

# Wedding Menus

# Shared Menu

## Entree

Please select three

Tiger Prawn Salad, cucumber, green papaya, chilli, peanut GF DF

Serrano Ham, goats curd, rockmelon, vinocotto, rocket GF

Cured Petuna Ocean Trout, avocado, buttermilk, rye

Pork Belly, celeriac remoulade, apple, watercress GF

Heirloom Tomato, handmade burrata, sunflower, basil, balsamic V GF

Truffle Mushroom Tart, onion jam, parmesan, mustard leaf V

## Main

Please select three

Cone Bay Barramundi, crushed potato, fennel, caper and pine nut salsa GF

Charred Huon Valley Salmon, harissa, green beans, cous cous, preserved  
lemon DF

Fregola, lamb shoulder, chilli, cherry tomato, olive, mint

Angus Beef Cheek, truffled polenta, forest mushroom, cavolo nero, jus GF

Confit Duck Leg, potato rosti, red cabbage, broccolini, jus GF DF

Corn Fed Chicken Breast, butternut pumpkin, pea, serrano ham GF





# Shared Menu Cont.

## Sides

Please select two

- Mixed leaf salad (included) Kipfler Potato with butter and mint V GF
- Tomato Salad with buffalo mozzarella, balsamic and basil V GF
- Maple Glazed Pumpkin with roasted chillies and seeds V GF DF
- Steamed Greens with lemon and olive oil V GF DF

## Dessert

Please select three

- Pavlova with seasonal fruit, passionfruit and honeycomb V GF
- Chocolate Mousse Gateaux with berries and salted caramel V
- Coconut Panna Cotta, seasonal fruit, meringue GF DF V
- Passionfruit Tart, pine nut brittle, passionfruit sorbet V
- Chocolate Fondant, hazelnut praline, vanilla bean ice cream GF V
- Selection of Australian Cheeses with quince paste, grapes, lavosh V
- Seasonal Fruit V GF DF







# Cocktail Menu

## Canapes

### Cold

Freshly Shucked Sydney Rock Oysters with mignonette dressing GF DF

Vegetable Rice Paper Rolls with chili lime dipping sauce DF V GF

Ocean Trout and Avocado Tartlet

Tomato and Goats Curd Tart with olive and lemon balm V

Marinated Eggplant Crostini with goats curd, mint and puffed rice V

Peking Duck Crepes

Antipasto Vegetable Skewer VE DF GF

Lime & Ginger Prawn Skewer GF DG

### Hot

Vegetable samosa VE

Truffle Mushroom Arancini with aioli and parmesan V

Peking Duck Spring Roll with hoisin DF

Beef & Red Wine Pie with mustard pickle DF

Lamb Kofta with mint yoghurt GF

Steamed Vegetable Dumpling with soy dipping sauce V GF

Tempura Prawn with aioli DF

Quiche Lorraine

### Substantial

Spicy Tuna Lettuce Tacos GF DF

Fried Chicken Thigh with spicy BBQ, fennel slaw DF

Lamb Cutlet with macadamia mint dressing GF DF

Mini Beef Sliders with slaw





# Cocktail Menu Cont.

## Grazing Table

Selection of charcuterie, cheeses, antipasti, seasonal fruit, lavosh crackers & fresh bread



# Alternate Menu

## Entree

Select two from below

Tiger Prawn Salad, cucumber, green papaya, chilli, peanut GF DF

Serrano Ham, goats curd, rockmelon, vinocotto, rocket GF

Cured Petuna Ocean Trout, avocado, buttermilk, rye

Pork Belly, celeriac remoulade, apple, watercress GF

Heirloom Tomato, handmade burrata, sunflower, basil, balsamic V GF

Truffle Mushroom Tart, onion jam, parmesan, mustard leaf V

## Main

Select two from below

Cone Bay Barramundi, crushed potato, fennel, caper and pine nut salsa GF

Charred Huon Valley Salmon, harissa, green beans, cous cous, preserved  
lemon DF

