

Wedding Menu

The Stables
at Sages Cottage Farm



A melbourne
event group venue



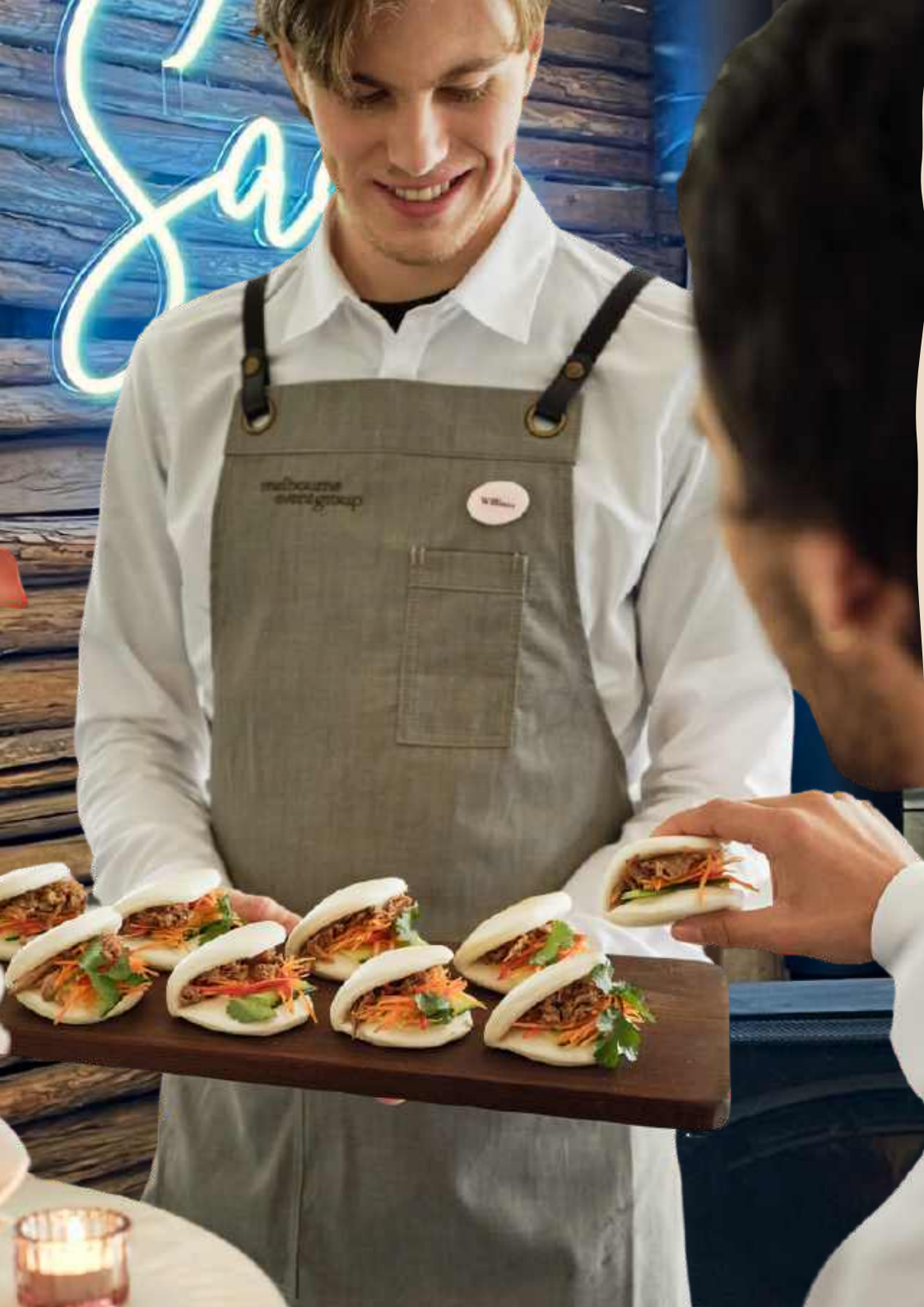
You've got good taste

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 - \$25pp

Your chosen beverage package will be served alongside four exquisite chef's selection canapés, thoughtfully designed to complement your menu and elevate the overall dining experience.

* Mingle Hour pricing for events held in 2027 will incur an additional \$5 per person. For events held in 2028, it will incur an additional \$10 per person.

Savouri Reception Cuisine

Plated Menu - \$125pp*

Entrée (Select 1)

- Wood smoked Tasmanian salmon, rocket, parsley & lemon sauce, crème fraî che, pickled apple & radish salad
- Porcini mushroom raviolo, sage roasted pumpkin, rocket & basil pistou, pancetta pangrattato
- Gnocchi Romano, tomato & basil sugo, baked ricotta, lemon, wild marjoram
- Fresh burrata, fennel jam, heirloom tomatoes, basil, fried capers
- Warm Crystal Bay prawns, fennel salad, cos, celery, crisp brioche, salmon roe vinaigrette
- Crisp chickpea & green herb fritters, roasted red bullhorn peppers, pickled shallots, herb aioli
- Pork belly, master stock, Asian slaw, nam jim, puffed rice
- Pressed lamb shoulder, herb crust, filo pastry, tzatziki, charred lemon oil

Main (Select 2)

- Grass fed beef cheek, mustard silver beet, crispy Tuscan cabbage, jus
- Roasted free range chicken breast, mac & cheese, mixed cabbage & radish, roast chicken jus
- Roasted Tasmanian salmon fillet, sweetcorn soft polenta, green olive & chive tapenade, ruby chard
- Pan roasted barramundi fillet, lemon thyme leeks, Sebago potato terrine, tartare vinaigrette
- Twice cooked Gippsland lamb rump, chickpea & hummus, zhoug dressing, red elk leaves
- Roasted Victorian eye fillet, butter bean pepperonata, manchego crisp, salsa verde
- Free range chicken breast, tarragon, roasted king brown & pickled mushrooms, radicchio, salsa verde
- Handmade ricotta & soft herb tortelloni, caponata of eggplant, pine nuts, salsa verde

