

COLLAGE CULINARY 2026
WEDDING SAMPLE MENU

Hot Sandwiches

A cocktail-forward menu with grazing and passed
canapés, plus chef-attended hot bites.

GRAZING TABLE

Sourdough Bread, Crackers, Oat Crisps
and assorted accompaniments

Nice Butter
flaky salt

Coco blanco hummus
chilli crunch

World Class Mixed Cheese and Charcuterie
preserves, seasonal fruit

PASSED CANAPÉS

Burrata Skewer
grilled peach, sumac

Empanada
Sweet potato, oaxaca cheese, salsa macha

Tuna Cru
sesame snap, charred scallion aioli,
nori crunch

Lamb Kofta Skewer
blackened pepper sauce, herbs

Popcorn Chicken Skewer
27 spice, famous ranch

Spring Roll
smoked pork belly, grilled corn



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HOT STATION

HOT SANDWICHES

Papo Secos (Crusty Portuguese Rolls)

with choice of 2:

24 Roast Pork Shoulder (sliced to order)

mustard, ale, korean chilli

Smoked Japanese Eggplant

miso/maple glaze with:

salsa verde (italian style)

fried onions

preserved lemon aioli

assorted pickles

SALADS

Orzo Salad

chimichurri, onion confit, olive

Caesar Salad

hand-torn croutons, parm, bocconcini

DESSERT

SWEET CANAPÉS

Miso-Caramel Glazed Brownie

cocoa nibs, chilli

Deep Fried Cheesecake

goat's cheese, preserved rhubarb, graham
cracker

Tart Tatin

confit apple, caramel, crème fraîche

Nada

puff pastry, nice custard

