



# SIT DOWN

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## WEDDING PACKAGE

**Sit Down Wedding Package \$135 per person**

### Starter

Olive Oil & Sea Salt grilled Turkish bread, Buckwheat & Quinoa bread

Fresh dips, roasted nuts & mixed leaves  
(dips may contain nuts)

A choice of 3 canapes

### Antipasto Platter

A selection from marinated feta, olives, prosciutto, and shaved fennel fermented veg with crackers

Gluten Free Option Available

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## WEDDING PACKAGE

### Choose 2 Mains

*All alternate drop*

#### **Grilled Salmon**

Pumpkin cream, mushrooms, brocolini and almonds

#### **Braised Lamb Shoulder**

Tomatoes, olives, creamy polenta

#### **Beef Scotch Fillet**

Red wine us, parsnip puree, green beans

#### **Grilled Snapper**

Sweet pea puree, roast cherry tomatoes and red onions.

### Choose 2 Deserts

*All alternate drop*

#### **Lemon Tart**

With a strawberry and mint salad

#### **Chocolate Pear & Macadamia Tart**

Served with salted caramel

#### **Rhubarb & Raspberry Tart**

Served with banister downs double cream

#### **Fruit Salad**

Served with lime, cinnamon and vanilla





# SIT DOWN SHARE PLATTER WEDDING PACKAGE

**Sit Down Share Platter Package \$110pp**

## Entree

Olive Oil & Sea Salt Grilled Turkish Bread, Buckwheat & Quinoa bread

Fresh dips, roasted nuts & mixed leaves  
(dips may contain nuts)  
Gluten Free Available

A Choice of 3 Canapes

## Choose 2 Shared Platters

**Beef Scotch Fillet**  
with red wine jus

**Grilled Salmon**  
with herb hollandaise

**Mediterranean Roasted Chicken**  
with lemon, herbs and olives

**Local Snapper**  
with parsley butter

**Sweet Potato Lasagne**  
Vegetarian

-A selection of breads and butter included-  
Gluten Free Available

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**SIT DOWN  
SHARE PLATTER  
WEDDING PACKAGE**

## Choose 2 Salads/Vegetables

**Medley of Roast Seasonal Vegetables**  
with mustard seed dressing and fresh spinach

**Grilled Brussel Sprouts**

Chinese greens & sour cherry salad with a honey, whole seed -  
sherry dressing

**Mixed Noodles**

Wakame, sweet red onion, chilli, carrot and coriander salad, a  
sesame, lime dressing

**Roast Cauliflower**

Cashew, apple, mint and sprout salad, tossed in spiced turmeric  
yoghurt

**Watermelon & Feta**

Red onion, cherry tomato and fresh thai basil

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SHARE PLATTER  
WEDDING PACKAGE

## Choose 1 Potato Platter

Roast Potatoes  
with rosemary and garlic

Cheesy Potato Gratin

Royal Blue Potato Salad  
with aoli and chives

## Desert Grazing Table

White Chocolate Mudcake

Caramel Slices

Mini Cupcakes

Carrot & cranberry, Passionfruit, Pistacchio Cheesecake

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# COCKTAIL

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## WEDDING PACKAGES

### COCKTAIL WEDDING PACKAGE

**\$79 per person**

Toasted Olive Oil & Sea Salt grilled Turkish bread, Buckwheat & Quinoa bread platters, 3 fresh dips, roasted nuts & mixed leaves

2 signature bowls per person  
6 canapes (choice of 4 varieties)  
Cheese Platter  
Mediterranean Platter

### DELUXE COCKTAIL WEDDING PACKAGE

**\$89 per person**

Toasted Olive Oil & Sea Salt grilled Turkish bread, Buckwheat & Quinoa bread platters,  
3 fresh dips, roasted nuts & mixed leaves

2 signature bowls per person  
9 canapes (choice of 7 varieties)