Cold Sides (Select 1)

- Frisée salad, baby spinach & witlof, roasted grapes, baked ricotta, herb aioli
- Rocket, red witlof, green apple, peppered pecorino, buttermilk chive dressing
- Watermelon, cucumber, feta, green chilli, mint, pickled red onion

Hot Sides (Select 1)

- Pearl cous cous, harissa dressing, dried figs, baby kale, pomegranate
- Roast baby chat potatoes, toasted pepitas, rosemary & lemon
- Roast Japanese pumpkin, sweet potato, spring onion, green chilli, date molasses

Dessert (Select 1 - offered seasonally)

- Roving Choc Tops - Blissful Berry Kiss (Boysenberry), Mint to Be (Choc Mint), Happily Ever After Crunch (Cookies & Cream), Sweet & Salty Union (Rock Salt Caramel), Vanilla Bliss (Vanilla)
- Churro Delight Station - Warm churros dusted in cinnamon sugar, Classic Chocolate Ganache, Zesty Citrus, Salted Caramel, Dulce de Leche, Vanilla Bean

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Sample menu, subject to seasonal change



Texan BBQ Menu - \$115pp*

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

Sides

- Red cabbage coleslaw, chimichurri dressing
- Assorted pickles
- Chat potato salad, spring onion, herbs, gherkin, crispy bacon bits
- BBQ roasted corn on the cob, grated Manchego, lime

Dessert (Select 1 – offered seasonally)

- Roving Choc Tops - Blissful Berry Kiss (Boysenberry), Mint to Be (Choc Mint), Happily Ever After Crunch (Cookies & Cream), Sweet & Salty Union (Rock Salt Caramel), Vanilla Bliss (Vanilla)
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Feasting Menu - \$105pp*

Grazing Station

- Grana Padano Parmesan
- Marinated fetta
- Triple Cream Brie
- Blue
- Bocconcini with fresh herbs
- Prosciutto
- Sopressa salami
- Hummus with dukkah
- Roasted bullhorn capsicum
- Mt. Zero Olives
- Gluten free crackers
- Cipolline onions
- Artichokes
- Grissini
- Quince paste
- Lavosh
- Sourdough

Shared Main Platters (Select 3)

- Grass fed beef cheek, mustard silver beet, crispy Tuscan cabbage, jus
- Roasted free range chicken breast, mac & cheese, mixed cabbage & radish, roast chicken jus
- Roasted Tasmanian salmon fillet, sweetcorn soft polenta, green olive & chive tapenade, ruby chard
- Pan roasted barramundi fillet, lemon thyme leeks, Sebago potato terrine, tartare vinaigrette
- Twice cooked Gippsland lamb rump, chickpea & hummus, zhoug dressing, red elk leaves
- Roasted Victorian eye fillet, butter bean pepperonata, manchego crisp, salsa verde
- Free range chicken breast, tarragon, roasted king brown & pickled mushrooms, radicchio, salsa verde
- Handmade ricotta & soft herb tortelloni, caponata of eggplant, pine nuts, salsa verde

Cold Sides (Select 1)

- Frisée salad, baby spinach & witlof, roasted grapes, baked ricotta, herb aioli
- Rocket, red witlof, green apple, peppered pecorino, buttermilk chive dressing
- Watermelon, cucumber, feta, green chilli, mint, pickled red onion

Hot Sides (Select 1)

- Pearl cous cous, harissa dressing, dried figs, baby kale, pomegranate
- Roast baby chat potatoes, toasted pepitas, rosemary & lemon
- Roast Japanese pumpkin, sweet potato, spring onion, green chilli, date molasses

Dessert (Select 1 - offered seasonally)

- Roving Choc Tops - Blissful Berry Kiss (Boysenberry), Mint to Be (Choc Mint), Happily Ever After Crunch (Cookies & Cream), Sweet & Salty Union (Rock Salt Caramel), Vanilla Bliss (Vanilla)
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Cocktail Menu - \$90pp*

Savoury Canapés (Select 6)

- 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
- Warm Crystal Bay prawns, fennel salad, cos, celery, crisp brioche, salmon roe vinaigrette
- Gnocchi Romano, tomato basil sugo, baked ricotta, lemon, wild marjoram
- Grass fed beef cheek, mustard silver beet, crispy Tuscan cabbage, jus
- Twice cooked Gippsland lamb rump, chickpea & hummus, zhoug dressing, red elk leaves
- Free range chicken breast, tarragon, roasted king brown & pickled mushrooms, radicchio, salsa verde

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

Dessert (Select 1 - offered seasonally)

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

Dessert Grazing Station - \$25pp

- 100% cocoa chocolate panna cotta, Black Doris plum, coffee
- Mango & passionfruit opera, coconut crunch
- Belgian salted caramel chocolate délice, lychee & yuzu, black sesame & white chocolate brownie
- Fresh curd cheesecake, blood orange, hazelnut financier, rosemary
- Iced chocolate hazelnut dome, citrus, chocolate soil*
- Meyer lemon & raspberry semifreddo, roasted pistachio biscotti
- Tasmanian Leatherwood honey & saffron parfait, blackberry, miso puffed grains
- Flavours of Florentine, Belgian chocolate, cherry mousse, orange & almond nougatine

Roving Desserts - \$16pp

(Select 3 items from Dessert Grazing Station Menu)





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



Filling cups, bellies and hearts



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