

Reception Style

Meelup Farmhouse offers sit down style receptions, with a choice of relaxed family 'FEAST' or 'PLATED' three course options. Please select your preference from the following.

FEAST

A relaxed and family style of dining. During pre-reception drinks guests will enjoy from the Farmhouse grazing table. Tray served canapés are offered to you and your guests as your roaming entree. Freshly baked bread and salted butter will be pre-set on the tables. Main course is served on table platters so your guests can share and feast on two main items and three side dishes. A table platter of dessert canapés is served. Wedding cake can be cut and placed on platters, and served to the table with tea and coffee or at the same time as other dessert items.

PLATED

A traditional three course, sit-down dinner with loved ones. Commences with Chef's choice of tray served canapés served during pre-reception drinks. Guests are seated at tables with pre-set freshly baked bread with salted butter. A set entree, main course, and dessert is served per person. Wedding cake can be cut and placed on platters, and served to the table with tea and coffee.



Time to Feast

FEAST • SELECT FROM THE MENU

Farmhouse Grazing Table

Roaming entrée - four canapés

Freshly baked bread with salted butter

Two mains - served on platters for guests to share

Three sides - for guests to share

Two sweet canapés

Tea and espresso coffee served to table

\$125.00 per person

FEAST STYLE ADDITIONALS

Upgrade to a plated entree \$15.00 per person

For an additional main plate \$18.00 per person

For an additional side dish \$8.00 per person

Upgrade to include a cheeseboard

alongside sweet canapés \$15.00 per person



Feast: Menu Selection

COLD CANAPES

Assorted sushi rolls, soy sauce

Asparagus, aged cheddar,
short crust pastry tart

Assorted rice paper rolls

Feta, honey pumpkin,
short crust pastry tartlet

Natural oyster, shallot vinaigrette

Smoked salmon, crème cheese,
basil roulade

Crab and cucumber, nam jim,

Thai noodle salad spoon

Poached prawn cutlet,
spiced cocktail sauce

Chicken liver pate,
PX soaked muscatel

Beef, beetroot hummus,
horseradish, crouton

HOT CANAPES

Mushroom arancini, aioli

Chickpea battered whiting fillet,
lemon aioli

Tempura prawn, ponzu

Duck + vegetable spring roll,
ginger sauce

Ginger, lemongrass and
spiced coconut chicken skewer

Pulled lamb croquette, green pea

Gran's pork sausage roll, tomato sauce

Beef skewer, almond satay

Pork belly, chilli caramel

SWEET CANAPES

Petite seasonal frangipane tart

Citron tartlet, torched meringue

Dark chocolate brownie squares

Salted caramel slice

Feast: Menu Selection (cont.)

MAIN PLATES

Roast Mt Barker free range chicken pieces, chermoula, tzatziki

Baked barramundi filets, roasted cherry tomato, lime salsa

Plantagenet free range pork belly, apple chilli jam

Roast beef sirloin, red wine jus

Grilled lamb rump, baba ganoush and gremolata

Gnocchi, sage cream, mushroom, spinach, ricotta

Confit duck legs, parsnip puree and orange glaze

Crispy skin Atlantic salmon, beurre blanc

SIDE DISHES

Pea, bacon and shallot salad, natural Greek yoghurt dressing

Roast sweet potato and green onion salad, mustard aioli

Poached pear + blue cheese salad, almond, rocket, blue cheese dressing

Cos, cucumber, avocado, parmesan, balsamic olive oil dressing

Duck fat roasted royal blue potatoes, sea salt

Steamed greens, almonds and miso butter

Baked cauliflower, mornay and toasted crumbs

Honey roast pumpkin, crumbled feta, black sesame

Grilled Mediterranean vegetables, toasted pine nuts

Baby carrots, parsley butter

Plated to Perfection

PLATED • SELECT FROM THE MENU

One entrée

One main

One dessert

\$120.00 per person

INCLUSIVE OF

Pre reception canapes - Chef's choice of four items

Freshly baked bread with salted butter

Plated entrée, main course and dessert

Tea and coffee served to the table

PLATED STYLE ADDITIONALS

To offer a choice in the plated menu \$15.00 per person per course applies

To offer alternate drop in the plated menu \$10.00 per person per course applies

A side dish served with plated main course \$8.00 per person

Upgrade to have wedding cake plated and served
as dessert or fourth course \$8.00 per person



