



## Menu

Every wedding is different. Your food selection, timing and flow will be uniquely yours. The first step is to highlight all the menu items that have appeal. Step 2, If you have not already figured out your menu, share your list of highlighted menu items & food budget and Sarah will propose a menu based on your tastes and budget. Finally, once the menu has been agreed, your wedding runsheet will be updated and scheduled to suit your menu selection. This will ensure the flow of your big day allows the appropriate amount of time for your guests to savour the special menu you have selected to share with them on your wedding day.

If you have a favourite food or dish that you would love to include in your wedding menu please let us know and we will provide a quote to source or make if physically possible.

Select a serving style based on your own personality and wedding vibe:

- Seated      Alternate serves  
Shared feasting platters per table (family style) or  
Buffet on the old family table
- Cocktail      Standing style with finger or fork food. An elegant option and especially appropriate for a shorter duration (wam, bam) and with not so many oldies present (however tables and chairs can be set for the oldies if required)
- Grazing      A combination of cocktail and buffet. The buffet can be presented on the old family table and night market hand carts.
- Night market hand carts  
Your choice of cuisines or the pizza menu presented on our night market hand carts to create a night food street market feel. Throw in a couple of hay bales, some festoon lights and an acoustic magician and magic will happen.
- Combination of any of the above  
For example, roving waiters deliver the canape to guests seated outdoors on hay bales, the main meal is buffet style from a line of the night market hand carts and the old family farmhouse table is used to present the dessert tasting option, tea and coffee once the speeches and cake cutting are done.



## Starters

Typically served on the verandah, overlooking the lake & while the official photography is in full flight. A small hamper of your selection and drinks will be delivered to the bridal party (with drinks) by 4WD buggy.

		per person
Antipasto Platter	Cured meats, cheeses, olives, sun dried tomatoes, 2 house made dips, crackers, gluten free crackers	\$12.50
Premium Antipasto Platter (Love Local)	Salumi from Billinudgel, Cheeses Loves You by Debra Allard from Upper Burringbar, olives, sun dried tomatoes, 2 house made dips, crackers, gluten free crackers	\$22.00
Country Canape	Choice of 4 standard canape	\$22.00
Hinterland Canape	Choice of 2 standard canape & 2 premium canape	\$32.00
Standing Cocktail Menu	A cocktail menu is great when you have friends and family that would prefer to rove and mingle all night versus sitting at a table. Choice of 4 canape plus at least one (ideally 2) substantial canape so your guests don't go home hungry.	from \$60.00
<u>Standard Canape</u>	<ul style="list-style-type: none"> <li>• Salt &amp; Pepper squid bites with a lime, sweet chili sauce</li> <li>• Mushroom arancini with truffle aioli (V)</li> <li>• Individual goat's cheese &amp; caramelised onion tartlets</li> <li>• Roma tomato bruschetta tartlets &amp; balsamic glaze (V)</li> <li>• Tandoori chicken poppadom cups with minted yogurt</li> <li>• Smoke salmon &amp; dill cream cheese roulades</li> <li>• Old school devilled eggs with crispy bacon &amp; chives</li> <li>• Vegetable spring rolls with sweet chili dipping sauce (V)</li> <li>• Vegetable samosas with mint chutney (V)</li> <li>• Coconut prawns with mango chili mayonnaise</li> <li>• Mexican street food – corn on the cob, rubbed in Mexican mayo &amp; rolled in parmesan</li> <li>• Beer damper with beetroot, walnuts &amp; goat's cheese</li> </ul>	
<u>Premium Canape</u>	<ul style="list-style-type: none"> <li>• Fresh local king prawns with an Asian dipping sauce, seasonal pricing approx. (allows 3 prawns pp)</li> </ul>	



