



COOLIBAH DOWNS
PRIVATE ESTATE

THE MENU

2024

Julia

Menu
Mean

ENTREE

Antipasto Grazing Board Platters

MAIN

BEF FILLET 100g (alternatively trout)

Served with Potato Fries, garlic mashed potatoes, mushrooms, potato fondant, cauliflower risotto, cherry tomato, herbs and red wine sauce

1 x 200g 200g 100g 100g 100g 100g

1 x 200g 200g 100g 100g 100g 100g

1 x 200g 200g 100g 100g 100g 100g

CANAPÉ MENU

CHOICE OF FIVE

FROM THE GARDEN

Continental Selection

BRUSCHETTA (DF)

Heirloom tomatoes, fresh basil, aged balsamic graze on sourdough croute. *(Vegan)*

ROASTED PUMPKIN FETA FRITTATA (GF)

With sweet chilli jam.

BRÛLÉED CITRUS INFUSED PRAWN (GF)

Poached prawns, with blow torched Cointreau hollandaise brûlée.

RARE ROAST BEEF

With horseradish crème, onion jam on a croute with balsamic glaze.

BABY MOZZARELLA, CHERRY TOMATO AND BASIL CAPRESE SKEWER (V) (GF)

CORN CAKE WITH SMOKED SALMON

Fresh corn cake topped with smoked salmon cucumber & herbed cream cheese.

FROM THE GRILL

Hot Selection

CRISPY PRAWNS

With chilli garlic aioli & shallots.

CHICKEN SAN CHOI BOW

In baby gem lettuce with sesame seed & Hoisin.

STICKY PORK BELLY (GF) (DF)

Sticky pork belly with pork crackling dust and house made asian BBQ glaze.

ARANCINI (V)

Fried risotto balls filled with mushroom, garden herbs, mozzarella, and roast garlic.

SALMON & DILL TART

Freshly baked salmon & dill tart with caramelised onion jam.

CRISPY FRIED CHICKEN (GF) (DF)

With sticky Asian BBQ dipping sauce.



Corn Cake with Smoked Salmon



FORMAL MENU

All served with a selection of canapés, bread & butter, dessert buffet with tea & coffee.

MAIN COURSE

Alternate Drop - choice of two

BEEF FILLET

Seared 180g Eye Fillet, garlic roasted portobello mushroom, potato fondant, tomato on the vine, crispy onion rings and red wine jus.

LAMB RUMP (GF)

Panfried 230g rump, colcannon potato, ratatouille, buttered green beans with fried sage and Shiraz jus.

MORROCAN CHICKEN

Chargrilled spiced chicken breast, roasted root vegetables, herbed Couscous with mint and tahini yoghurt & Salsa verde.

CRISPY SKIN SALMON

Crispy skin Tuscan style salmon fillet, broccolini, risoni sundried tomato and watercress salad.

BARRAMUNDI (GF)

Sticky miso barramundi fillet, maple sweet potato, baby bok choy, edamame and Shichimi butter.

BEEF CHEEK (GF)

Braised beef cheek in Shiraz jus, Paris mash potato, baby vegetables and sweet potato chips.

MEDITERRANEAN VEGETABLE (V)

Mediterranean vegetable & haloumi stack with tomato fondue, basil oil and rocket.

COMPLIMENTARY

Freshly baked bread and butter on table for each guest served on side plate.

ENTREÉ

Optional Extras

GNOCCHI (V) \$18 p.p

Pan fried gnocchi, tomato & basil fondue sauce, semi dried cherry tomato and freshly shaved parmesan.

CRACKLE PORK BELLY (GF) \$18 p.p

Sweet potato mash, sticky asian glaze and crackling dust.

CRISPY SQUID (GF) \$15 p.p

Vietnamese salt & pepper squid with dipping sauce.

BRUSCHETTA \$14 p.p

Vine ripened tomato, olive oil, sea salt, fresh basil on sourdough toast with balsamic rocket salad. *(Vegan)*

BUFFET MENU

Minimum 50 Guests only.

All served with a selection of canapés, bread & butter, dessert buffet with tea & coffee.

ROAST STATION

Select one

PORK BELLY CRACKLING (GF) (DF)

Succulent oven roasted pork belly with crisp crackling, served with apple cider sauce and gravy.

SIRLOIN ROAST BEEF (GF) (DF)

Rubbed with rosemary, garlic and seeded mustard, seasoned with sea salt and served with Shiraz gravy.

