

*The Stables*  
at Sages Cottage Farm

# *Wedding Menu*

**Filling cups, bellies and hearts**

A **melbourne**  
**event group** venue





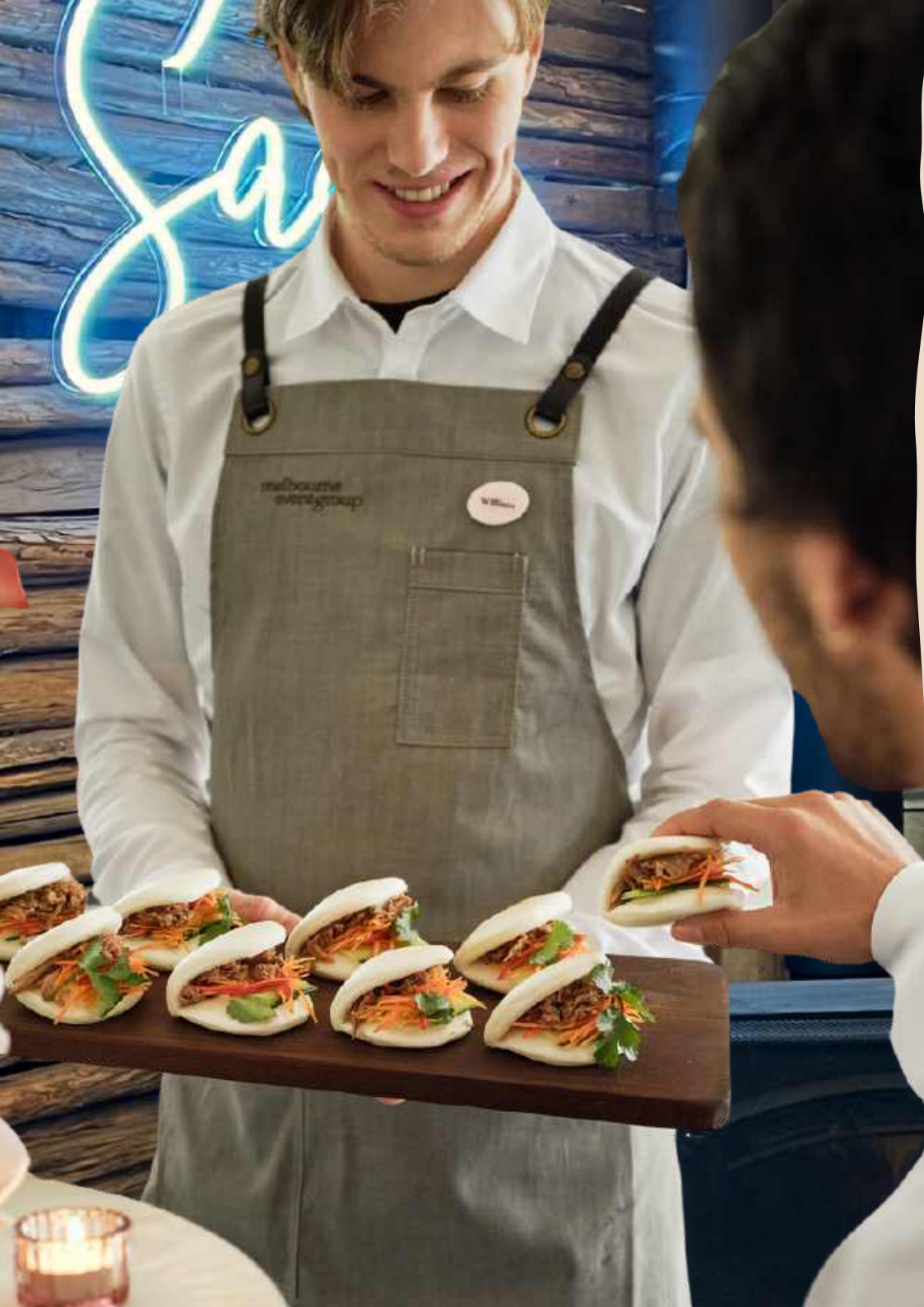
*You've got good taste*

**Catering's our jam and when it comes to food, we don't mess around. It's not over-complicated or intimidating – we're the sweet spot where careful abundance and quality ingredients meets simplicity. In short, nobody's going home hungry.**

Family is at the core of everything we do and our food philosophy is no exception. Our aim is for you and your guests to feel like you've been welcomed into our home – experiencing the best in beautifully simple flavours and presented in a way that helps you connect with the people around you. Every important moment should always be around a table full of incredible food – with all the colours, textures and tastes you'd expect from your favourite home-cooked meal.