Substantial Canape & or  
Night Market Hand Cart  
Mini Meals

- Fresh Tweed River Oysters with a selection of dipping sauces, seasonal pricing Circa (allows 2 oysters pp)
- Mini chicken & mushroom pie (house made)
- Seared fresh tuna, bite sized with pickled vegetables & soy (GF) -served on Asian spoons
- Homemade veal & pork sausage rolls with Chili Chick tomato relish
- Slider menu, 3 varieties of sliders. Terranora Black Angus Beef & caramelised onion, Pulled Murwillumbah Pork & coleslaw, & delicate flavoured crab meat mini burgers \$30 pp
- Spiced lamb cutlets \$20 (2 pp)
- Hand stretched; wood-fired pizza .Price varies according to number of guests & other Substantials selected. Whole pizza per person from \$27
- Mini local fish & chip cones with house made tartar \$20
- Little fish taco, crispy snapper, spicy salsa, coriander, & tequila mayo Canape size \$10,
- Little beef taco, spicy salsa, lettuce & cheese \$10
- Shredded pork in a soft tortilla , avocado and pink slaw \$10
- Mexican taco hand cart. Three different types of taco/tortilla Beef, fish & pulled pork Night Market \$30
- Mini lamb cottage pies with parmesan mash \$10 (2 pp)
- Bite sized, orange caramelised pork belly, cauliflower puree, quince, orange syrup & crispy sage \$10
- Mini Yorkshire puddings with roast beef, horseradish cream & rich, red wine gravy Night Market option \$20
- Southern fried chicken. Buttermilk-soaked chicken, southern fried with secret herbs and spices, crispy onion rings, hot corn bread and gravy. Night Market option \$20
- Chickpea & cudgen Sweet Patato Curry with Pilaf Rice (Ve, GF)
- Slow cooked lamb shoulder with cous cous and minted yogurt
- Grilled lamb cutlets on Moroccan Chickpea & quinoa salad (GF)
- Satay chicken skewers with peanut sauce on Thai style noodle salad



## Pizza Menu

We have our own wood-fired pizza oven, and we hand stretch our house made dough. We take our pizza very seriously and it has taken us years to perfect the craft. If you want a casual vibe, it is probably the most affordable way to feed a crowd. As a minimum, you need to select the Antipasto Platter as the starter and have the pizza as the main meal. We highly recommend the Burrata Salad to make your selection wedding worthy. We always have gluten free bases and non-dairy cheese available.

Antipasto Platter	Don't forget to allow for a starter to have with drinks on the verandah. From..	\$12.50
Caprese	Mixed cherry tomatoes, 2 x local soft burrata cheese, shredded basil leaves tossed in balsamic & olive oil dressing. One large, shallow bowl to share per table. Guests can either eat as an entrée or as a side dish with their pizza	\$32.00 per bowl
Farmer's Garden Salad	Mixed seasonal leaves tossed in chef's own dressing. One large, shared bowl per table. Guests can either eat as an entrée or as a side dish with their pizza.	\$20.00 per bowl
Country Pizza	Choice of 5 standard pizza	\$27.00
Hinterland Pizza	Choice of 1 premium pizza & 4 standard pizza	\$32.00
Standard toppings	<ul style="list-style-type: none"><li>• Garlic &amp; cheese (rec. 1<sup>st</sup> pizza)</li><li>• Margarita (rec. 2<sup>nd</sup> pizza)</li><li>• Supreme</li><li>• BBQ meat lovers</li><li>• Ham &amp; pineapple</li><li>• Vegetarian</li><li>• Satay chicken, banana &amp; caramelised onion</li><li>• Nutella, banana &amp; shredded coconut</li><li>• Strawberry, condensed milk &amp; dark chocolate crumble</li></ul>	
Premium toppings (rec. as the 3 <sup>rd</sup> pizza)	<ul style="list-style-type: none"><li>• Australian Bay Lobster Meat, mozzarella, fresh thyme &amp; sprinkled w parmesan cheese</li><li>• Fresh local prawn, avocado, bacon &amp; Danish feta</li><li>• Quattro Stagioni – 4 cheeses, mozza, fetta, gorgonzola &amp; parmigiano</li><li>• The Roman – Italian pork sausage, potato</li><li>• Spicy Mexican, Black Angus chili beef, sour cream &amp; chili sauce</li></ul>	