Fregola, lamb shoulder, chilli, cherry tomato, olive, mint

Angus Beef Cheek, truffled polenta, forest mushroom, cavolo nero, jus GF

Confit Duck Leg, potato rosti, red cabbage, broccolini, jus GF DF

Corn Fed Chicken Breast, butternut pumpkin, pea, serrano ham GF

## Dessert

Select two from below

Pavlova with seasonal fruit, passionfruit and honeycomb V GF

Chocolate Mousse Gateaux with berries and salted caramel V

Coconut Panna Cotta, seasonal fruit, meringue GF DF V

Passionfruit Tart, pine nut brittle, passionfruit sorbet V

Chocolate Fondant, hazelnut praline, vanilla bean ice cream GF V







# Deluxe Beverage Package

## Sparkling Wine

Lorimer NV Chardonnay Pinot Noir Brut Cuvee Riverina, NSW

## White Wine

Lorimer Semillon Sauvignon Blanc Riverina, NSW

Lorimer Chardonnay Riverina, NSW

## Red Wine

Lorimer Cabernet Merlot Riverina, NSW

Lorimer Shiraz Riverina, NSW

## Beer & Cider

James Boag's Premium Light Beer

Furphy Refreshing Ale

Byron Bay Lager

## Soft Drink, Juice & Water

MODA still & sparkling water, assorted soft drinks & juice included

UPGRADE – additional cost

# Elite Beverage Package

## Sparkling Wine

De Bortoli Winemaker Selection Chardonnay Pinot Noir Sparkling

## White Wine

De Bortoli Winemaker Selection Chardonnay

De Bortoli Winemaker Selection Pinot Grigio

## Red Wine

De Bortoli Winemaker Selection Shiraz

De Bortoli Winemaker Selection Cabernet Sauvignon 75cl

## Rose

De Bortoli Winemaker Selection Shiraz Rose

## Beer & Cider

Heineken 0.0

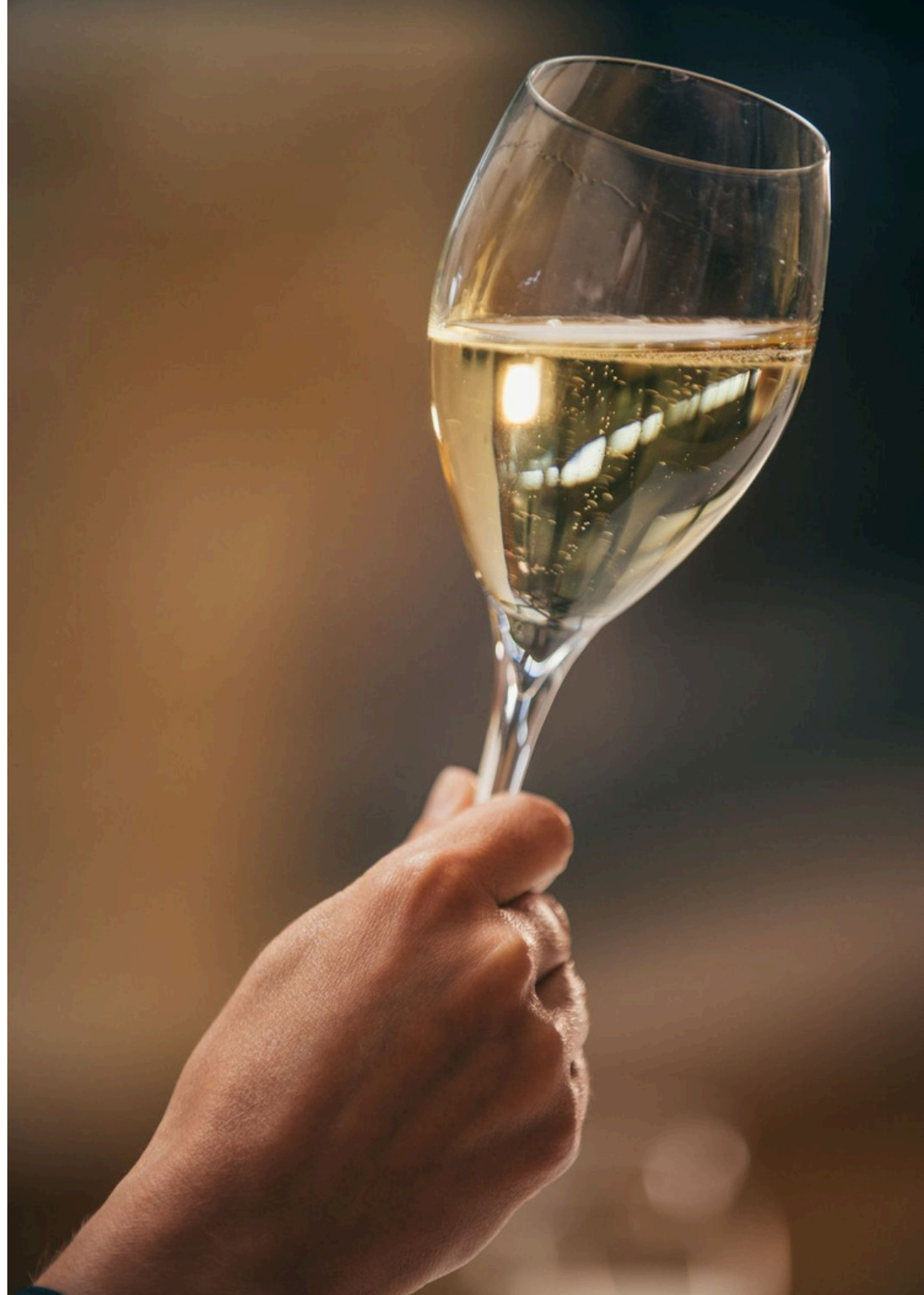
Furphy Refreshing Ale or 7th Day Pilsner Tap Beer

