

JACKSON RANCH

BY BANNISTERS

OUR MENU PHILOSOPHY

Designing a wedding menu is an art that balances elegance, seasonality, and personalization.

Our Chefs goal is to craft a culinary experience that reflects the couple's tastes while ensuring every dish is beautifully presented & flawlessly executed.

When it comes to wedding menu styles, there is a wide range of options to suit different themes, budgets, and guest preferences.

The Jackson Ranch wedding menu features local produce highlighting fresh, seasonal ingredients that showcase the region's best flavors, designed to create lasting memories.





HOW IT WORKS

Our selection of menu options is crafted to help you shape the flow of your wedding, allowing you to spend the most time with your guests where your priorities are. From menu styles and course combinations to unforgettable extras, you know your guests best—let us create a dining experience they'll remember for years to come.

THE SELECTION PROCESS

1) Menu Style

- Cocktail style
- Shared feasting style
- Individual alternate serve

2) Combination of courses

- Canape
- Entree
- Main
- Desserts
- Late Night Snack

3) Upgrades & Extras

- Getting ready platters
- Substantial canapes
- Premium Mains
- After Party platters
- Interactive stations
- Custom Menu



menus subject to seasonal availability



SHARE STYLE MENU - CANAPE COURSE

Enjoy during cocktail hour under the Sperry tent - select five

Seafood

- Local Clyde River oysters, lemon, finger lime, nori vinaigrette
- Half shell scallop, parmesan custard gremolata
- Tuna tartare, kewpie, yuzu sesame, crisp wonton, nori vinaigrette
- Polynesian kingfish ceviche, coconut finger lime
- BBQ freemantle octopus skewer, tomato romesco
- Tempura king prawn, kewpie, black bean crumb
- Salted barramundi croquette, smoked paprika mayonnaise
- Prawn & scallop dumpling, black vinegar, Szechuan chilli oil
- Squid ink pasta crab tortellini, Calabrian chilli oil

Meats

- Peking duck, mandarin pancake, cucumber, shallots, hoisin sauce
- Beef cheek croquette, charred onion, house mustard
- Confit chicken croquette, mushroom XO
- Caribbean, jerk chicken skewer, mango and coriander salsa
- Charcoal wagyu intercoastal skewer, chimichurri
- Fried chicken wings, pineapple, bourbon BBQ sauce
- Spiced lamb kofta, yoghurt, toum, Aleppo pepper
- Pork & fennel agnolotti pistachio, truffle pecorino

Vegetarian

- Wild Mushroom arancini, saffron aioli
- Tandoori lentil & potato samosa, cucumber yogurt
- Tilba halloumi bites, roasted quince, local honey, thyme
- Parmesan shortbread, confit tomato, olive, basil, pine nuts
- Baked Comte custard tart, onion jam, pickled radicchio





SHARE STYLE MENU - ENTREE COURSE

Select your entree style and choices within

Grazing Style Entree

Designed to be ready for guest entry - select four to graze

Olives

Whipped ricotta, mortadella, pickled radish, pistachio

Marinated octopus, oregano, lemon, Calabrian chilli

Artesian sliced meats, prosciutto, fennel sopressa, wagyu bresaola

House baked focaccia, olive oil & rosemary

Baked Lingot d'Argental, local honey, thyme*

Goats curd, watermelon, black olive, 5 yr Aged balsamic

Crushed fava bean dip, nutritional yeast, lemon, mint

Baked eggplant parmigiana san Marzano tomato, provolone, basil*

**hot items placed after guests are seated to be enjoyed warm*

Share Style Entree

Share Entree served after guests are welcomed to reception - select two

Grilled broccolini, stracciatella, squash, basil & almond dressing

Seared Ulladulla swordfish, dashi, crème fraiche, edamame, radish, furikake

Beef carpaccio, anchovy, parmesan, rocket, pinenut

Roasted king prawns, Cajun butter, straw potatoes

Black vinegar pork belly, smoked corn, pearl onion, nashi pear, shiso

Paesanella burrata, charred brassica, pecan agrodolce

Buffalo mozzarella, colourful tomatoes, basil, sugo, olive crumb

Baked eggplant, goats curd, queen olives, artichoke, rosemary & parmesan oil

Salmon crudo, white grape, marinated seaweed, finger lime, ponzu





SHARE STYLE MENU - MAIN COURSE

Included are two mains & two sides

Share Mains

select two

Barramundi, tomato romesco, cavolo nero, ricotta salata, olive crumb

Pan fried salmon, braised sugar loaf cabbage, peas, parsley, burnt butter

Miso & maple glazed whole chicken, mixed mushrooms, soy pepitas

Sovereign lamb shoulder, salsa verde, arugula

Wagyu rump cap, caramelised eschalot, broccolini, pickled kohlrabi

18hr beef rib baked in Banna leaf, red curry paste, green mango salad

Ras'el hanout spiced lamb shoulder, whipped tahini, zucchini, pomegranate, mint

Slow braised beef ragout, rigatoni, tomato sugo, marinated peppers, olives

Macadamia & herb crusted pork lion, radicchio, celeriac salad, blood plum vinegar

Roasted Dutch carrots, buffalo labne, sweet baked onion, rosella flower, chimichurri