## Entrée

	Add \$2 per person for alternate serves	per person
Lobster	Macadamia garlic crusted Australian Bay (Chinderah) ½ shell lobster on Zucchini & Sweet Potato (Cudgen) cake with a lemon-chive cram	29.00
Prawn Ravioli	Prawn ravioli, tomato bisque, wilted spinach sprinkled with lemon zest	26.00
Zucchini Flowers	Byron Bay Ricotta stuffed Zucchini Flowers on Cudgen sweet potato cake with lemon & chive cream	24.00
Sweet Potato Gnocchi	House made Cudgen Sweet Potato Gnocchi – Roasted Beetroot, Kale, Sheep Feta, Toasted Walnuts, Sage & Parmesan dressed in brown butter	24.00
Pork Belly	Braised pork belly, apple and asparagus with Chili Chick tomato jam	26.00
Gazpacho	Refreshing gazpacho (chilled) tomato soup served in delicate, fine bone china teacups	10.00
Tomato bisque	Creamy tomato bisque	12.00
Sweet potato soup	Topped with a savory crumble	12.00
Cauliflower soup	Roasted cauliflower & tahini soup	12.00
French onion soup	Topped with a cheesy, Kingscliff sourdough topper	14.00
Caramelised onion, anchovy & rocket tartlet	Served with a drizzle of olive oil	18.00
Roasted beetroot	Roasted beetroot, grilled pear, goats cheese, walnuts and Pioneer Country honey	
Greek Salad	Baby Greek salad	16.00
Soft bab (bread roll)	And real butter	2.00
Bread selection	Variety of warm breads & cultured butter	5.00
Beer damper	Served with lashings of soft butter & Chili Chick Relish	5.00



## Main Meal

		per person
6-Dish Country	<p>Choice of 2 proteins, 3 vegetables &amp; warm bread with real butter. Served either as alternate serves, as a buffet on the old farmhouse table or as shared platters family style per table.</p> <ul style="list-style-type: none"><li>• Murwillumbah Roast Pork with extra crackling and whole roasted apple sauce</li><li>• Sticky Murwillumbah pork belly with chef's choice of sauce</li><li>• Chicken breast (Kiev cut) with a rosemary red wine jus</li><li>• Poached chicken breast, creamed corn, crispy prosciutto, asparagus, salsa Verde, popcorn (includes choice of vegetable)</li><li>• Citrus glazed Bamboo, Baker's Road sweet ham (either hot or cold)</li><li>• 3 Mushroom Risotto – porcini, truffle &amp; oyster mushrooms with garden peas (V)</li><li>• Balsamic glazed field mushroom with a herb crust (Ve)</li><li>• Eggplant parmigiana with Kalamata olives &amp; Portobello Duxelles (V)</li></ul>	45.00
Choice of vegetables	<ul style="list-style-type: none"><li>• Crispy, roast potatoes</li><li>• Hassle back potatoes</li><li>• Buttery potato or sweet potato mash</li><li>• Pioneer Country's own Honey &amp; cinnamon roasted pumpkin</li><li>• Buttered garden peas</li><li>• Beans tossed in orange butter</li><li>• Seasonal greens tossed in truffle oil</li><li>• Wilted baby spinach, sauteed garlic &amp; lemon</li><li>• Medley of roast vegetables</li><li>• Home style pink slaw (goes well with pork)</li><li>• Chef's choice of seasonal vegetables</li></ul>	
6-Dish Hinterland	<p>As per the 6-Dish Country selection however swapping 1 standard protein &amp; vegetable for a</p>	55.00



premium protein & vegetable from the Hinterland range.