Plated: Menu Selection

PLATED COLD ENTRÉES

Smoked duck breast, pickled red cabbage, balsamic

Poached prawn, potato and dill salad,
honey dijon dressing

Beetroot cured salmon, char grilled asparagus,
horseradish crème fraîche

Soy poached chicken, glass noodle salad,
nam jim dressing

Herbed rare beef, celeriac and caper salad

PLATED WARM ENTRÉES

Mushroom risotto, pecorino

Potato + leek soup, crisp prosciutto

Hot smoked salmon, fennel salad, orange
and macadamia vinaigrette

Cumin rubbed lamb loin, red pepper jam,
basil oil and whipped Persian feta

Prawn, chorizo and broccoli orechiette

Plated: Menu Selection

PLATED MAIN COURSE

Snapper fillet, crushed roasted sweet potato mash, brussels, chorizo and caper dressing

Dukkah crusted chicken breast, saffron labne, green beans and chicken jus

Atlantic salmon fillet, royal blue mash, green pea puree, lemon olive oil

Lamb rack, roesti potato, white bean puree, romesco, roasted baby carrot, rosemary jus

Beef fillet, gratin potato, broccolini, café de Paris butter, jus

Confit duck leg, du puy lentils, sautéed kale, cherry jus

Sirloin of beef, mustard gratin, green beans, béarnaise

Slow cooked pork belly, baked cauliflower, apple, rocket pesto

PLATED DESSERT

Tiramisu

Citron tart, torched meringue

Orange blossom and cardamom panna cotta, compote, praline

Raspberry, rhubarb and almond crumble, vanilla crème anglaise

Flourless chocolate cake, mascarpone, candied orange

Beverage Selection

Meelup Farmhouse offers three alternative beverage packages, each inclusive of Prosecco, your choice of three wines, beers as listed and assorted soft drinks + juices.

FARMHOUSE

Six hours \$75pp | Seven hours \$85pp

MEELUP

Six hours \$85pp | Seven hours \$95pp

NATURALISTE

Six hours \$95pp | Seven hours \$105pp

BEVERAGE ADDITIONALS

- Upgrade sparkling from house Prosecco to premium Australian sparkling \$15.00 per person
- Cider available in conjunction to any package on a consumption basis, please enquire for beverage list
- Upgrade standard beers in the beverage package to local craft beer \$8.00 per person. Refer next page

COCKTAILS + SPIRITS

Cocktails and spirits available in addition to beverage package on a consumption basis. Maximum of three pre-selected cocktails to be decided at time of confirming final event details with your Wedding Co-Ordinator.