We're really into celebrating and elevating food while caring for the environment. With a particular focus on fresh, seasonal and local produce, we do our best to lower the km's of our food.

You've got good taste and we're here for it. Got a specific style in mind? Allow us to create custom menus to suit your event needs. Try us, we don't bite.



## *Anticipate:* Mingle Hour

### **Mingle Hour Beverage & Canapés - \$1,500 for the hour**

Your chosen beverage package will be served alongside four exquisite chef's selection canapés to delight your guests.

# Savouri Reception Cuisine

## Plated Menu - \$115pp

### Entrée (Select 1)

- Porcini mushroom raviolo, slow braised free-range pork, soft herbs, shaved crackling
- Green chermoula prawn cutlets, cauliflower tabbouleh, saffron hummus
- Ocean trout, Tasmanian smoked salmon, pickled kohlrabi & radish salad, lemon vinaigrette
- Crisp chickpea & green herb fritters, roast red bullhorn peppers, pickled shallots, herb aioli
- Gnocchi Romano, tomato basil sugo, crispy Italian sausage, sage
- Cured yellowtail kingfish, dill, seeded mustard, cucumber, tobiko roe, coconut
- Smoked duck breast, almond tarator, Morello cherry gel, young beet leaves
- Spanish ham, compressed rock melon with sherry vinegar, whipped goat's cheese, savoury buckwheat granola

### Main (Select 2)

- Herb roasted free range chicken breast, green garden pea, dried tomato, tarragon, baby cavolo nero
- Grass fed beef cheek, risoni pasta, fresh pea, spinach, soft herb, gremolata
- Pan roasted Tasmanian salmon, burnt carrot purée, sauce romesco, nasturtium leaves
- Humpty Doo barramundi, parsley lemon cannellini purée, lobster vinaigrette, red elk leaves
- Seared Victorian eye fillet, green goddess sauce, onion rings, smoked pumpkin, jus
- Gippsland lamb shoulder, sticky lamb rib, charred leek slaw, carrot velvet
- Handmade ricotta & soft herb tortelloni, caponata of eggplant, pinenuts, salsa verde
- Herb roasted free range chicken breast, citrus & herb skordalia, Mt Zero olive tapenade, crispy kale

