



Weddings

On behalf of Whitley Fine Dining and Catering I am very pleased to be given the opportunity to provide you with some preliminary information regarding catering for your upcoming Wedding. We would be thrilled to be involved with your special day by showcasing our artisan dishes to you and your guests.

I would like to let you know that I take an enormous amount of pride in the product that I deliver and at all times ensure the reputation of our small, boutique catering company is one of high client satisfaction. We are proud of what we do and pay attention to every detail, always.

Again, thank you for your enquiry. Below are some examples of our style of catering.

Cocktail Style

Four Canapes & Two Main Fare \$55

Four Canapes & Three Main Fare \$65

Five Canapes & Three Main Fare \$70, add on Sweet \$10

Shared Style served at the table

Four Canapes on arrival, Two Main Fare Platters & Three generous Side Dishes \$75, add on Sweet \$10

Plated Style alternatively served at the table

Four Canapes on arrival, Two Course ~Entree or Sweet & Main Fare \$70

Three Course ~ Entrée, Main, Sweet \$85

We are always happy to provide complimentary dressing and serving of the provided Wedding Cake as a sweet or treat later in the evening.

The above represents our per person 2019/2020 pricing. I would be very happy to meet and chat about your catering needs and share some ideas.



Cocktail Style

Canapes

ARANCINI - Pumpkin, Sun Dried Tomato, Schulz Fetta, Chives, Rouille

PIE - Milawa Chicken, Leek, Bacon, W'Bool Cheddar, Whitley Relish

SWISS BROWN MUSHROOM - Panko Crumbed, Schulz Quark, Lemon, Dill, Saffron Rouille

TART -Bouchier Smoked Chicken, Apostle Whey Brie, Asparagus

ASIAN STEAMED BUN - Great Ocean Duck, Hoisin, Pickled Cucumber

SPRING ROLL - Fresh Vegetable, Whitley Plum Sauce, Shoots, Crispy Shallot

CROQUETTES - Roasted Cauliflower, Allansford Cheddar, Chive Parmesan, Romesco

DUMPLINGS - Pork, Asian Spices, Sticky Soy, Crispy Shallots, Spring Onion

CROSTINI - Cape Grim Beef Fillet, Horseradish Cream

COCONUT PRAWNS - Aioli, Dill, Lemon

WHITLEY MINI PIZZA - Istra Salami, Basil Pesto, Meredith Goat Feta VA

LAMB KOFTA -Tahini Yogurt, Dukkha, Pomegranate

FRITTATA - Sweet Potato, Shultz Organic Feta, Caramelized Onion

CALAMARI - Salt and Szechuan Pepper Coated, Sticky Lemon Syrup

SLIDER - Shredded Cape Grim Beef Short Rib, Whitley Special Sauce, Rocket, Jane Dough Brioche Bun *or*
Pulled Western Plains Pork, Slaw, BBQ Sauce, Jane Dough Brioche Bun

Main Fare

Please refer to the Shared Style for Main Fare Options

Dessert

Please refer to the Shared Style for Dessert options



Shared Style

Canapés – served to standing guests.

Please refer to Cocktail Style menu for our list of canapé options.

Main Fare – served at the table

Please Choose Two Dishes

KING GEORGE WHITING - Panko & Oat Crumb, Dill, Parmesan, Roasted Garlic Aioli, Watercress

CRYSTAL BAY PRAWNS - Mango, Macadamia, Radish & Cherry Tomato Salsa

SOUFFLE- Roasted Cauliflower, Zucchini, W'Bool Cheddar, Blue Cheese Sauce, Chives, Parmesan, Pancetta

ANGUS BEEF CHEEK - Carrot, Roasted Shallot, Parsnip Cream, Timboon Whisky, Gremolata

CAPE GRIM BEEF - Short Rib, Sticky Glaze, Parsnip Cream, Sweet Potato Puree Gremolata

CURRY - Thai Red Spiced, Pork Belly, Snow Peas, Choy Sum, Coconut Rice, Crispy Shallots

WESTERN DISTRICT LAMB SHOULDER gf -Grilled Greek Style, Sweet Potato Hummus, Mint Tzatziki

CAPE GRIM BEEF SCOTCH FILLET gf - Whole Roasted, Parsnip Cream, Old Style Diane Sauce, Gremolata

BOUCHIER MORTLAKE LEG HAM ON THE BONE gf - Celeriac Remoulade, Whitley House Made Relish

CHICKEN – Istra Prosciutto wrapped, salsa Verde. Rocket

PORK LOIN – Roasted Western Plains Pork, Pumpkin Cream, Prickly Moses Cider Sauce, Apple

