

COMMON
GROUND
project

WEDDINGS



COMMON GROUND

project

WEDDINGS

NAME _____

DATE _____

No. OF ADULTS _____

No. OF KIDS _____

Please note we will need this form completed and sent to
hello@commongroundproject.com.au at least 48 hours prior to the event date.

COCKTAIL MENU

5 HOUR PACKAGE – \$130^{HEAD}

Includes drinks

CANAPES

Choose 3 canapes from the hot & cold options

COLD CANAPES

- Seasonal oysters w' shallot vinaigrette
- Trout & herb rillette w' pickled daikon on linseed wafer
 - Beef tartare in witlof w' pangritata
 - Fresh farm Radish w' turmeric cashew cream
- Miso sashimi seasonal fish w' pickled Kohlrabi

HOT CANAPES

- Seasonal mushroom tartlets w' goats chervil & truffle oil
 - Southern fried chicken w' ranch dressing
- Beef brisket slider w' pickled Farm veg slaw & aioli
- Pulled pork slider w' slaw, BBQ sauce & pickled jalapeno
 - Beetroot and red lentil fritters w' aioli
 - House made pies w' tomato relish
 - Mini sausage rolls
 - Mini Warragul green & ricotta rolls
 - Truffle & cheese toastie

SUBSTANTIAL – CHOOSE 2

- 18 hour cooked beef brisket & apple slaw
 - Grain salad w' pomegranate dressing
- Soba noodle salad w' seasonal greens & tamari dressing.
 - Market fish & chips w' house made tartare
 - 3 Cheese pasta w' salad greens

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COMMON GROUND *project*

WEDDINGS

SHARED MENU

5 HOUR PACKAGE - \$145^{HEAD}

Includes drinks

All mains are served w' seasonal herbs
& accompaniments

ENTRÉE SHARED - CHOOSE 3

- Wagyu bresaola w' stracciatella cheese, sherry glaze, truffle oil & soft herbs
- Trout & Herb rilette w' pickled daikon w' linseed wafers
- Soba noddle salad w' seasonal greens & tamari dressing
- CGP Beetroot w' farm greens & goats cheese
 - CGP Baby Heirloom honey carrots w' toasted hazelnuts and Labneh

MAINS SHARED - CHOOSE 2

- 18 hour brisket
- Woodfire ½ herb roast chicken
 - Sumac roasted cauliflower
 - Woodfire Whole seasonal fish
 - Woodfire Lamb shoulder

SIDES SHARED - CHOOSE 3

- Apple & fennel slaw
- CGP Salad Greens
- Roasted rosemary potato
- Roasted Dutch honey carrots
- Roquette & grana Padano salad
- Seasonal sautéed greens

SEATED MENU

5 HOUR PACKAGE - \$165^{HEAD}

Includes drinks

ENTRÉE - PLATED CHOOSE 2

- Wagyu bresaola w' stracciatella cheese, sherry glaze, truffle oil & soft herbs
- Trout & Herb rilette w' pickled daikon w' linseed wafers
- Soba noddle salad w' seasonal greens & tamari dressing
- CGP Beetroot w' farm greens & goats cheese
 - CGP Baby Heirloom honey carrots w' toasted hazelnuts and labneh

MAIN - PLATED CHOOSE 2

- 18 hour brisket w' pomme puree, wild mushroom, seasonal greens & jus
 - Roasted lamb shoulder w' heirloom baby carrot, Parsnip puree & jus
 - Seasonal Local Fish cooked in paperbark w' available market veg (written upon request)
 - Sumac roasted cauliflower w' grain salad, almond hummus & pomegranate molasses

DESSERT - PLATED CHOOSE 2

- Brownie w' peanut butter semifreddo & salted caramel sauce
- Lemon tart w' fresh berries & double cream
- Local cheese plate w' muscatels, lavish
 - Vegan raw mint slice
 - Vegan raw snickers slice

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