Share Sides

select two

Fries, smoked black garlic aioli

Roast potatoes, corn salt

Garden leaves, pickled eschalots horseradish vinaigrette

Cos, buttermilk, dill, parmesan

Charred broccolini, chilli, garlic, ricotta salata

Roasted cauliflower, mustard & pickled onion butter

Green beans, almonds, beurre noisette, lemon

Fancy potato bake

Sweet corn & Manchego gratin

Greek salad, tomato, cucumber, red onion, feta, aged balsamic

Miso sweet potato & rocket salad, edamame, puffed rice, yuzu dressing





SHARE STYLE MENU - DESSERT CANAPE COURSE

Dessert bar or roving canapes - includes 3 selections

Dessert Canapes

Select three

Baked white chocolate cheesecake, rhubarb, Biscoff

Chocolate & hazelnut tart, crème diplomate

Lemon meringue tart, raspberry meringue

Orange & almond cake, passionfruit curd

Argentinian salted dulce de leche tart

Coffee mascarpone, shortbread, tonka bean

Pear & frangipane tart, cinnamon crème patisserie

Ricotta pistachio cannoli

Tiramisu

Upgrade option

Small oval display for cake cutting moment,

6 display coupes, 1 x kitchen slab for chefs to

serves in coupes or as tower

Medium | 60 – 100 pax guestlist | \$950

Large | 100 – 150 pax guestlist | \$1,550





SHARE STYLE MENU - LATE NIGHT SNACK COURSE

Includes 1 selection, served roving once you're on the dance floor

Late Night Snack

select one

Crumbed chicken tender bao bun, kewpie, XO sauce, cucumber

Beef slider, American cheese, pickle, ranch mayo

Pulled pork slider, slaw, ancho mayo

Handmade pizza, classic margarita, pepperoni

Chicken 'birria' taco, roasted sweetcorn, ancho & tomato

Mini hotdog, smoked cheddar, mustard, fried onions

'The late night toastie' fancy cheese, sweet pickle – smoked ham or just cheese

House made focaccia & pitta, houmous, baba ghanoush, smoked salmon dips





OPTIONAL COURSE UPGRADES

Our menu enhancements designed to elevate the dining experience and add a personal touch to your celebration. These additions offer a variety of options to customize the menu to your tastes, preferences, and the overall style of your wedding

Canape Upgrades + \$12pp per canape

- Smoked salmon blini mascarpone oscietra caviar, chives
- Quail breast saltimbocca, sage, culatello di parma
- Otiz anchovy shortbread, cultured butter, espelette pepper
- Sourdough crumpet, whipped goats curd, sterlet caviar
- Wagyu tataki, enoki mushroom seaweed cracker

Substantial Canape addition + \$17pp

- Lobster Rolls



Main Upgrades

For the fellow foodies, upgrade one of your mains to a delicious dish from our premium range

- Rack of lamb, sweet & sour eggplant, baked yogurt, pistachio + \$15pp
- BBQ Murray cod, baby leeks, sorrel, champagne & caviar beurre blanc +\$25pp
- Wagyu striploin 6-8mbs, oyster mushroom, oldmans saltbush, Diane +\$25pp

Late Night Snack Upgrade

Upgrade your pizza menu to premium toppings +\$5pp per upgrade

- Prawn, chilli, basil
- Pork, fennel, potato, truffle pecorino
- Chicken, mushroom, ricotta base



EXTRAS

Our menu enhancements designed to elevate the dining experience and add a personal touch to your celebration. These additions offer a variety of options to customize the menu to your tastes, preferences, and the overall style of your wedding

After Party Platters

Trip of Dips & Breads

Pitta bread, Focaccia

serves 25 per tray

\$200 per tray, min 3 trays

Charcuterie Platter

3 cheeses, 3 cured meats, lavash breads, quince

etc

serves approx. 30 per board

\$250 per board min 2 boards

Midnight Snack

'The late night toastie'

Fancy cheese, smoked ham, sweet pickle

POA

Getting Ready Platters

Finger sandwiches, choose 3

- Roast beef, onion jam, rocket, mustard mayo
- Smoked salmon, crème cheese, cucumber, dill
- Double smoked leg ham, sweet pickle, cheddar
 - Roast chicken, celery, walnut, tarragon
 - Traditional egg mayonnaise

Small \$400 serves 10 | Large \$800 serves 20

Antipasto & Cheese

3 meats, 3 cheese, quince, fruit, mustatels, 3 dips, crackers & breads

Small \$450 serves 10 | Large \$800 serves 20

Tiramisu

Small oval display for cake cutting moment, 6 display coupes, 1 x kitchen slab for chefs to serves in coupes or as tower

Medium | 60 – 100 pax guestlist | \$950

Large | 100 – 150 pax guestlist | \$1,550





EXTRAS – INTERACTIVE

Interactive food & beverage stations offer an engaging and fun way to let guests customize their meals while enjoying a unique culinary experience.

Oyster Bar

Live oyster shucking with local natural oysters & lemon

\$1200 - \$1800 pending guests

\$200 - \$500 dressing add ons

Sashimi Station & Sake Bar

An abundance of fresh sashimi, paired with Sake, to give guests a fun interactive moment to experience during cocktail hour.

Kingfish, Local tuna, Ora King salmon, Cooked prawns, Local Clyde River oysters, Japanese

condiments

POA

Upgrades

Caviar- salmon 30g-50g-100g, Oscietra 30g-50g-100g, Uni (sea urchin), Snapper

Caviar Bar

A luxurious and elegant addition to any event, offering guests premium caviar and providing a memorable, high-end tasting experience. Served with Crisps, Blinis, Crème fraîche, chives

From \$2,200 pending guests

Caviar & Vodka bar

An opulent and sophisticated feature that combines two indulgent luxury items.

From \$3,500 pending guests

Roving Caviar

Treat your guests to an interactive experience with caviar bumps served roving - POA



Charcuterie Corner

Variety of cheeses, meats, crackers, and fresh fruits - POA

