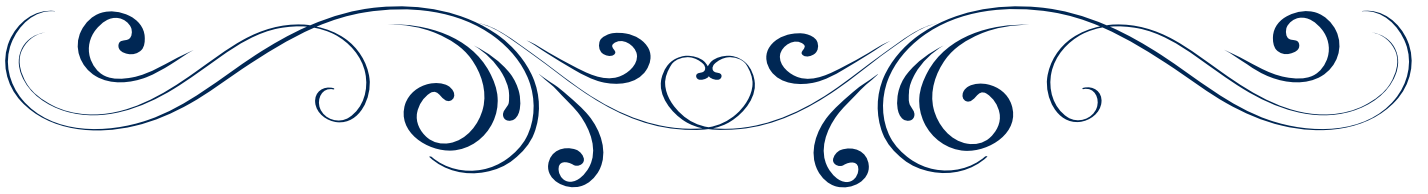
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Antipasto grazing platter \$12.50 pp

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Premium artisan, hand crafted Tweed Valley cheese  
& cured meat grazing platter \$ 22.00 pp





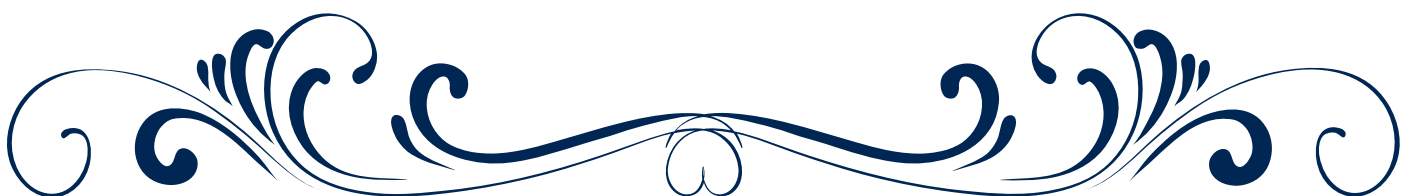
## *Canape con't.*

Night Market Hand Cart Stations (manned):

Oyster bar - chef shucked oysters \$ market price  
Slider bar - fillings of Tweed crab, pulled Murwillumbah pork  
& Terranora Black Angus \$30.00

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Guacamole bar - Guacamole muddled in front of your guests  
& served every which way \$23.00





## *Entree*

Refreshing gazpacho (chilled) served in delicate fine bone china teacups \$10.00

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Creamy tomato bisque \$12.00

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Pumpkin soup V2.0 (revisited) - topped with a savory crumble \$12.00

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Roasted cauliflower & tahini soup \$12.00

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French onion soup topped with a cheesy, Kingscliff sourdough topper \$14.00

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Melon & prosciutto rosettes w zesty dressing & lavish herb garnish \$18.00

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Caramelized onion, anchovy & rocket tartlets w a drizzle of olive oil \$18.00

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A rainbow of stacked root vegetables \$16.00

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Baby Greek salad \$16.00

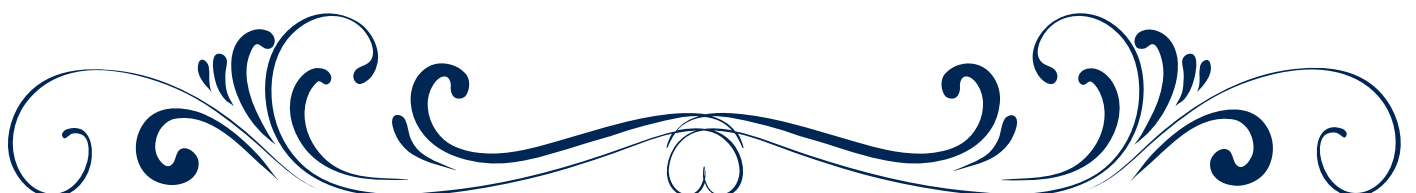
\* A poached green prawn, wrapped in avocado w an orange sherbet dust \$ tba

\* Lamb & haloumi skewers marinated in fresh herbs  
from the Pioneer Country garden \$ tba

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Soft bab (bread roll) & Norco butter \$2.00

Crusty warm bread & cultured butter \$5.00





# Main course

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Seated 6-dish menu, that can be served 3 ways:  
1) as shared feasting platters per table (recommended)

2) as alternate serves or

3) buffet style

COUNTRY MENU \$58.50

\*PREMIUM MENU: circa \$65.00  
(seasonal & price depends on final selection)

Choice of 2 proteins:

Murwillumbah roast pork w house-made apple sauce

Sticky pork belly w caramel gravy

Chicken Maryland or Kiev cut served w wilted spinach & sun-dried tomato pesto

Chicken Maryland w a rosemary red wine jus

Citrus glazed Bamboo, Baker Rd, sweet ham

Honey mustard slow cooked beef - served medium

\*Lamb cutlets dusted w Pioneer Country's dukkha, minted yogurt & pomegranate

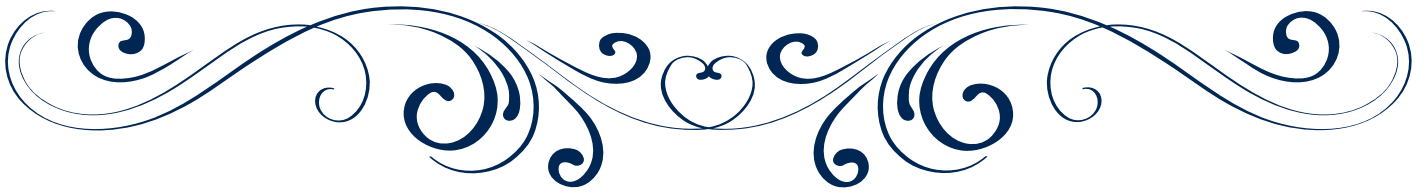
\*Whole baked fish (seasonal, 1 per table) w beurre blanc sauce

\*Crispy baked Bangalow sweet pork (THE brand) with abundant crackle

3 Mushroom risotto -porcini, truffle & oyster mushrooms w garden peas (vegetarian)

Balsamic glazed field mushrooms w herb crust (vegan)





## *Main course con't.*

Choice of 3 accompaniments :

Crispy roast potatoes

Buttered garden peas

Beans tossed in orange butter

Crisp greens tossed in truffle oil

Medley of roast vegetables

Home-style pink slaw (goes well w pork)

Buttery potato or sweet potato mash

Crisp garden salad with a balsamic & honey dressing

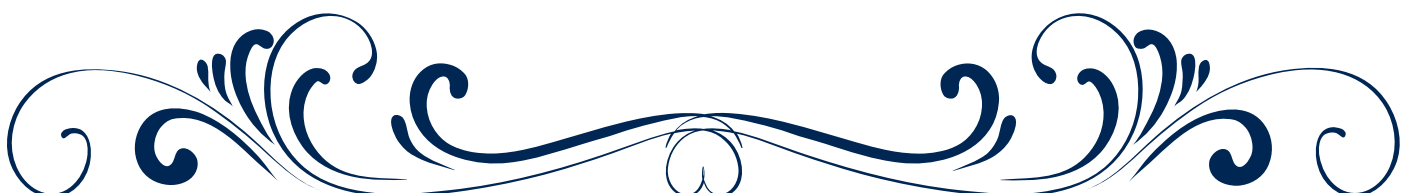
Honey roasted carrots

\*Heirloom honey roasted carrots

\*Fondant potato cooked in duck fat

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Served with warm dinner bread rolls & real butter.





## *Dessert*

Most people use their wedding cake as dessert.  
(Pioneer Country can share a list of our fav. cake makers if requested)

To plate up your wedding cake & accompaniments  
and served with local Madura leaf tea  
and Ground Control filter coffee  
on the old family table (buffet style) \$6.00 pp  
Cake Only \$2.00 pp

Some dessert suggestions:

Individual lemon meringue tarts \$10.00

Avocado chocolate mousse tart w burnt orange toffee glaze \$10.00

Lavender scented panna cotta w berries macerated in rose water \$10.00

or let us know your favorite & we will quote to supply.

Late night snacks:

That can be also served on the buffet table with  
your wedding cake, tea & coffee (as above).

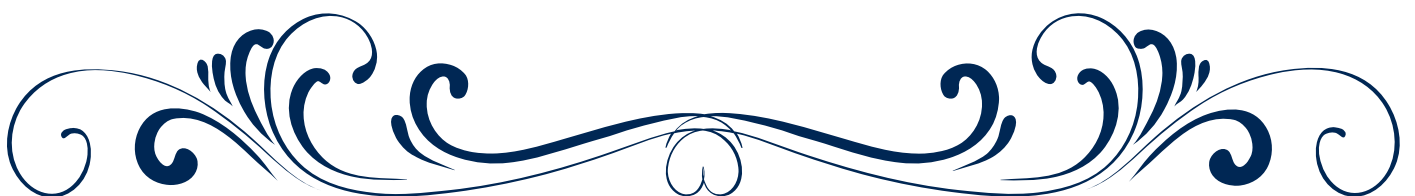
This option is well appreciated by your guests  
if you plan to rock on until midnight.

Especially so, if the main meal is served before 6 pm.

Typically served at approximately 10 pm.

Home-made, oversized, chocolate & macadamia nut biscuits  
\$4.00 pp or \$80 per platter of 20 biscuits

Thick slices of Murwillumbah sweet ham, crusty Kingscliff soughdough  
& lavishes of homemade relish \$10.00 pp or \$200 per 36cm meat platter.





2020

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# *Grazing Table - Garden Party*

## *menus*

Insta worthy & decadent grazing table(s) set up on either trestle tables or hand carts on the chapel lawn or on the verandah of the restaurant overlooking the lake.

A non-seated, light meal option.

From start of ceremony to end of function - 3 hours.

Chapel hire \$990.00 plus \$1000 venue/lawn/verandah hire

Grazing tables from \$34 pp

High Tea from \$34 pp

Grazing tables using \*Premium local, hand crafted cheeses & meats from \$40 pp

Grazing tables & pizzas from our own wood fired oven \$50 pp

Minimum 50 people

Alcohol sold separately

Lawn games from \$200

V 4.1

