

STANDARD COCKTAIL PACKAGE \$89 pp

Toasted Olive Oil & Sea Salt
grilled Turkish bread, Buckwheat
& Quinoa bread platters, 3 fresh
dips, roasted nuts & mixed leaves

GRAZING TABLE

A selection of cheese, roasted nuts,
fresh dips, breads, crackers, fresh
seasonal fruit, dried fruit, olives,
antipasto and cured meats

SIGNATURE BOWL

Select **ONE** of the meals from the
menu below

DELUXE COCKTAIL PACKAGE \$99 pp

Toasted Olive Oil & Sea Salt
grilled Turkish bread, Buckwheat
& Quinoa bread platters, 3 fresh
dips, roasted nuts & mixed leaves

GRAZING TABLE

A selection of cheese, roasted nuts,
fresh dips, breads, crackers, fresh
seasonal fruit, dried fruit, olives,
antipasto and cured meats

SIGNATURE BOWL

Select **TWO** of the meals from
the menu below

COCKTAIL

WEDDING PACKAGES



moore & moore

SIGNATURE BOWLS

MEAT

Vietnamese Noodle Salad

Served with grass fed organic pulled beef

Slow Braised Grass Fed Local Lamb

Organic, creamy polenta, shaved parmesan and wild rocket

Organic Chicken Curry

Jasmine rice, coriander and seaweed salad

Pork Belly in Sesame and Hoisin

Asian salad, shaved apple and chili

VEGAN

Moroccan Spicy Roast Pumpkin

Seasonal greens and Fremantle mushrooms

Vegan Green Coconut Curry

Coconut cream, chilli, sprouts and salad

SEAFOOD

Local Seafood Provencale Ragout

Royal blue roast potatoes, green fennel and lemon zest salad

Vietnamese Noodle Salad

With crispy grilled local fish

COCKTAIL

WEDDING PACKAGES



moore & moore