CHAR GRILLED CHICKEN (GF)

Moroccan-style seasoned, charred chicken with lime & mint yoghurt.

MAPLE GLAZED LEG HAM

With grilled pineapple and maple pan juices.

ROAST TURKEY BREAST

With cranberry sauce and stuffing.

*Extra Roast Option - \$10.50 surcharge p.p

SIDE DISHES

Select four

MASH POTATO WITH SPRING ONION

ROASTED BABY POTATOES WITH
ROSEMARY SEA SALT

ROASTED ROOT VEGETABLES

COCONUT CORIANDER RICE

MIXED SEASONAL STEAM VEGETABLES

ASIAN STIR-FIRED GREENS IN GARLIC

GREEN BEANS & PEAS WITH MINT &
FETTA

BAKED CHEESY CAULIFLOWER

RISONI PASTA BAKE WITH SPINACH

BASIL AND PARMESAN

MAIN COURSE

Select one

GREEK LAMB (GF)

8-hour slow cooked greek styled lamb with fresh mint yoghurt.

BUTTER CHICKEN (GF)

With spiced mango chutney and fresh mint yoghurt.

BEEF BOURGUIGNON (GF) (DF)

French slow cooked beef braised in red wine and mushrooms.

BRAISED CHICKEN BREAST (GF)

Wrapped with prosciutto, sage and dressed with Sicilian olives & pea pesto.

ASIAN STYLE SALMON (GF) (DF)

Pan fried in soy glaze with ginger and crispy shallot dressing.

MOROCCAN ROOT VEGETABLES (V) (GF)

With date Tagine and sumac labneh.

BAKED RATATOUILLE WITH FRESH MOZZARELLA AND BASIL (V) (GF)

SALAD STATION

Select three

CLASSIC CAESAR SALAD

Cos lettuce, bacon, croutons and shaved parmesan

GREEK SALAD (V) (GF)

With Sicilian Olives, tomatoes and lemon oregano dressing.

ROASTED POTATO SALA (GF)

With caramelised onion and sour cream dressing.

ROASTED BEETROOT SALAD

With Couscous, capsicum and fetta.

ASIAN BROWN RICE, BROCCOLI, CASHEW, ROCKET (V) (GF)

CHIPOTLE ROAST CAPSICUM & CHARRED SWEETCORN (V) (GF)

MIXED GREENS SALAD (V) (GF)

With spinach, fennel and cucumber dill dressing.

MEDITERRANEAN PASTA SALAD (V)

Penne pasta, with basil pesto and shaved pecorino cheese.

FRESH ROCKET, PICKLED RED ONION, DANISH FETTA & CUCUMBER (V) (GF)



FEASTING TABLE MENU

All served with a selection of canapés, bread & butter, dessert buffet with tea & coffee.

MAIN COURSE

Select Two

BRAISED CHICKEN BREAST (GF)

Slow braised chicken breast, wrapped in prosciutto with Sicilian olives, crispy sage & pea pesto.

MEDITERRANEAN LAMB (DF)

With hummus, roasted carrot, lentil & house-made made flat bread.

SMOKED BEEF BRISKET (GF) (DF)

Hickory smoked 10-hour Beef Brisket, charred sweetcorn salad, house special BBQ sauce and sweet potato crisps.

SIRLOIN OF ROAST BEEF

Smothered in seeded mustard and served with Yorkshire pudding, cherry tomatoes on the vine and house beef gravy.

CRISPY PORK BELLY (GF) (DF)

With sticky asian style glaze and crackling dust.

ASIAN STYLE SALMON (GF) (DF)

Pan fried salmon, crispy skin in soy and sherry juices, fresh ginger & shallot dressing with sticky purple rice.

SZECHUAN GRILLED EGGPLANT (VEGAN) (GF) (DF)

With mushroom & cauliflower rice.

BAKED RATATOUILLE (V) (GF)

Pan Vegetable stack with fresh mozzarella stack, basil oil and tomatoes.

SIDE DISHES

Select Three

DUCK FAT POTATOES (GF)

Rosemary & garlic confit.

ROASTED PUMPKIN & SWEET POTATO (V) (GF)

GREEN BEAN AND PEAS (V) (GF)

With feta and almonds.

ROASTED ROOT VEGETABLES (V) (GF) (DF)

CREAMY POTATO BAKE

BAKED BABY CARROTS

With citrus dressing & pecorino cheese.

