

# EVENT MENUS

**DONOVANS**  
*Link*  
Eatery & Grounds

# BUFFET MENU

*Executive Chef, Matt Donovan, along with his family and team of experts have designed the menu utilising the freshest local ingredients. By taking fresh, simple flavours and adding just a little flare, he and his team are confident that their creations will make you smile. That's what it's all about.*

**MINIMUM 30 GUESTS APPLIES**

## **SILVER BUFFET MENU - \$45 PER PERSON**

Mixed breads & salted butter

Garden Salad

Coleslaw

Pasta Salad

A mix of gourmet sausages

Mixed flavoured chicken kebabs & sauces

Pavlova, fruits & cream

Baked cheesecake

Bowls of whipped cream

## **GOLD BUFFET - \$65 PER PERSON**

Mixed breads & salted butter

German potato, bacon & onion salad  
~~

Roasted pumpkin, chickpea, beetroot & fetta  
~~

Panzanella salad, tomato, cucumber, croutons, vinegar  
~~

Marinated minute steak with a mustard butter ~~

Pork, garlic & mushroom gourmet sausage ~~

Prawn & sausage skewers  
~~

Chocolate Brownie Bites  
~~

Meringue, passionfruit, berry cups  
~~

Mini citrus tarts

**DONOVANS**  
*Link*  
Eatery & Grounds

# BUFFET MENU

## PLATINUM BUFFET - \$80 PER PERSON

Local Artisan Sourdough, Cobb loaf and crusty French sticks with cultured butter

Tossed green salad, creamy coleslaw, Greek salad

Corn cobs with sea salt, smokey paprika and chilli butter

Tuscan smashed chats and maple roasted pumpkin

Roasted pork belly and crackle

Chermoula marinated chicken, lemon, spiced jasmine rice

Pulled beef ragu and Penne

Mustards, gravy, and assorted condiments

## DESSERTS

Pavlova and passionfruit

Selection of house-made mini tarts

Chocolate Brownie stacks

Forest Berry baked Cheesecake

Honeycomb sprinkle

Fresh cream

A selection of enveloped teas and coffee

## CAKEAGE - \$6.50 PER PERSON

Your celebration cake to be cut and served with forest berries and cream

**DONOVANS**  
*Link*  
Eatery & Grounds

# BANQUET MENU

*Executive Chef, Matt Donovan, along with his family and team of experts have designed the menu utilising the freshest local ingredients.*

*By taking fresh, simple flavours and adding just a little flare, he and his team are confident*

*that their creations will make you smile. That's what it's all about.*

**\$79 PER PERSON**

**ADDITIONAL MAIN MEAL OPTION \$90 PER PERSON**

A selection of mains and sides to be served on platters to the centre of each table. Please select 2 x mains and 2 x sides.

**Menu includes artisan bread rolls & salted butter**

## **MAINS**

Master stock braised pork belly, pomegranate molasses & fried shallot (GF, DF)

Crispy skin salmon, fennel salt, capers, soft herbs, lime butter (GF)

Slow braised lamb, rosemary, pickled onions & jalapeno jus (DF, GF)

Roasted scotch fillet with a mustard crust, horseradish & chimichurri (DF, GF)

Turmeric chermoula chicken breast, lemon, herbs, spices & yoghurt (GF)

## **SIDES & SALADS**

Green beans with lemon, feta & almonds (GF)

Panzanella salad, tomato, croutons, basil, pickled onions, cucumber, red wine vinegar & olive oil (V, DF)

Tuscan roasted crispy chat potatoes (V, DF, GF)

Mixed leaves, walnuts, apple, pecorino & balsamic (DF, GF, V)

Roasted Mediterranean vegetables, sea salt & fig balsamic glaze (Vegan)

Warm pumpkin salad, chickpeas, beetroot, feta cheese & balsamic (V)

## **DESSERT**

Additional \$15 per person a selection of desserts

Decadent chocolate brownie stack with warm chocolate sauce (GF)

