



THE
OVERFLOW
ESTATE
1895



THE OVERFLOW ESTATE 1895 - WEDDING MENU

www.theoverflowestate1895.com.au

CURRENT AS OF AUGUST 2024

THANK YOU

Just as no two days are alike at The Overflow Estate 1895, neither are our wedding menus. Our team take pride in working alongside you to create a bespoke celebration menu that is delightful, intriguing and compliments the character of your special day.

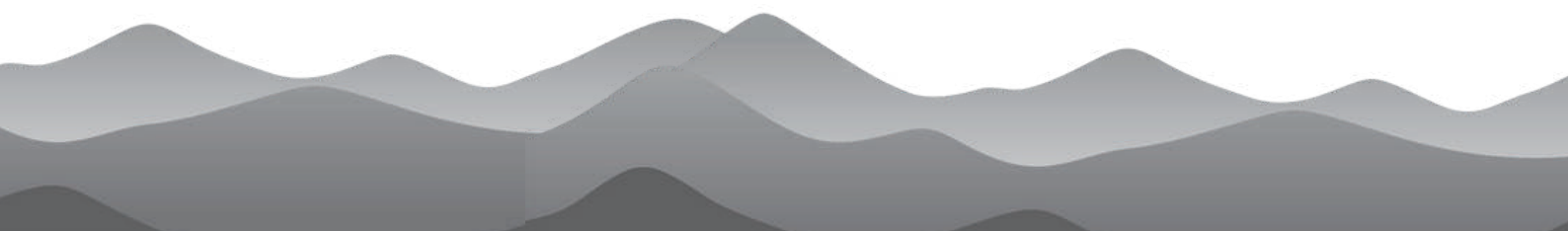
We've thrown the cookie cutter out the window and we're ready to create perfectly tailored dining options. But in doing that, please know we are here to continue refining and tailoring the food and beverage options until everything is absolutely right. Our Executive Chef and venue planner will walk with you every step of the way in the process.... just be honest and open with them!

"Our aim is to make the entire event happy, enjoyable, seamless and memorable for all the right reasons." – Olivier Boudon & