

WEDDING SHARING MENU (SIT DOWN)

2 course \$55 per person, 3 course \$75 per person

\$5pp for cakes brought in, \$30 for children and vendor meals

Nibbles (choose 2)

Herby mushroom arancini, roasted garlic aioli (v)

Rice stuffed vine leaves (v)

Bocconcini, local honey, dukkah (gf, v)

Cauliflower fritti, toasted sesame seeds, tahini dressing (v)

Free range pork rillettes, pickled grapes, apple and tarragon vinaigrette (*opt gf)

Main Attractions (choose 3)

Braised local lamb, smashed artichoke, gremolata (gf, df)

Stuffed and wood fired free range pork belly,
braised fennel (df)

Warm tuna salad, brassicas, beans, soft egg- (df, gf)

Wood fired free range chicken, smashed roots,
wilted lettuce, jus (gf)

Roasted carrot and barley salad, preserved lemon yoghurt,
seeds (v)

Roasted beetroot, local leaves, lentils, feta, walnuts (v, gf)

Sides (choose 2)

Crispy polenta chips, aged parmesan (v)

Artisanal breads, Australian olive oil, Merlot vinegar (v, df)

Dressed local leaves, garden herbs (v, gf, df)

Garlic and rosemary roasted potatoes (gf, v, df)

Guilty Pleasures (choose 2)

Vanilla bean pannacotta, berry compote (v, gf)

Chocolate fudge brownie, vanilla bean ice cream (v)

Sour cherry pavlova, Amaretto cream (gf, v)

Cheese selection (extra \$4 per person)

Vineyard. Winery.

Cellar-Door. Kitchen.

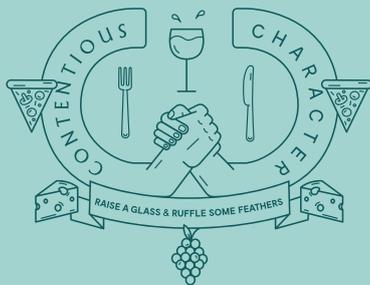
810 Norton Road
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CANAPES MENU (FOR ARRIVAL, POST CEREMONY OR STAND UP RECEPTIONS)

minimum 20 people

\$5pp for cakes brought in, \$30 for children and vendor meals

Standard selection

\$5.50 per item, per person

Arancini (Wild mushroom, truffled cauliflower, tomato and mozzarella, beetroot and goats cheese)

Polenta chips with parmesan and rosemary

Mini bruschettas (grilled peach and prosciutto/balsamic roasted vegetables/ricotta and wild mushroom/blue cheese, pear, and walnut)

Buffalo bocconcini with chilli and mint

Roasted vegetable and fetta skewers

Fried stuffed olives

Premium selection

\$7.50 per item, per person

Whisky cured salmon croutons

Rye crackers with duck liver, orange, and sage

Australian Tiger Prawns wrapped in prosciutto

Crispy squid with Tasmanian mountain pepper

Alternative selection

\$15 per person

Fresh Wood Fired Pizza

Pizza can be made and served fresh from the oven as an alternative to canapés or as part of, or post dinner.

Minimum 30 people

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GRAZING TABLES (FOR POST CEREMONY, ENTRÉE OR FOR DESSERT)

\$20 per person

minimum 30 people

Menu

Selection of NSW cheese, artisanal cured meats, olives, house baked breads, merlot vinegar

Selection of desserts such as Chocolate Fudge Brownie with ganache, Mini Pavlova with cherry compote, and Tiramisu

Cakeage fee where 'Customer supplies cake only for dessert', we cut & serve with cream and berries \$5 per head

Our weddings are designed to your character, with a choice of formats and menus. Design your day around sharing to encourage conversation around food, wine and life, making it magical for you and your guests.

We invite you to schedule a brunch or lunch to meet with us, and discuss further how we can tailor a bespoke wedding reflective of your individual characters.

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