Berry & white chocolate cheesecake

Citrus Tart

Chocolate Tart

Dulce de leche tart w berries & cream

**CAKEAGE - \$6.50 PER PERSON**

Your celebration cake to be cut and served with forest berries and cream

**DONOVANS**  
*Link*  
Eatery & Grounds

# COCKTAIL MENU

*Executive Chef, Matt Donovan, along with his family and team of experts have designed the menu utilising the freshest local ingredients. By taking fresh, simple flavours and adding just a little flare, he and his team are confident that their creations will make you smile. That's what it's all about.*

## **SILVER - \$49 PER PERSON**

*6 x small bites, 1 x large bite  
(Served over 1.5 hour period)*

## **GOLD - \$65 PER PERSON**

*4 x small bites, 3 x large bites & 2 x desserts  
(Served over a 2 hour period)*

## **PLATINUM - \$85 PER PERSON**

*4 x small bites, 2 x large bites, 2 x desserts + grazing table (3 x cheeses, deli meats, vegetable crudites, olives & breads)  
(served over a 2+ hour period)*

## **MINIMUM 30 GUESTS APPLIES**

### **SMALL BITES**

- Prawn & chorizo skewers (GF)
- Tomato salsa bruschetta with basil pesto (V)
- Prosciutto wrapped melon (GF)
- Prawn & avocado croute
- Rare roast beef & horseradish (GFO)
- Whipped Meredith's goats cheese & onion jam croute (V)
- Smoked salmon blini with chive cream cheese (GFO)
- Market fish ceviche tostada with lime, corriander and chilli
- Cucumber disc with salmon mousse and nori crisp (GF)
- Tomato and olive tart with balsamic glaze (V)
- Lamb kofta balls with tzatziki (GF)
- Loaded guac tostada with sliced jalapenos & tajin aioli (V)
- Chicken katsu, fried onion & gouchujang
- Thai basil & sweet chilli marinated mussels (cold)
- Chickpea hummus and sumac tart (V)
- Spanish prawn cutlet with chorizo & manchego
- Mini beef and red wine pies
- Smoked salmon & potato croquette
- Wild mushroom, parmesan and thyme arancini (V)
- Stone and Wood battered prawns with a dill aioli
- BBQ Pork spring rolls with a plum sauce
- Beef sausage rolls, bush pepper caramelised onion, tomato relish

**DONOVANS**  
*Link*  
Eatery & Grounds

# COCKTAIL MENU

## LARGE BITES

- Pork & chive gyoza with soy and ginger
  - Grilled half shell scallops with lemon & herb crust & lime butter (GF)
  - Butterflied whiting with macadamia crumb, lime aioli
    - Beef & smokey BBQ Sliders
  - Karaage chicken sliders with slaw & gochujang
  - Hoisin pork belly slider with slaw & crispy onions
  - Local prawn slider with shredded iceberg lettuce & marie rose
  - Chermoula pulled chicken and cous cous salad with spanish onion & green olive
  - Vietnamese noodle salad with chilled poached chicken & Nuoc mam (GF)
  - Malaysian chicken skewers with peanut & lime satay (GF)
  - Roasted cauliflower san choy bow (GF,V)
  - Asian pork & cashew san choy bow (GF)
  - Fried potato cake with beef brisket and caramelised onion (GF)
  - Korean chicken salad with sesame slaw and Gochujang (GF)
  - Chefs selection of mixed rice paper rolls (GF, VO)
    - Premium oysters mixture of 2 per person
- Kilpatrick, worcestershire and bacon  
Japanese, wakame, sesame, ponzu  
Natural oysters with mignonette

## DESSERT BITES

- Mini tarts
    - Choc hazelnut
    - Dulce de leche
    - Lemon & passionfruit with meringue
  - Chocolate mousse éclair with chocolate soil
  - Mini churros tossed in cinnamon sugar
    - Apple pie bites
    - Citrus shortbread squares
  - Chocolate ganache truffles (GF, VGO)
    - Triple chocolate brownie (GFO)
  - White chocolate and raspberry blondie (GFO)
  - Petite pavolva with chantilly cream, fresh berries & passionfruit (GF)
    - Cheesecake bites (GFO)
      - Biscoff & caramel
      - Basque
      - Lemon Meringue
      - Forest berry & white chocolate
- CAKEAGE - \$6.50 PER PERSON**  
Your celebration cake to be cut and served with forest berries and cream