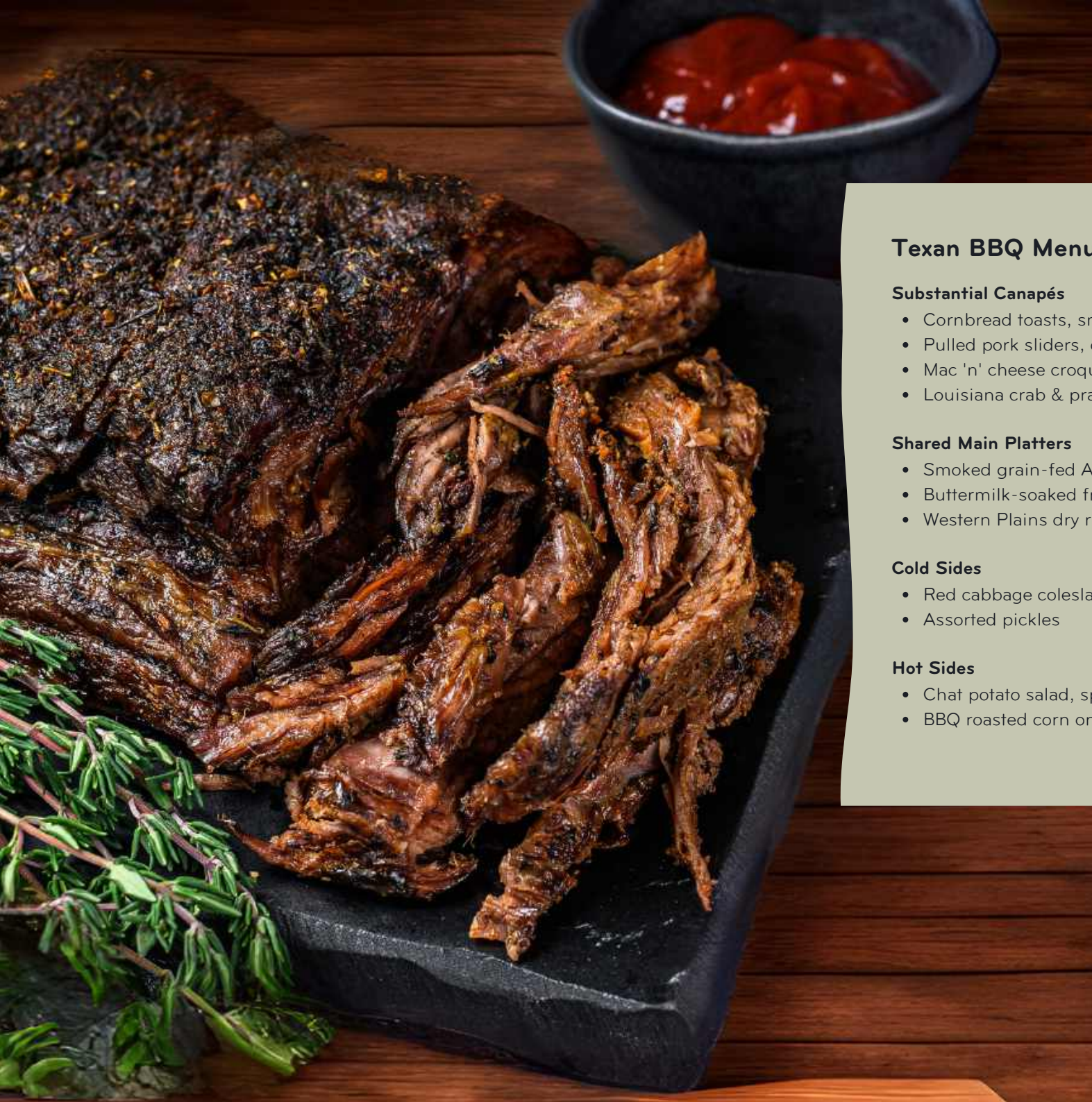
### Cold Sides (Select 1)

- Cos lettuce, radicchio, shaved fennel, orange, ricotta salata
- Rocket, red witlof, green apple, peppered pecorino, buttermilk chive dressing
- Watermelon, cucumber, feta, green chilli, mint, pickled red onion

### Hot Sides (Select 1)

- Persian rice pilaf, golden raisins, mint, coriander yoghurt
- Roast baby chat potatoes, pickled shallot rings, saltbush, rosemary salt
- Roast Japanese pumpkin, sweet potato, spring onion, green chilli, date molasses





## Texan BBQ Menu - \$105pp

### Substantial Canapés

- Cornbread toasts, smoked chicken, jalapeño aioli
- Pulled pork sliders, coleslaw
- Mac 'n' cheese croquettes, Big Mac sauce
- Louisiana crab & prawn cakes, spicy remoulade

### Shared Main Platters

- Smoked grain-fed Angus brisket, tangy BBQ sauce
- Buttermilk-soaked fried chicken, chipotle aioli
- Western Plains dry rub smoked pork ribs, hickory apple chilli glaze

### Cold Sides

- Red cabbage coleslaw, chimichurri dressing
- Assorted pickles

### Hot Sides

- Chat potato salad, spring onion, herbs, gherkin, crispy bacon bits
- BBQ roasted corn on the cob, grated Manchego, lime



## Feasting Menu - \$95pp

### Grazing Station

- Grana Padano Parmesan
- Mt. Zero Olives
- Prosciutto
- Sopressa Salami
- Marinated Fetta
- Hummus with Dukkah
- Tarago Triple Cream Brie
- Roasted Bullhorn Capsicum
- Gippsland Berry Creek Blue
- Gluten Free Crackers
- Cipolline Onions
- Artichokes
- Grissini
- Quince Paste
- Lavosh
- Sourdough
- Bocconcini with fresh herbs

### Shared Main Platters (Select 3)

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### Hot Sides (Select 1)

