

menus.

PADDOCK TO PLATE DINING //

We are passionate about our region and supporting our local farmers and producers. The Northern Rivers of NSW has some of the most fertile farming land found anywhere in the world, growing some of the best produce.

The paddock to plate philosophy is all about showcasing its best produce and producers. Simple and stunning local foods delivered from the paddock to your plate, served in plentiful abundance, and with little fuss.

Our paddock to plate menus typically start with canapes, then share platters and grazing stations to allow your guests space and time to mingle.

Then comes the delicious mains and of course desserts, both served seated.

for seasonal market fresh sides - please refer to our salads + sides menus, or, chat to us below



PADDOCK TO PLATE DINING //

CANAPÉS

Sashimi grade local kingfish seared with Tasmanian wasabi

Farmers market baby vegetables, potato aioli, rye & olive crumb and garden leaves

Coopers shoot tomatoes with Byron Bay burrata on Bread Social sourdough

Salumi free range pork 'nduja with Nimbin Valley washed rind cheese and Byron Bay honey.

Lismore salami & Tweed Valley chilli fetta with balsamic onion piano bread

Bangalow pork rillettes on Baker & Daughters baguette, cumquat marmalade

Tweed Valley jersey cow labneh, native spice dukkha, pomegranate and molasses

Freshly shucked Ballina oysters with Forvm vinegar cabernet mignonette

Ballina prawn rolls with native lime aioli.

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SHARE PLATTERS & BUFFET STARTERS

Bread Social sourdough with Nimbin Valley cultured butter

Freshly shucked Ballina oysters with Forvm vinegar cabernet mignonette

Sashimi platter of local kingfish and tuna, freshly grated Tasmanian wasabi

Ballina prawn buckets with lemon myrtle aioli

Smoked wild barramundi smorrebrod with Tweed Valley quark and native lime

GRAZING STATIONS

Maple, coffee & Guinness glazed Bangalow ham, Baker & Daughters baguettes with ~
Byron Bay mustards

Grilled peppers & farmers fennel jam with Byron Bay burrata and local Crabbes Creek breads
Esperanza Farms charcuterie, Tweed Valley cheeses, Bread Social pinwheel bread and ~
Tyagarah Apiaries Honey

Baker & Daughters Bangalow pork and fennel mini sausage rolls, with spiced ~
Coopers Shoot tomato relish

Byron grass fed chuck and brisket beef brioche slider, pickles, Stone & Wood ~
stone beer cheese sauce

Dorper lamb kebab mini pita pockets, toum sauce, Coopers Shoot tomato salsa with ~
farmers market chili & herbs

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MAINS

Baked Nimbin Valley black cow brie, roasted grapes, honey, walnuts and rosemary
16 hours brined, sous vide and fire roasted Dorper lamb shoulder with ~
local garlic, lamb bone jus, roasted grapes, parsley & lemon

Slow braised Byron Bay grass fed beef ribs with a smoky BBQ jus.

Cedar plank Tasmanian salmon with capers, almonds & Nimbin Valley café de paris butter

Crisp confit Bangalow pork belly with green apple and Byron Bay mustard glaze.

Roasted Dorper lamb stuffed with Byron Bay macadamia's, rosemary and ~
farmers greens, native juniper & buttermilk gravy

Whole Brooklet Springs chicken, kohlrabi and radishes from ~
Kennedy's Lane Farm & fig chutney

Byron Bay grass fed Black Angus wrapped in Salumi pancetta with ~
roasted Broadridge mushrooms and Bangalow eggs bernaise

DESSERT

Chiboust of Byron Bay honey with finger lime syrup & butter sable
Tallogum raspberries & strawberries, Nimbin Valley crème fraiche ~

Bee One Third honeycomb and Stracci pastry

"affogato" BEAM coffee espresso, In The Pink gelato and Brookies Mac liqueur



PRICING + ADDITIONAL INFO //

PRICING

2 canape/3 canape	\$14/21 per person
2 course starter and main only	\$68 per person
2course starter, main & sides	\$82 per person
Dessert	\$18 per person
Graze stations	\$36 per person

Pricing includes all service platters
Service staff and bar staff all quoted separately
Minimum 30 person
travel fee may apply

OPTIONAL EXTRAS

Timber Trestle Table Hire (2200 x 800) \$85 + (\$25 haulage fee depending on location*)
2 hours - wait staff to serve, keep tidy and remove all waste \$165

CONTACT US