# ALTERNATE DROP MENU

*Executive Chef, Matt Donovan, along with his family and team of experts have designed the menu utilising the freshest local ingredients. By taking fresh, simple flavours and adding just a little flare, he and his team are confident that their creations will make you smile. That's what it's all about.*

**2 COURSE- \$60 PER PERSON**

**3 COURSE- \$75 PER PERSON**

**PLEASE SELECT 2 MEALS OF EACH COURSE TO BE SERVED ALTERNATIVELY TO THE TABLE**

**MINIMUM 30 GUESTS APPLIES**

## PLATED MENU

Served with artisan bread with cultured butter

### ENTREE

Tomato and Mozzarella arancini with warm sugo and shaved grana padano (V)

Smoked salmon and potato croquette with a lime aioli, pickled onion and capers

Asian pork belly with noodle slaw, crispy onions, nam jim and sweet chilli glaze (GF)

Bruschetta- locally grown tomatoes, stratiatella, fig balsamic & fresh basil on artisan sourdough (V)

Caramelised onion tart with jamon, manchego cheese, olive tapenade (V)

Chilled king prawns, iceberg lettuce, marie rose, lemon (GF)

### MAINS

Roasted chicken breast, Moroccan vegetable tagine, preserved lemon yoghurt (GF)

Lamb shanks with Italian red wine sauce, rosemary, broccolini, golden mash (GF)

Roasted sirloin with horseradish mustard crust, broccolini, red wine gravy and potato puree (GF)

Lamb ragu, slow braised lamb and tomato stracciatella cheese, pangratto crumb, artisan pasta (GFO)

Coconut & lime baked Atlantic salmon on jasmine rice with a yellow curry sauce

Miso roasted pumpkin, crisp pepita and sesame praline, leaves, cherry tomato with a coconut caramel (V,GF)

**DONOVANS**  
*Link*  
Eatery & Grounds

# ALTERNATE DROP MENU

## DESSERTS

Lemon and passionfruit short crust tart with crushed meringue

Chocolate pistachio tart with a almond parline and chantilly cream

White chocolate and mixed berry cheesecake served with cream

Chocolate brownie with roasted macadamias, warm chocolate ganache & vanilla ice cream (GF)

Sticky date pudding with toasted almonds, warm butterscotch sauce and ice cream

Meringue, lemon curd, forest berries with whipped honey ricotta (GF)

## CAKEAGE - \$6.50 PER PERSON

Your celebration cake to be cut and served with forest berries and cream

## MENU UPGRADES

Antipasto platter- \$15 per person

A variety of cheeses, deli meats, dips, crackers, breads, olives and anti pasto vegetables

Oysters - \$6 each

Natural with mignonette

Japanese with wakame, sesame ponzu

Prawn and chorizo skewer - \$7 each  
with bravas aioli

# DRINKS PACKAGES

The best way to drink merrily without worrying about the bar tab running dry!  
Our drinks packages are charged per person and all guests must be on the same package, with the exception of minors.

## **BASIC DRINKS PACKAGE**

**4HRS – \$65PP**

**5HRS – \$75PP**

Sparkling | Wine  
Stonegate Cuvee Blanc  
Studio Series Pinot Gris  
Rhythm & Rhyme Rose  
Stonegate Cabernet Sauvignon

### Beer

Stone & Wood Pacific Ale  
Great Northern Supercrisp  
Corona  
King Tide Crispy Larger

### Non-Alcoholic

Lyre's 'Classico' Non-Alc Sparkling (0.0%)  
Heaps Normal XPA (less than 0.05%)  
Gordons Pink Gin (0.0%)  
Soft Drink / Orange Juice / Tea / Coffee

## **PREMIUM DRINKS PACKAGE**

**4HRS – \$75PP**

**5HRS – \$80PP**

Sparkling | Wine  
Villa Jolanda Italian Prosecco  
Bridgewood Marlborough Sauvignon Blanc  
Lambrook Seed Adelaide Hills Rose  
Bridgewood McLaren Vale Shiraz

### Beer

Stone & Wood Pacific Ale  
Great Northern Supercrisp  
Young Henrys Newtowner  
Balter Cerveza

### Non-Alcoholic

Lyre's 'Classico' Non-Alc Sparkling (0.0%)  
Heaps Normal XPA (less than 0.05%)  
Gordons Pink Gin (0.0%)

## **COCKTAIL HOUR – \$30PP**

One hour to follow on after the ceremony prior to the reception starting.