Byron Bay Lager or 7th Day Pale Ale Tap Beer

## Soft Drink, Juice & Water

MODA still & sparkling water, assorted soft drinks & juice included

UPGRADE – additional cost







# Premium Beverage Package

## Sparkling Wine

La Boheme Cuvee Blanc de Blanc Yarra Valley, VIC  
La Boheme Cuvee Rose Sparkling Rose Yarra Valley, VIC

## White Wine

La Boheme Act One Riesling Yarra Valley, VIC  
La Boheme Act Three Pinot Gris Yarra Valley, VIC

## Rose

La Boheme Act Two Dry Yarra Valley, VIC

## Red Wine

La Boheme Interlude Pinot Noir Yarra Valley, VIC  
La Boheme Act Four Syrah Gamay Yarra Valley, VIC  
La Boheme Cabernet Sauvignon & Sangiovese Yarra Valley, VIC

## Beer & Cider

Furphy Refreshing Ale or 7th Day Pilsner Tap Beer  
Byron Bay Lager or 7th Day Pale Ale Tap Beer  
Pipsqueak Best Apple Cider  
Heineken 0.0

## Soft Drink, Juice & Water

MODA still & sparkling water, assorted soft drinks & juice included

UPGRADE – additional cost

# Prestige De Beaurepaire Beverage Package

Make it French!

## Sparkling Wine

De Beaurepaire 'Blanche Fleur' Blanc De Blanc Rylstone NSW

## White Wine

De Beaurepaire La Comtesse Chardonnay Rylstone NSW

De Beaurepaire Billet Doux Sémillon Sauvignon Rylstone NSW

## Rose

De Beaurepaire Annabelle Crémant De Rose Rylstone NSW

De Beaurepaire Rylstone Estate Match Point Rose Rylstone NSW

## Red Wine

De Beaurepaire 'Perceval' Pinot Noir Rylstone NSW

De Beaurepaire Rylstone Estate Aviatrix Cabernet Shiraz Rylstone NSW

De Beaurepaire Rylstone Estate Aviatrix Cabernet Shiraz Rylstone NSW

De Beaurepaire La Marquis Cabernet Sauvignon Rylstone NSW

## Beer & Cider

Furphy Refreshing Ale or 7th Day Pilsner Tap Beer

Byron Bay Lager or 7th Day Pale Ale Tap Beer

Pipsqueak Best Apple Cider

Heineken 0.0

## Soft Drink, Juice & Water

MODA still & sparkling water, assorted soft drinks & juice included

UPGRADE – additional cost







## Bespoke Wines Beverage Package

Our sommelier can customize your beverage package from our restaurant's wine list upon request.

Non-alcoholic beverage packages are available upon request.



# Cocktails

1 hour \$40pp | 2 hours \$60pp | 3 hours \$80pp  
4 hours \$95pp | 5 hours \$100pp

Select two

Aperol Spritz • Espresso Martini • Mojito • Margarita

# Spirits

\$12 per glass

Manly Spirits Gin

Manly Spirits Vodka

Bundaberg Rum

Jim Beam Bourbon

Johnny Walker Red Label

El Jimador

\$13 per glass

Don Julio

# 7th Day Craft Beer

\$5 per person

Pale Ale

XPA

Raspberry Sour Cider

RED IPA

Pilsner





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[www.qstation.com.au](http://www.qstation.com.au)

(02) 9466 1526

[wedding@qstation.com.au](mailto:wedding@qstation.com.au)