



KEVIN BAGSHAW JULY 4TH  
WEDDING MENU SUGGESTION

FINGER FOOD PLATTERS TO GRAZE:

MINI CAPRESE BITES, CHARCUTERIE SELECTION, VEGETARIAN STUFFED MUSHROOMS,  
PORK BELLY BITES WITH GINGER SOY, BAKED SCALLOPS WITH GARLIC LEMON BUTTER  
(SELECT 3, OR ALL, OR CHANGE ANY YOU'D LIKE TO)

STARTERS

Cornmeal crusted barramundi with tiger prawns, roasted sweet potatoes, fragrant  
bbq sauce ( lavender infused)

Or

Spinach, tomato and feta puff pastry tarts ( a chicken or fish version can easily be  
done instead/too)

MAIN COURSE

Slow roasted belly pork with Hassleback potatoes, apple gravy, Broccolini and  
snow peas

Skin on chicken breast seasoned with Aussie bush herbs ( oven roasted with  
crispy skin) served with root vegetable mash, braised red cabbage, Broccolini and  
pan gravy

DESSERT

1 Raspberry & white chocolate cheesecake with fresh fruit