- Persian rice pilaf, golden raisins, mint, coriander yoghurt
- Roast baby chat potatoes, pickled shallot rings, saltbush, rosemary salt
- Roast Japanese pumpkin, sweet potato, spring onion, green chilli, date molasses

## Cocktail Menu - \$80pp

### Savoury Canapés (Select 8)

- Goat's cheese & caramelised onion tart, balsamic syrup, basil
- Pani puri cups, smoked pumpkin, fresh peas, Persian feta, shallot rings
- Chicken, pear, basil, beetroot & caraway cracker, chimichurri
- Tempura nori crisps, cured salmon ceviche, green goddess sauce
- Scallop crudo, beetroot watermelon, black tahini, pickled kohlrabi
- Chicken katsu bao, tonkatsu Kewpie, spring onion, cucumber
- Beef sausage rolls, tomato chutney
- Green chermoula prawns, saffron hummus
- Porcini mushroom arancini, citrus & jalapeño mayonnaise
- Mac & four cheese bites, harissa aioli

### Savoury Bowls (Select 3)

- MEG butter chicken, fragrant rice, fried curry leaves
- Green chermoula prawns, cauliflower tabbouleh, saffron hummus
- Gnocchi romano, tomato basil sugo, crispy Italian sausage
- Grass fed beef cheek, risoni pasta, fresh peas, gremolata
- Gippsland lamb shoulder, charred leek slaw, carrot velvet
- Herb roasted chicken breast, citrus & herb skordalia, Mt Zero olive tapenade

### Substantial Canapés (Select 1)

- Pulled pork slider, apple, mint, crackling, salad, aioli
- Mini steak sandwich, caramelised onion, melting cheese, jalapeño
- Slow cooked lamb 'burrito', cos leaves, feta, mint & dried oregano yogurt
- Fried buttermilk chicken tenders, Korean gochujang dipping sauce
- MEG's double pattie cheese burger, brioche slider, American cheese, pickles, onion
- Indian vegetarian doughnuts; medu vada, spicy coriander dipping sauce



# Indulge: Sweet Endings

## Dessert Grazing Station - \$25pp

- Burrata panna cotta, char red grapes, fennel, rye crumble
- Belgian salted caramel chocolate delice, lychee & yuzu, black sesame & white chocolate brownie
- Iced chocolate hazelnut dome, citrus, chocolate soil
- Meyer lemon & raspberry semifreddo, roasted pistachio biscotti
- Grilled rum-glazed pineapple, coconut mousse, coconut crunch
- Bombe Alaska, cassata, candied fruit
- Edible forest: bittersweet chocolate crèmeux, chocolate soil, butternut
- Flavours of Florentine: Belgian chocolate, cherry mousse, orange & almond nougatine

## Roving Desserts - \$16pp

(Select 3 items from Dessert Grazing Station Menu)

## Churro Delight Station- \$15pp

- Warm churros dusted in cinnamon sugar
- Classic Chocolate Ganache
- Zesty Citrus
- Salted Caramel
- Dulce de Leche
- Vanilla Bean

## Roving Choc Tops- \$10pp

- Blissful Berry Kiss (Boysenberry)
- Mint to Be (Choc Mint)
- Happily Ever After Crunch (Cookies & Cream)
- Sweet & Salty Union (Rock Salt Caramel)
- Vanilla Bliss (Vanilla)







## *Delight:* Moonlight Munchies

### **Loaded Fries Station - \$12pp**

- Sweet Potato Chips
- Shoe String Fries
- Lattice Potatoes
- Bacon
- Cheese Sauce
- Chili Con Carne
- Aioli
- Sour Cream
- Spring Onion
- Gravy
- Cheese
- Jalapeños

### **Late Night Bites - \$12pp**

#### **(Select 2)**

- Pulled pork slider, apple, mint, crackling, salad, aioli
- Mini steak sandwich, caramelised onion, melting cheese, jalapeño
- Slow cooked lamb 'burrito', cos leaves, feta, mint & dried oregano yogurt
- Fried buttermilk chicken tenders, Korean gochujang dipping sauce
- MEG's double pattie cheese burger, brioche slider, American cheese, pickles, onion
- Indian vegetarian doughnuts; medu vada, spicy coriander dipping sauce



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