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# VEGETARIAN CANAPES

(Vegan options available for all)

## Button Mushrooms

Smoky cheese and black sesame  
Gluten free, nut-free, vegetarian

## Sweet Potato Rosti

Beetroot salsa and thyme  
Gluten free, nut-free, vegetarian, dairy free

## Spiced Honey Roast Pumpkin

Marinated feta  
Gluten free, nut-free, vegetarian

## Halloumi Skewers

Herbed cherry tomato salsa  
Gluten free, vegetarian

## Goat Cheese Bruschetta

Walnuts and honey  
Vegetarian

## Zucchini Mousse

Smoked almond and crispy basil leaves  
Gluten free, dairy free, vegetarian

## Assorted Vegetarian Sushi

Gluten free, nut-free, vegetarian

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# COCKTAIL

# WEDDING PACKAGES



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# MEAT CANAPES

## Chicken Skewers

Tamarind satay Sauce  
Gluten free, dairy free

## Pork Belly

Hoisin and sesame  
Gluten free, nut-free, dairy free

## Asparagus Wrapped in Prosciutto

Roasted Garlic  
Gluten free, nut-free

## Kangaroo Skewers

Herbed cherry tomato salsa  
Gluten free, nut free, dairy free

## Thai Pulled Beef

Served with bok choy  
Dairy free

## Spiced Chicken Wings

Lime and coriander  
Gluten free, nut free, dairy free

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# SEAFOOD CANAPES

## Prawn Skewers

Sricha Aioli

Gluten free, nut free, dairy free

## Cured Salmon

Mango chutney and pickled beetroot

Gluten free, nut-free, dairy free

## Grilled Snapper & Eggplant Rolls

Wasabi Sauce

Gluten free, nut-free, dairy free

## Smoked Salmon Roulade

Cucumber, citrus and nori yoghurt

Gluten free, nut free

## Battered Whitebait Fritters

Apple and chilli salsa

Dairy free, nut free

## Assorted Seafood Sushi

Gluten free option, nut free

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# SIGNATURE BOWLS

## VEGAN

**Moroccan Spicy Roast Pumpkin**  
Seasonal greens and Fremantle mushrooms

**Vegan Green Coconut Curry**  
Coconut cream, chilli, sprouts and salad

## MEAT

**Vietnamese Noodle Salad**  
Served with grass fed organic pulled beef

**Slow Braised Grass Fed Local Lamb**  
Organic, creamy polenta, shaved parmesan and wild rocket

**Organic South Hampton Chicken Curry**  
Jasmine rice, coriander and seaweed salad

**Pork Belly in Sesame and Hoisin**  
Asian salad, shaved apple and chilli

## SEAFOOD

**Local Seafood Provencale Poached Ragout**  
Royal blue roast potatoes, green fennel and lemon zest salad

**Vietnamese Noodle Salad**  
With crispy grilled local fish

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# PLATTERS

Serves 20 people, 20 people minimum order

Olive Oil & Sea Salt grilled Turkish bread, Buckwheat & Quinoa bread  
\$80

Fresh dips, roasted nuts & mixed leaves (dips may contain nuts)  
Gluten free option available

## Mediterranean Platter \$160

A selection of fresh grilled vegetables, Kalamata olives, semi-dried tomatoes, breads and marinated feta cheese (meats available on request)  
Gluten free option available

## Cheese Platter \$160

Dried fruit, roasted nuts, homemade compote and crackers  
Gluten free on request

## Seasonal Fresh Fruit Platter \$100

with an array of seasonal fruits  
Gluten free option available

## Sushi Platter 20 Piece Assorted \$100

Gluten free

## Sushi Platter 40 Piece Assorted \$160

Gluten free

## Assorted Dessert platter \$160

Lemon tarts, chocolate pear and macadamia nut tarts, Rhubarb and raspberry tarts, with double cream, fresh mint and strawberries  
Gluten free on request

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