- Black Angus Beef Cheek (Terranora McAuley's Road), slow cooked until it falls apart presented on a cauliflower puree, French Beans tossed with local bacon (Baker's Road, Murwillumbah) and a Pedro Ximenez Jus.
- Whole baked fish (type of fish and price subject to seasonal variations)
- Baked Bangalow Sweet Pork with extra crackling & whole roasted apple sauce
- Half day lamb shoulder; slow roast, Pioneer Country's own spiced honey, lemon & herb marinade, fennel, walnut crumble with a pomegranate molasses drizzle
- Heirloom honey roasted carrots
- Heirloom vegetable done your way
- Fondant potato cooked in duck fat

#### Salads

- Locally farmed baby leaf salad leaves, herbs & edible flowers with a light vinegar & extra virgin olive oil 14.00
- Baby Greek salad; tomatoes, Danish fetta, cucumber, olives, red onion, cucumber, olives & lemon dressing
- Mexican Salad; toasted corn, avocado, tomato, mint, coriander, chili confetti, lime dressing



## Dessert, cheese platters & late-night snacks

		per person
Wedding Cake	Plated BYO wedding cake, presented on the long family table served with Ground Control Coffee and a selection of locally grown Madera Tea in elegant fine bone, footed teacups	6.00
Wedding Cake	Plated BYO wedding cake, presented on the long family table	2.00
Dessert Table	A delectable display of small (so guests can take multiples), beautiful, constructed & deconstructed desserts. Presented on the old, long family table so guests can help themselves at their leisure.	
	Choice of 4 desserts	12.00
	Choice of 6 desserts	15.00
Dessert	Full sized dessert, plated & served to the table	12.00
Dessert	As above, choice of 2, alternate serves	15.00
Desserts	<ul style="list-style-type: none"> <li>• Tia Maria Tiramisu,</li> <li>• Chili Choc mud cake with sweet mixed berry compote,</li> <li>• Lemon Merengue with shortbread crumble,</li> <li>• Grand Marnier Panna Cotta with White choc</li> <li>• Peaches, Vanilla and Strawberry Crème Brule tarts ,</li> <li>• Banoffee pie,</li> <li>• Oreo cheesecake shooters,</li> <li>• Mango and Coconut float with shortbread crumble,</li> <li>• Mint choc Aero bar cheesecake with Layered Oreo Biscuit,</li> <li>• Sticky date pudding with Macadamia Caramel sauce or cinnamon bananas &amp; our own Pioneer Country honey (choose only 1 type of sauce)</li> <li>• Tiered platter of macarons (coloured to match your wedding colour palette)</li> <li>• Doughnuts               <ul style="list-style-type: none"> <li>○ Classic doughnuts \$4.00 each</li> <li>○ Premium doughnuts \$6.00 each</li> <li>○ Bread Social, Baked or Cubby Doughnuts retail price x 3</li> <li>○ Minimum order of 50 doughnuts per event</li> </ul> </li> </ul>	





- Or ask us to quote on your favourite dessert or to buy in from your favourite local bakery

#### Late night snacks

Particularly important if you started early because a late night snack will give the party people staying power (remember we are licensed until mid-night)

Murwillumbah, 1 x double smoked ham on the bone, crusty bread, real butter and a selection of relishes. \$200.00

Oversized homemade cookies, platter of 20 \$100.00

- (V) Vegetarian
- (Ve) Vegan
- (GF) Gluten Free

- Quoted prices above remain firm for 30 days and thereafter subject to change.
- Seasonal items such as Seafood, Lamb and some vegetables will either be substituted for in season items or charged according to the Seasonal Price. Pioneer Country will consult with the client at the time of ordering if changes to the agreed menu or pricing are required.
- Note clients can amend their selected menu at any time up until 21 days before the event.
- If the event is held within 12 months of the Booking Fee being paid, pricing of food menu items will be held firm except for seasonal items.
- For events booked more than 12 months out, the runsheet food menu items are subject to change based on a combination of changes to the Consumer Price Index and the Hospitality Award Rate. Please conservatively allow for a 3% price increase per annum.
- Menus are priced according to weight of protein per person and are not necessarily "all you can eat".
- If special dietary meals make up less than 10% of the total number of meals no surcharge is applied. If more than 10% of the total number of meals are "special dietary requests" Pioneer Country reserves the right to apply an al a carte surcharge. Please advise the special dietary requirements at least 14 days in advance and check these requirements are reflected in our shared runsheet. Note there is a mechanism in our shared runsheet "seating plan" worksheet to nominate where the special dietary meals should be delivered (table number and person's name).
- Please refer to our Terms & Conditions document for full Service Agreement details.