Farmhouse

Meelup

Naturaliste

SPARKLING

Prosecco

Prosecco

Prosecco

WHITE

Wise Urchin Sauvignon
Blanc Semillon

Wise Leaf Sauvignon Blanc

Domaine Naturaliste
Sauvignon Blanc Semillon

Wise Urchin Chardonnay

Wise Leaf Reserve Chardonnay

Domain Naturaliste
Discovery Chardonnay

ROSÉ

Wise Urchin Rose

Wise Leaf Rose

Leeuwin Estate Rose

RED

Wise Urchin Cabernet Merlot

Wise Leaf Shiraz

Domaine Naturaliste Syrah

Wise Urchin Shiraz

Wise Leaf Cabernet Sauvignon

Domaine Naturaliste Discovery
Cabernet Sauvignon

BEER*

Gage Roads Brewing Co
Side Track All Day XPA

Gage Roads Brewing Co
Side Track All Day XPA

Gage Roads Brewing Co
Side Track All Day XPA

Gage Roads Brewing Co
Single Fin Summer Ale

Gage Roads Brewing Co
Single Fin Summer Ale

Gage Roads Brewing Co
Single Fin Summer Ale

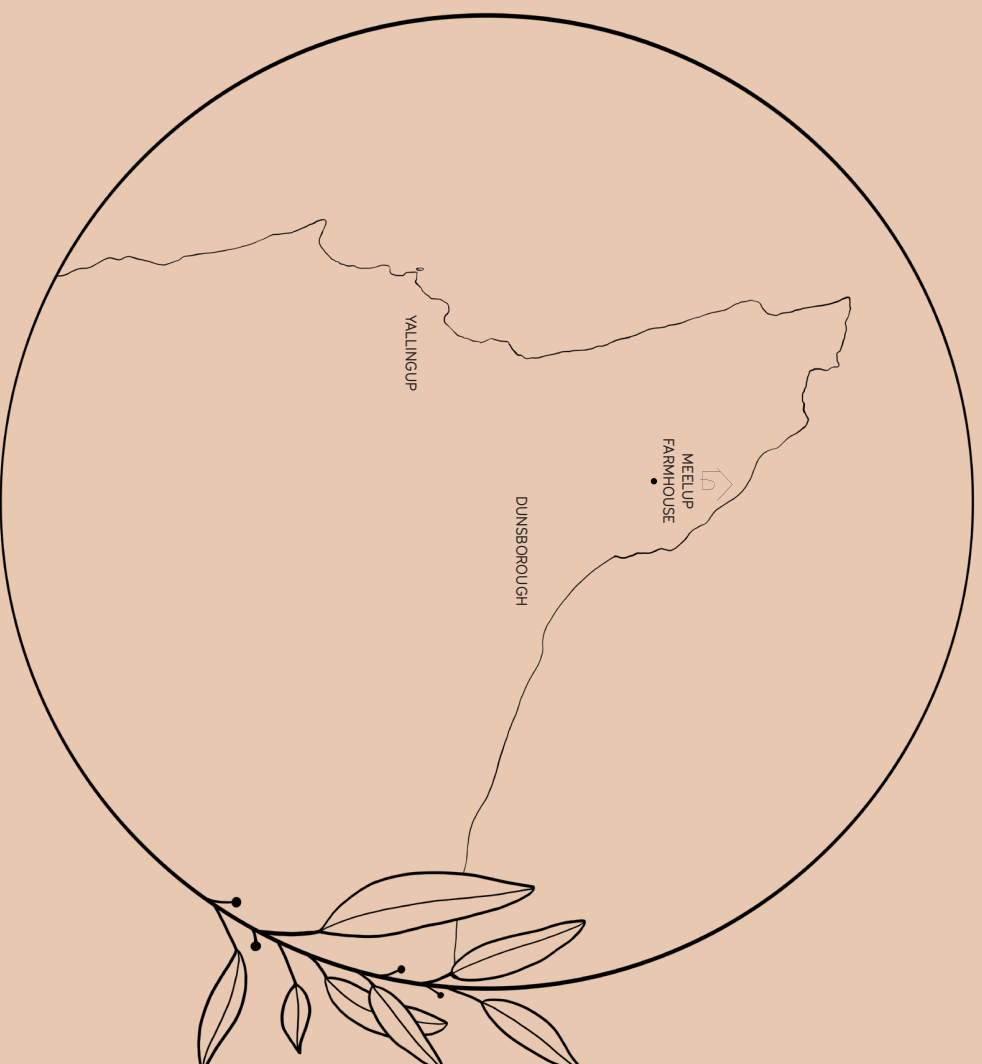
Rocky Ridge Brewing Co
Meelup Farmhouse Draught

Rocky Ridge Brewing Co
Meelup Farmhouse Draught

Rocky Ridge Brewing Co
Meelup Farmhouse Draught

*Craft Beer upgrade includes Eagle Bay Brewing Co Kolsch, Rocky Ridge Jindong Juicy, Margaret River Brewhouse 'Megsy' Ginger Beer





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NATURALISTE WA 6281