

yambagolf
& COUNTRY CLUB

Wedding Menu





SHARE PLATTERS

Each platter is designed to serve up to 10 guests and offers a generous, beautifully curated selection of fresh, high-quality ingredients, perfect for grazing, sharing, and celebrating with loved ones on your special day.

Seafood Platter \$200

Cooked prawns, chilli squid, selection of oysters including natural, Kilpatrick and salsa verde, sliced smoked salmon with herb crème fraiche, seared scallops with avocado and chorizo and pickled mussels.

Charcuterie Board \$175

Selection of cured hams, prosciutto, salami, chorizo with pickles, chutneys and crusty bread.

Vegetarian Platter \$140

Variety of fresh sliced vegetables, pickles and ferments, selection of dips, lavosh & Turkish bread.

Cheese Platter \$175

Selection of 4 cheeses, pickles and chutney, crackers, dried fruit, sourdough with butter, and marinated olives.

Sandwich Platter \$140

A variety of handmade sandwiches, wraps, rolls and focaccia.

Seasonal Fruit Platter \$140

Selection of sliced seasonal fruit.



CANAPES

Minimum 20 guests.

Our canapé packages are designed for elegant wedding celebrations, offering a refined assortment of bite-sized delights from our Gold and Platinum menus. Perfect for pre-dinner mingling or as a stylish alternative to a sit-down meal, these selections are ideal for grazing, sharing, and celebrating with your guests in style.

Gold Item

- Assorted mini quiche
- Panko prawns with chilli jam
- Salt and pepper squid with green garlic mayo
- Breaded fish goujons with tartare sauce
- Spinach and ricotta filo parcels (v)
- Crispy cauliflower bites with spicy tikka glaze (v)
- Chicken satay and peanut sauce
- Mini pies with tomato and BBQ sauce
- Mini sausage rolls with tomato and BBQ sauce

Platinum Item

- Snapper, spring onion and chicken wontons with soy and lemon
- Crispy pork belly with spicy plum sauce
- Lamb kofta with hummus
- Pumpkin and feta arancini with chipotle mayo (v)
- Rice paper rolls with mint and nuoc cham dipping sauce (v)
- Mini falafels with tzatziki (v)

Dessert Item

- Mini Lemon Meringue Tart
- Chocolate Brownie
- Mini Cheesecake
- Portuguese Tart
- Fruit Brochette (v)(gf) – skewers of fresh seasonal fruit

Canape Menu 1 \$38 per person
6 gold items

Canape Menu 2 \$45 per person
5 gold items, 2 platinum items

Canape Menu 3 \$50 per person
5 gold items, 3 platinum items

Canape Menu 4 \$55 per person
5 gold items, 3 platinum items, and 1 dessert item



PLATED MENU

Minimum 30 guests.

Our plated menu offers an elegant dining experience, perfect for weddings and special celebrations. Guests enjoy a beautifully presented two or three-course meal, showcasing seasonal ingredients and refined flavours.

Choose from a thoughtfully curated selection of entrées, mains, and desserts, with each course crafted to delight. A variety of sides and salads are included to complement your chosen dishes.

2-Course Menu (Entrée & Main or Main & Dessert) *\$76 per person*

3-Course Menu (Entrée, Main & Dessert) *\$91 per person*

ENTREE (Choice of 2)

- Char-grilled pork fillet with apple and spiced honey
- Roasted duck breast, morello cherries and beetroot
- Whole grilled local prawns with salsa Verde
- Seared scallops with avocado, chorizo and lemon
- Salt and pepper squid with green garlic and lime
- Burrata with seasonal fruit and pistachio pesto

MAINS (Choice of 2)

- Pan-seared local fish with chimichurri and pickled fennel
- Pan-seared local fish, romesco and charred cherry tomatoes
- Lamb rump with smoked eggplant, za'atar and lamb jus
- Chicken breast, whipped tahini, pickled onion and mint
- Free range pork scotch with five spice and plum char siu
- Porcini risotto, chives and aged parmesan
- Grilled haloumi & tomato salad with olives, pine nuts & rocket

SIDES & SALADS (Choice of 2)

(3 choices included with Mains)

- Sourdough bread with butter
- Roasted root vegetables
- Creamy mashed potatoes
- Roasted potatoes in olive oil and sea salt
- Roast pumpkin and pine nut salad with rocket
- Mixed garden leaves with homemade vinaigrette
- Sauteed greens

DESSERTS (Choice of 2)

- Chocolate panna cotta with berries and vanilla cream
- Lemon curd, meringue and strawberries
- Almond torte, homemade custard and seasonal fruits
- White chocolate mousse, passionfruit, pecan brittle and coconut