

Wedding Cocktail Menu

Selection of 8 Savoury | 55

Selection of 8 Cocktail desserts | 10

Toby's Estate coffee & tea station

Seafood

Sumac salmon kebabs, dill lime mayonnaise

Prawns wrapped in prosciutto, Moroccan butter

Salt and pepper dukkah squid, smoked paprika aioli

James squire battered flat head fillets, caper chili tartar sauce

Salmon, dill, potato and Bulgarian feta cake

Meat and Chicken

Lamb oregano souvlaki, lemon aioli

Chermoula chicken kebabs, harissa aioli

Middle Eastern lamb pasties, labneh

Harissa spiced chicken wings, toum (garlic sauce)

Wagyu beef souvlaki, preserved lemon zhoug sauce

Almond chicken, honey pomegranate sauce

Middle Eastern spicy lamb, pine nut sambousek, hummus, corriander

Lamb kafta tagine, potatoes, shallots, fava beans, labneh

Za'atar Wagyu beef fillet kebabs, pomegranate jus



Vegetarian

Dips plate with assorted breads

Fried cauliflower, eggplant jam, tahini sauce

Falafel, chakchouka, aioli

Ras el hanout pumpkin and feta sambousek, roasted pepper relish

Zucchini flowers stuffed with ricotta, feta and fennel seed, tomato pepper relish

Roast zucchini stuffed with olive, feta and semi-dried tomato

Pumpkin and parmesan risotto cake, olive tapenade

Feta, spinach sambousek, roasted pepper relish

Salads

Chermoula chicken, haloumi,
roasted pumpkin, salad, preserved lemon dressing

Harissa beef fillet, beetroot, feta, spinach salad, citrus dressing

Fattoush salad with house smoked salmon or chermoula chicken

Orange, fennel, avocado salad, parsley, mint, freekeh, fennel seed dressing

Feze lamb salad



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INDIVIDUAL MINI DESSERTS

Apple crumble

Pecan pie

Fruit flan

Strawberry pistachio flan

Pear and almond tart

Berry frangipane tart

Cheese cake

Chocolate mousse tart

Lindt chocolate brownie

Custard tart

Raspberry tart

Blueberry tart

Caramel mixed nut tart

Pina colada

Florentine

Caramel slice

Carrot pistachio

Canoli (vanilla / chocolate / ricotta)

Strawberry mousse tart

Lemon meringue

Passionfruit meringue

Hazelnut mocha

Rocky road

Assorted Baklava



Kids Menu & Drinks

All served with chips, salad and gelato

Cornflake crumbed chicken | 25

Fried calamari | 25

Fresh crumbed flathead | 25

Eye fillet minute steak | 25

Orange juice / Apple juice Tap soft drinks



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Meze Me Wedding /Function Terms and Conditions

Deposit paid secures booking / Deposit are **non-refundable** / \$100 per 10 people.

Final numbers and menu choices will need to be given **at least four days prior** to function date, functions **over 100 people 1 week prior**. Final numbers is what will be charged.

Sit down Wedding / Function private areas

100 adults' minimum for main function hall (private entertainment available inc. piano room)

45 people minimum for back deck (private entertainment available)

Cocktail Wedding / Function private areas

150 adults' minimum for main function hall (private entertainment available inc. piano room)

60 people minimum for back deck (private entertainment available)

What is Included:

- Use of the gardens surrounding the restaurant for photos and ceremony's prior notice required
- White Cloth napkins per guest
- White Table clothes per table
- Liaising, Table Plan and Running Order Sheet organised with you to be executed on wedding/function day.
- Microphones (available for private areas only)

Additional costing:

- Pianist \$50 per hour (pending availability)
- 58 "LCD smart TV set up for Photos videos etc. \$50 (BYO Laptop)
- Rotunda hire \$450 with 20-30 chairs provided (mezeme to reimburse landlord)

Menus that include **one** complimentary House drink. Drinks package is arranged, subtract \$4 from menu price

- Food and drink extras
- Meze Me will do all it can to source your chosen menus ingredients due to seasonal availability ,we may need to omit and or substitute ingredients or menu choice with notice and liaising with organizer
- Meze me will do all it can to accommodate food allergies and dietary requirements with 2 days prior notice on all group bookings. To give our Chef and management ample time to have all dietary requirements met.
- Selection of four canapés served on arrival | 18
- Mixed nuts, chermoula olives | 2
- After dinner fruit platters | 4.5
- Selection of local and imported cheeses, Persian figs, mixed breads | 6
- Mixed petit fours | 5
- Toby's Coffee Tea station (if not already included) | 2
- Cakeage (no charge if booked 3 course menu) | 2

DISCLAIMER: MezeMe Grove is primarily a **restaurant**. Although your function will be our priority, we reserve the right to trade as Restaurant in your unreserved space .