Wedding Menu





You’ve got good taste

At The Barn, food is a big part of the celebration.

Our approach is generous, uncomplicated and full of flavour. We focus on quality ingredients, thoughtful cooking and food that feels special without feeling overdone.

We want the table to feel full, the plates to keep moving and everyone to settle in and enjoy it together. Think familiar flavours done well, colourful dishes, generous serves and plenty to share.

We also care about where our food comes from, with a focus on fresh produce, considered sourcing and reducing unnecessary food miles where we can.

Have something particular in mind? Our team can help shape a menu that suits the way you want to celebrate.

And one thing is certain.

Nobody leaves hungry.

Choose your way to feast

Feasting Menu

Continuous service of 4 hot and cold chef selection canapés

Grazing Station

- Grana Padano Parmesan
- Marinated feta
- Triple Cream Brie
- Blue
- Bocconcini with fresh herbs
- Prosciutto
- Sopressa salami
- Hummus with dukkah
- Roasted bullhorn capsicum
- Mt. Zero Olives
- Gluten free crackers
- Cipollini 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, three cheese cappelletti, garden peas, fresh herbs, tarragon tomato vinaigrette
- Pan roasted salmon fillet, warm leek & kipfler potato salad, lemon tartare vinaigrette, karkalla
- Grilled barramundi fillet, fragrant turmeric & galangal sauce, charred broccolini, spring onion, chilli oil
- 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
- Crisp iceberg salad, pickled cucumber, dill, feta

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)

- 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

Sample menu, subject to seasonal change

Cocktail Menu

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
- Smoked paprika crispy prawns, cauliflower tabbouleh, matbucha hummus
- 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)

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Texan BBQ Menu

BBQ-Inspired 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)

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Plated Menu

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Entrée (Select 1)

- Wood smoked Tasmanian salmon, rocket, parsley & lemon sauce, crème fraîche, 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
- Smoked paprika crispy prawns, cauliflower tabbouleh, matbucha hummus
- Chickpea & green herb fritters, eggplant zaalouk, sumac oil, young herbs
- Dry aged duck breast & terrine, wild mushroom pâté, pickled cherry, witlof
- 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, three cheese cappelletti, garden peas, fresh herbs, tarragon tomato vinaigrette
- Pan roasted salmon fillet, warm leek & kipfler potato salad, lemon tartare vinaigrette, karkalla
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Sweet endings

Want to add another sweet moment? These optional extras can be added to your selected reception package.

Dessert Grazing Station - $25pp

A generous dessert display for guests to enjoy during dessert service.

- 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
- Double chocolate marquise, toasted almond, sablé pastry, ruby grapefruit gel
- Meyer lemon & raspberry semifreddo, roasted pistachio biscotti
- Macerated strawberry & matcha chiboust, brown butter & almond financier, puffed grains
- White chocolate & coconut dome, dried mandarin, coconut crunch, kumquat

Roving Desserts - $16pp

Choose three desserts from the Grazing Station selection, served roving during dessert service.

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Filling cups, bellies and hearts

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