CHAMP POTATO WITH GREEN SHALLOTS

ITALIAN SALAD (V) (GF)

With bocconcini, cherry tomato, artichoke, olive & balsamic glaze .

ROASTED CAULIFLOWER SALAD (GF)

With chorizo and chickpea.

ROASTED BEETROOT, APPLE, FETA & SPINACH SALAD (V) (GF)

HEIRLOOM TOMATO SALAD

With cucumber & pickled onion.

FRESH ROCKET, APPLE, DANISH FETA WITH AGED BALSAMIC GLAZE



Smoked 10 Hour Beef Brisket



DESSERT MENU

SELECT FIVE

MINI NUTELLA JARS

Warm chocolate crumble with chocolate mouse.

LEMON CURD CRUMBLE JARS (GF)

Mini lemon curd jar, milk crumble and raspberry crème moussé.

STRAWBERRIES & CREAM CAKES

With toasted almonds.

DULCHE DE LECHE TART

Couverture chocolate ganache.

RASPBERRY & WHITE CHOCOLATE CHEESECAKE

SEASONAL FRESH FRUIT PLATTER (DF) (GF)

VANILLA PANNACOTTA (V)

With raspberry jelly.

APPLE CRUMBLE & CUSTARD TARTLETS.

CHOCOLATE S'MORE PEANUT BUTTER PUDDING

With flame torched marshmallows.

STICKY DATE PUDDING

With house made butterscotch sauce.

SAVOURY LOVERS

FRUIT & CHEESE PLATTER

Selection of dried fruits, cheeses, nuts and more.
Shared up to 20 people.

\$120

Extra Add-on, not included in package.

*Please Note: All desserts served with your supplied Wedding Cake cut onto platters and served on the Dessert Buffet.

WEDDING CAKES

Our wedding cakes are all custom made to your liking with real ingredients using butter, flour and eggs. Just pick your favourite flavour and let us 'WOW' you and your guests with a decadent, moist, crowd pleasing wedding cake.

Our cakes are not made with fondant, we finish only with buttercream icing. Don't worry if you are gluten free, we can also cater to you.

CAKE FLAVOURS

MIXED BERRY & CUSTARD VANILLA 
SPONGE with vanilla bean syrup.

CHOCOLATE MUD
Rich moist chocolatey cake with Belgian chocolate ganache and fresh strawberries.


WHITE CHOCOLATE & RASPBERRY 
MUD
with white chocolate ganache with raspberry compote.

LEMON & BLUEBERRY SPONGE
with vanilla sponge, lemon curd dotted with blueberries.

BAKED RASPBERRY BROWNIE
CHEESECAKE
multiple layers of rich light chocolate brownie, baked cheesecake with raspberries.

FLUFFY CARROT CAKE
with lemon cream cheese icing and candied pistachios.

PINA COLADA CAKE, VANILLA WHITE
CHOCOLATE MUD
Malibu coconut ganache, white chocolate coconut crunch. (surcharge \$50 per tier)

MALTESERS MILO & CHOCOLATE 
BROWNIE
crunchy pieces of Maltesers and Milo ganache.
(surcharge \$50 per tier)

FERRERO ROCHER CHOCOLATE MUD
with hazelnut dacquoise, Ferrero pieces, hazelnut ganache. (surcharge \$70 per tier)

ICING STYLE

Choice of one

Naked Finish

Semi-naked Finish

Ribbed Textured Finish

Smooth Finish

PRICING

One Tier \$ 200

Two Tier \$ 420

Three Tier \$ 600

Extra Tier \$800

Extra Flavours \$ 55

Extra Gold Leaf *Enquire Within*

PLEASE NOTE:

Clients are to provide and set-up ALL decorations - cake toppers, flowers, greenery etc.

We suggest emailing a picture of what you like so we know what your inspiration is, as there may be additional costs depending on what you're after.

All cakes a finished with our special Buttercream Icing only.



*Four Tier Wedding Cake
Fresh flowers not included.*



Coolibah Gelato Cart Setup

GELATO CART

Why not add a little fun for you and your guests. Choose between serving your Gelato after your Ceremony or as a treat for you guests after dinner.

Self-serve is not available. Availability is not guaranteed, please contact your wedding coordinator to book in.

