



hideaway lane

E V E N T S

Ravensthorpe  
exclusive

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# Love at First Sight

Our Ravensthorpe exclusive catering packages are simple, rustic and reflect the historic farming land on which the homestead stands. Locally sourced and cooked from the heart, our head chef, Bray, creates an abundant, shared dining experience designed to bring people together.

As the former owners and caterers of Wildwood in Kangaroo Valley, you can rest assured that we bring a wealth of knowledge and expertise, not only in catering, but in event management too.

We welcome you to join our table for some good old fashioned country hospitality, and an event to remember!



# All inclusive shared feast

## Grazing Table

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House made dips and relishes, selection of gourmet cheeses, salami, sopressa, local leg ham, nuts and dried fruit, fresh fruit and berries, grilled haloumi, artisan breads and crackers

\$105pp

## Mains - (select 2)

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### BEEF

Smokey pulled beef w/rosemary and garlic braising gravy, baby beans and blistered tomatoes  
Seared beef fillet on parsnip puree with mushroom and red wine jus (\$5pp surcharge)

### LAMB

12 hour slow roast lamb w/watercress and balsamic potatoes  
Moroccan spiced lamb w/goats milk labneh and pink pomegranate jewels

### CHICKEN

Italian pesto involtini w/asparagus, lemon, and parmesan cream  
Middle eastern baked chicken fillets w/charred vegetable salad

### PORK

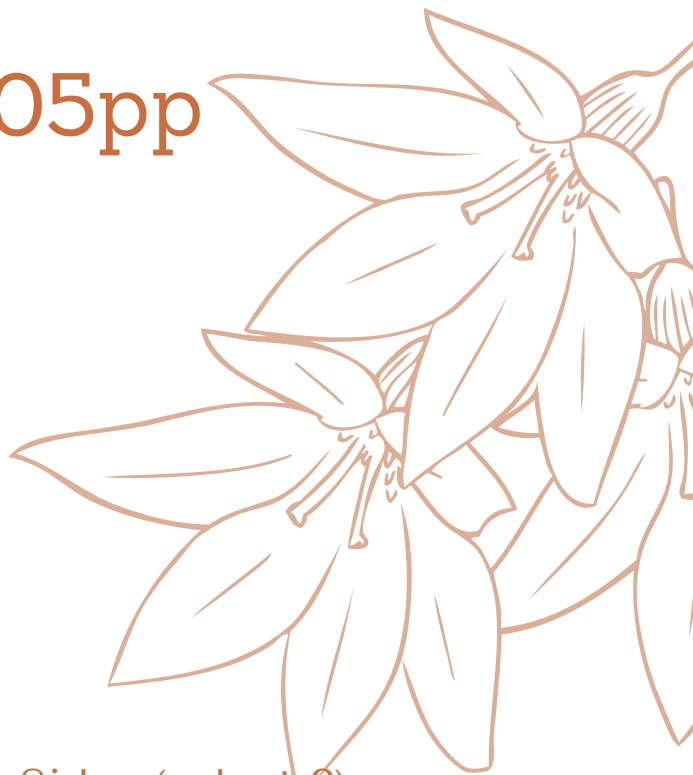
Dukkah and orange crusted pork fillet w/liqueur poached pears

### FISH

Sides of Baked salmon w/lemon gremolata  
Lemon and parsley crusted barramundi w/sauv blanc dressing

### VEGETARIAN/VEGAN

Tagine of chick peas, red peppers, cauliflower and apricots  
Hearty moussaka w/eggplant, tomato and baby spinach  
Goats cheese, caramelised leek and rosemary tartlets  
Creamy spinach and mushroom pici pasta  
Nepali dahl w/house made flat bread and cumin yoghurt



## Sides (select 2)

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Greek salad w/heirloom tomatoes, kalamatas and fetta  
Crisp green bean salad w/toasted almonds and asian dressing  
Roasted beets w/goats cheese and wild rocket  
Honey glazed root vegetables  
Roast pumpkin salad w/greens, caramelised macadamias and honey mustard dressing  
Pear and pomegranate w/walnuts, blue cheese and baby leaves  
Charred corn, peppers, red onion and greens  
Fluffy baked potatoes w/sour cream and chives

## For the Table

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House made crusty focaccia w/olive oil  
Foraged greens w/balsamic