PORK BELLY – Twice Cooked, Cauliflower Cream, Pea, Broad Bean, Pinenut Pesto



Salads/Sides

Roasted Vegetable, Quinoa, Pomegranate, Pistachio Crumble gf v

Green Oak, Pear, Radish, Parmesan, Dijon Vinaigrette gf v

Cryriot Grains, Cous Cous, Chickpea, Meredith Goat Feta, Pomegranate, Dukkha

Sundried Tomato, Pumpkin, Sweet Potato, Sumac, Pinenut, Meredith Goat Feta gf v

Cos Leaves, Istra Prosciutto, Sourdough Croutons, Parmesan, Dundonnell Egg

Cucumber, Red Onion, Cherry Tomato, Olive, Schulz Organic Feta, Oregano gf v

Roasted Chat Potato, Rouille, Chives gf df

Roasted Vegetable, Cous Cous, Chickpea, Meredith Goat Feta, Pomegranate, Dukkha

Apple and Fennel Slaw - Red Cabbage, Wombok, Pink Lady Apple, Fennel, Spring Onion, W'Bool Cheddar,
Rouille

Dessert

CHOCOLATE TART - Ganache, Hazelnuts, Berry Jelly

CHOCOLATE MOUSSE CAKE gf - Ganache, Hazelnuts, Caramelized White Chocolate

CRISPY MERINGUE gf - Berry Swirl, Raspberry

PASSIONFRUIT LEMON TART - Passionfruit & Lemon Curd, Lemon Balm, Blueberry

TRIPLE CHOCOLATE BROWNIE - Timboon Whisky Chocolate Sauce

PUDDING - Caramelized Banana and Sticky Date, Kahlua, Salted Butterscotch Sauce

CRUMBLE - Wild Princetown Apple, Shortbread, Oats, Currents, Cinnamon,

MUM'S CHEESECAKE - Raspberry, White Chocolate

STRAWBERRY MERINGUE ROULADE - Vanilla Mascarpone Cream

DESSERTS ~ PRESENTED WITH - Portland Strawberries, Timboon Vanilla Ice Cream, Lemon Curd

WEDDING CAKE - Client provided cake, complimenting Whitley House Made Ice Cream, Fresh Berries, Caramelised White Chocolate



Plated Style (served alternatively)

Entrée - choose two

PRAWNS -Crystal Bay Prawns, Asian Dressed Slaw, Cos, Peanut, Lime, Shoots, Sticky Soy, Crispy Noodles

PORK BELLY -Twice cooked pork belly, slaw, sticky soy, shoots, peanut lime

CALAMARI - Salt and szechuan pepper coated calamari, rocket, lemon, avocado cream

TERRINE – Great Ocean Duck, Pork, Veal, Prune, Pistachio, Celeriac Remoulade, Micro Herb Salad

SOUFFLE -Twice Baked Cauliflower, W'Bool Cheddar & Zucchini Soufflé, Blue Cheese, Mascarpone, Chives

CHICKEN - Milawa Free Range Chicken Skewers, Harrisa Spiced

MUSHROOM - Panko Crumbed Mushroom, Merideth's Goat Fetta, Rouille

SCALLOPS – Pea Puree, Crispy Prosciutto, Watercress

WARM DUCK SALAD- Roasted Duck, Peanut Lime Dressing, Slaw, Rice Noodles, Shoots, Sticky Soy

SCOTCH EGG -Dundonnell Caravan Egg, Western Plains Pork, Mac's Creek Veal, Panko Crumbs, Celeriac
Remoulade

POTATO & RICOTTA GNOCCHI - Fresh Gnocchi, Roasted Tomato, Garlic, Parmesan, Gremolata

THAI BEEF SALAD - Wok Tossed Cape Grim Beef Fillet, Asian Dressed Slaw, Crispy Noodles, Cashews,
Toasted Sesame Seeds



Main fare – choose two

CHICKEN – Prosciutto Wrapped Milawa Chicken, Pumpkin & Leek Risotto, SD Tomato, Pesto, Cream Sauce,
Crispy Kale

BEEF -Angus Beef Cheek, Carrot, Roasted Shallot, Parsnip Cream, Timboon Whisky, Gremolata

LAMB BACKSTRAP – Marinated with Thyme Garlic Lemon, Sweet Potato Cream, Green Beans, Timboon
Honey, Mint & Rosemary Jus, Parsnip Schnitzel

PORK – Roasted Loin of Western Plain Pork, Crispy Chat Potato, Roasted Heirloom Carrot, Asparagus, Cider
Seeded Mustard Sauce, Apple and Pea Compote

BEEF – Whole Roasted Cape Grim Beef Scotch Fillet, Potato, Chive & Parmesan Puree, Roasted Carrots,
Broccolini, Baked Shallots, Timboon Whisky Jus

BARRAMUNDI – Pan Roasted Fillet, Red Capsicum Cream, Kipfler Potato, Green Beans, Lemon & Tarragon
Béarnaise

Dessert

See Shared Style menu for our list of dessert options



Your quotation includes

Fully Qualified Chef

Accredited R.S.F. staff

Artisan Foods

Cocktail Style Service Canapes

Special Dietary Requirement Catering

Personalised Menus

Dessert ~ Provided Cake Dressed Served Individually

Quality Napkins, Serving Wear & Accoutrements

Cleaning of Preparation Area

Waste Removal