Limited to 2 cocktails per person

Couple can select 2 cocktails from our menu for their wedding day. If you choose to include this, it's an additional \$30pp.

### **Aperol Spritz**

### **Vodka Cool Mint Fizz**

### **Spiced Margarita**

### **Espresso Martini**

### **Cosmopolitan**

## **COCKTAIL + OYSTER HOUR – \$42PP**

2 cocktails + 2 oysters per person

Selection of 2 oyster styles (e.g. Japanese & Kilpatrick)

**All add-ons are flexible – we're open to tailoring portions (e.g. more oysters or cocktails) depending on the couple's preferences and guest numbers.**

# DONOVANS

*Link*  
Eatery & Grounds

# DRINKS PACKAGES

## BAR ON CONSUMPTION

Perfect for relaxed celebrations, gatherings, or private functions. Pre set your tab limit and staff will notify you when it is approaching. Drinks are charged per bottle opened.

Please pre- select 3 x beers/cider, 1x sparkling, 3 x whites & 2 x reds to be served at your event..

### BEERS

James Boags Premium Light Beer - \$9

Great Northern Super Crisp 3.5% - \$9

Corona - \$10

Stone & Wood - \$12

Coopers Pale Ale - \$10

Somersby Apple Cider - \$10

### SPARKLING

Long Row Cuvée Brut SA \$45 Bottle/\$11 Glass

Pizzolato Prosecco -Veneto Italy \$55 Bottle \$13 Glass

### WHITE

Long Row Moscato SA \$50 Bottle/\$11 Glass

Long Row Pinot Grigio SA \$50 Bottle/\$11 Glass

Long Row Chardonnay SA \$50 Bottle/\$11 Glass

Bridgewood Sauvignon Blanc- Marlborough \$50 Bottle/\$11 Glass

Angove Organic Rose SA \$54 Bottle/\$12 Glass

### RED

Bridgewood Shiraz - McLaren Vale \$54 Bottle/\$12 Glass

Long Row Merlot SA \$50 Bottle/\$11 Glass

Long Row Cabernet Sauvignon SA \$50 Bottle/\$11 Glass

Little Birdie Pinot Noir, SA \$55 Bottle/ \$13 Glass

### NON-ALCOHOLIC

Heaps Normal XPA (less than 0.05%) \$10

Gordons Pink Gin (0.0%) \$10

Lyre's Classico Non Alcoholic Sparkling (0.0%) \$10

Soft Drinks / Juices - \$6

BASIC SPIRITS - \$10 (please let staff know if spirits are permitted to be added to your bar tab or at your guests own expense.

### Minimum spend applies:

\$800 (Minimum 3-hour service period). Looking for something extra special? Speak to our friendly team - we'll help you curate a custom beverage package to suit your style and budget.

# DONOVANS

*Link*  
Eatery & Grounds

# MENU NOTES

All dietary requirements must be confirmed 7 days prior to the event with guest name and dietary requirement

Menu pricing valid for 2026 events please allow an increase for events held in 2027

Menu selections may be subject to change due to seasons and availability

## CHILDRENS MENU

Children up to 12 years. Includes fresh fruit and a single scoop ice cream and topping  
**\$25 PER PERSON**

## MEALS

Chicken Nuggets and chips,

Spaghetti Napoli

Crumbed whiting and chips

## CHILDREN EATING FROM THE BUFFET

Up to 12 years of age @ \$3 per year of age

eg: 10 year child at \$3 per year of age is \$30

## GELATO / SORBET CART – \$10PP

Served on the lawn for 1 hour

Pick up to 3 flavours

Gelato served for \$10pp for 1 hour, if catering is already supplied by Donovans.  
If hiring just the Gelato cart then the cost will be \$10pp for 1 hour as well as staffing fees on top of cost per person.

# DONOVANS

*Link*  
Eatery & Grounds