## Dessert - (select 3)

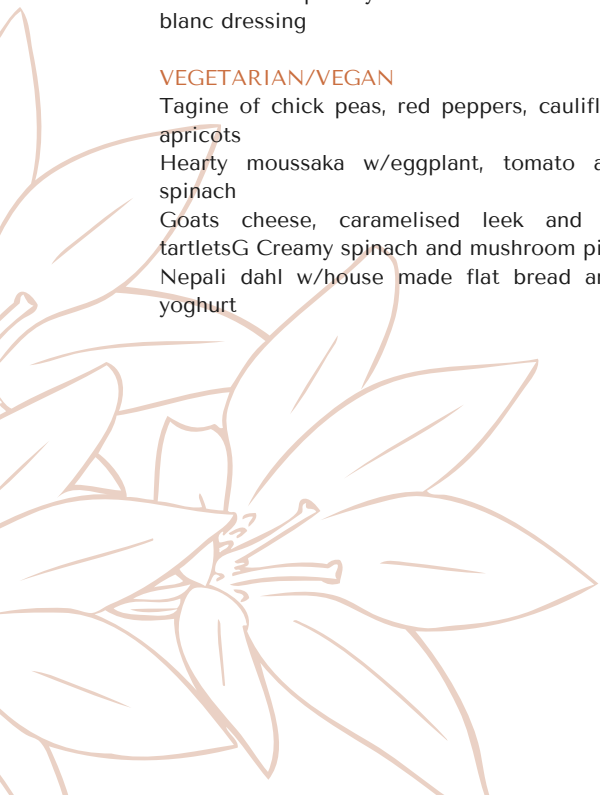
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Vanilla Bean pannacotta pots  
Macarons w/persian rose cream  
Petite lemon meringue tartlets  
Chocolate pecan brownie  
Trio of berries w/chantilly cream  
Sticky date puddings w/butterscotch sauce

Complimentary wedding cake portioning and platter service

Min 50 guests

surcharge applies for smaller numbers





# Casual Canapes

\$85pp



## Grazing Table

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House made dips and relishes, selection of gourmet cheeses, salami, sopressa, local leg ham, nuts and dried fruit, fresh fruit and berries, grilled haloumi, artisan breads and crackers

## Canapes (select 3)

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Wild mushroom arancini w/ oozy bocconcini and tomato relish  
Caramelised leek and goats cheese tartlets  
House smoked salmon w/Persian fetta and lime  
Italian bruschetta w/mascarpone and rocket  
Petite gourmet pies - creamy chicken or vegetable  
Salt and pepper squid w/tartare  
Wild kangaroo w/lemon myrtle and wattle seed on sour dough  
Traditional polish dumpling filled w/herbed potato and provolone, topped with crisp bacon  
Caramelised chorizo pintxos on sour dough w/romesco paste  
Texas BBQ chicken wings w/blue cheese aioli  
Local free range ham on toasty focaccia w/mustard mayo  
Sticky pork meat balls - Thai style  
Roasted garlic and thyme sausage rolls  
Aussie tiger prawn on baguette w/avocado and sweet garlic sauce

## Substantial (select 2)

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Beef sliders w/sticky onion, baby spinach and boozy sauce  
Chicken skewers w/satay  
Harissa spiced kofta w/tzatziki and moroccan flat bread  
Pulled pork and slaw sliders  
Wontons soup shots  
Vietnamese beef w/asian greens and crisp noodles  
Thai chicken red curry w/sticky rice  
Spinach picci pasta w/kalamatas and tomato

## Dessert Canapes (select 3)

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Vanilla Bean pannacotta pots  
Macarons w/persian rose cream  
Petite lemon meringue tartlets  
Chocolate pecan brownie  
Trio of berries w/chantilly cream  
Sticky date puddings w/butterscotch sauce

Complimentary wedding cake portioning and platter service

**Min 50 guests**

surcharge applies for smaller numbers



A top-down view of a rustic wooden table. In the center is a grey oval platter filled with roasted vegetables, including yellow and orange carrots and green beans. To the top left is a purple phone case with a green camera lens. Next to it is a small clear bag with a white cloth inside, labeled 'MADISON'. To the right is a bouquet of yellow flowers wrapped in burlap. In the bottom right, a white envelope is open, revealing a handwritten letter. The text 'If I know what love is, it is because of you.' is overlaid in a large, orange, serif font. Below it, 'HERMANN HESSE' is written in a smaller, black, sans-serif font.

If I know  
what love  
is, it is  
because  
of you.

HERMANN HESSE





# Upgrades

## Bridal Shower High Tea

At Hideaway Lane garden

Savoury delights  
Sweet treats  
Selection of teas  
Lemonades

Vintage table setting  
**\$75pp (min 10)**

## Cheese Tower

Selection of 6 cheese wheels  
Fresh fruit and greenery decoration  
Artisan crackers

To be served as an appetiser or to finish the evening

**\$850**

## Extra Canapes

Add canapes to shared feast (select 3)

**\$20pp**

## Celebration Cake

Lime and coconut  
Chocolate Mud  
White chocolate and raspberry  
Caramel mud  
Carrot and walnut  
Banana

Includes simple floral topper

**Single Tier - \$300**

**Two tier - \$400**

**Three tier - \$500**

## Gelato Bar

Two Gelato or sorbetto flavours  
Chocolate sauce  
Caramel sauce  
Smashed berries  
Crushed nuts  
crumbled flake  
Mini M & M's  
Waffle cones or paper cups

**\$10pp (min 50)**





# Save the date!

CONTACT OUR CATERING MANAGER  
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