GELATO PACKAGE

- ✿ Gelato bicycle hire for 90 mins service time with one staff member
- ✿ Delivery & Setup outside Marquee. Wet weather backup location Homestead Veranda.
- ✿ Your choice of three Gelato flavours.
- ✿ Cups, waffle cones & spoons.
- ✿ Personalised Timber menu board gold or white foil letters.
- ✿ Custom white fabric umbrella.

Package Pricing - \$900

Please note: \$350 Initial Deposit required to secure booking.

Extra Flavour - \$120

Per Flavour

GELATO FLAVOURS

Select 3 flavours

- ✿ BAILEY'S
- BOYSENBERRY
- CHOCOLATE
- COFFEE
- COOKIES N' CREAM
- FERRERO ROCHER
- HAZELNUT
- MACADAMAIE
- MINT SLICE
- REECE'S PEANUT BUTTER CUPS
- RUM & RAISIN
- ✿ SALTED CARAMEL
- STRAWBERRY
- TURKISH DELIGHT
- VANILLA BEAN
- WHITE CHOCOLATE

SORBETS (DF)

- BLOOD ORANGE
- LEMON
- ✿ MANGO
- PASSIONFRUIT
- PINEAPPLE
- RASPBERRY
- SALTED LIME

VEGAN GELATO

- CHOCOLATE
- ✿ CHOCOLATE OREO
- PEANUT BUTTER CHOC CHUNK
- VANILLA

CHAMPAGNE TOWER

The sound of a Champagne cork popping is the signal of an exciting celebration about to happen. Take it to the next level at your wedding for you and your guests with a luxurious Champagne Tower!

Create your picture perfect moment after your Ceremony or at your Reception.

PACKAGE INCLUSIONS

- ✿ Champagne Tower Setup
 - Polished Crystal Glassware
 - Acrylic Drip Tray
 - Coupe Champagne Glasses
 - Vintage Champagne Bucket
 - Pack Down
- ✿ Choice to setup on Wine Barrel or White Linen Table.
Wine Barrel setup only available for 5 tier towers and below.
- ✿ Complimentary bottles of Rothbury Estate Sparkling used for pouring
- ✿ Tray Service for Bridal Party.

PRICING

Includes Rothbury Estate Sparkling

4-tier 30 glasses	\$400.00
5-tier 55 glasses	\$500.00
6-tier 91 glasses	\$600.00
7-tier 140 glasses	\$740.00

UPGRADES


Moet Champagne Per Bottle	\$100.00
Veuve Clicquot Per Bottle	\$110.00
Edenvale Non-Alcoholic Wine Sparkling Cuvee	Enquire Within






COCKTAILS

Menu & pricing subject to seasonal change.

 **MR & MRS TWIST** 21
Cointreau, Vodka, Raspberry & Pink Grapefruit, Lime Juice, Raspberry foam (V).

ESPRESSO MARTINI 21
Kahlúa, Baileys, Vodka, Espresso.

VIOLET GIN GARDEN 19
Gin, Butterfly Pea Tea, Soda Water, Fresh Lime.

 **SOMETHING BLUE** 21
Coconut rum, Pineapple Juice, Mandarin Oil, Lime Juice, Coconut Cream, Lemonade.

CHILLI MARG 21
Tequila, coconut & chilli salt rim, Lime Juice, Citrus Syrup.

SPECIAL OFFER

All pre-ordered cocktails priced at only \$16 each.

Select up to 2 cocktails to add to your Bar Tab for pre-order only. All must be served at one specific time. Minimum order of 40% of your guest numbers.

BEVERAGE PACKAGES

Select from our beverage packages:

STANDARD BEVERAGE PACKAGE

\$65 p.p for 5 hr Beverage Service

WINE

Rothbury Estate Sparkling Cuvée

Rothbury Estate Sauvignon Blanc

Rothbury Estate Cabernet Merlot

BEERS & DRAUGHT

Great Northern, XXXX Gold,

Hahn Premium Light

NON-ALCOHOLIC

Soft Drinks, Juice & Sparkling

Mineral Water

BAR TAB OPTION

Prepaid minimum spend \$3800
for Infinity & Silver Collection
or Reception Only Package.

Please Note:

Beverage Package Extension - additional \$14p.p / per hour.

Ceremony Only Bar Tabs \$500 min. spend per hour.

Please speak to our staff for special alcohol requests.

PREMIUM BEVERAGE PACKAGE

\$70 p.p, for 5 hr Beverage Service

WINE

Rothbury Estate Sparkling Cuvée

Rothbury Estate Sauvignon Blanc

Rothbury Estate Cabernet Merlot

Hartogs Moscato

DRAUGHT & PREMIUM BEERS

Hahn Premium Light, Great

Northern, Corona, James Squire One

Fifty Lashes, Somersby Apple Cider

NON-ALCOHOLIC

Soft Drinks, Juice & Sparkling

Mineral Water

***Most popular with Infinity
& Silver Collection to treat
your guests.**





Outdoor Cocktail Bar

BEVERAGE MENU

Menus & pricing subject to seasonal change.

WINE LIST

Rothbury Estate Sauvignon Blanc	10
Rothbury Estate Cabernet Merlot	10
Rothbury Estate Sparkling Cuvée	11
Hartogs Moscato	11

PREMIUM WINE

Vidal New Zealand Marlborough Sauvignon Blanc	12
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NON-ALCOHOLIC

Orange Juice	5
Ginger Ale	5
Coke	5
Coke Zero	5
Lemonade	5
Raspberry Lemonade	5
Lemon Squash	5

REFRESH

Lemon Lime & Bitters	6
Soda Water	6
Tonic Water	6

BEER LIST

Great Northern Original	10
Hahn Premium Light	10
XXXX Gold	10

PREMIUM BEERS

James Squire One Fifty Lashes	11
Corona	11
Somersby Apple Cider	11

SPIRITS

Jim Beam	12
Jack Daniels	12
Johnny Walker	12
Jamesons	12
Bundaberg Rum	12
Kahlua	12
Canadian Club	12
Malibu	12
Vodka	12
Gin	12

PREMIUM SPIRITS

Grey Goose Vodka	16
Hendrick's Gin	16
Johnny Walker Black Label	16
Year Old Scotch	16
Chivas Regal 12 Years Aged Whisky	16

MOCKTAIL MENU

Menu & pricing subject to seasonal change

VIRGIN MR & MRS TWIST 14

*Raspberry & Pink Grapefruit Soda,
Lime Juice, Raspberry foam (V).*

VIRGIN ESPRESSO MARTINI 14

*Freshly Ground Espresso, Coconut
Cream, Espresso Beans (V).*

VIOLET GARDEN 14

*Butterfly Pea Tea, Soda Water, Fresh
Lime Juice, Lemonade (V).*

VIRGIN BLUE 14

*Pineapple Juice, Mandarin Oil, Lime
Juice, Coconut Cream, Lemonade.*

VIRGIN CHILLI MARG 14

*Coconut & chilli salt rim, Lime Juice,
Citrus Syrup.*

SPECIAL OFFER

All pre-ordered Mocktails priced at only \$10 each.

Select up to 2 Mocktails to add to your Bar Tab for pre-order only. All must be served at one specific time. Minimum order of 40% of your guest numbers.





Gnocchi

SHARED ENTREÉS

Choice of Two for \$18.50 per guest.

BURRATA (V) - feasting/buffet

Grilled heirloom tomatoes and freshly grilled sourdough and olive oil.

STEAMED BAO = feasting/buffet

Pulled BBQ Beef Brisket, pickled cabbage, crispy shallots and kewpie mayo.

CHICKEN KARAAGE (G) - feasting/buffet

Crispy fried chicken with lime, lettuce and kewpie dip.

BRUSCHETTA - feasting/buffet

CURED PORK BELLY (GF) - feasting/buffet

Vine Apple, cucumber, pickled cabbage, Vietnamese dressing and pork crackling.

GNOCCHI (V) - feasting/buffet

Pan fried gnocchi with tomato & basil fondue sauce, semi dried cherry tomato and freshly shaved parmesan.

*Add-on as an extra FOR FEASTING OR BUFFET MENU ONLY

ADDITIONAL FOOD

Add-on as an extra

ANTIPASTO GRAZING BOARDS

\$150

Selection of fine deli meats, dips, selection of cheeses, bread and more. Shared between up to 10 guests.

SEAFOOD CART

King prawns, Rock Oysters, Smoked Salmon served on a bed of ice with condiments.

Market Price
Enquire within



Antipasto Grazing Boards



Next Steps...

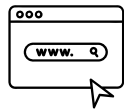
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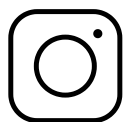
Website

www.coolibahdowns.com.au/



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Instagram

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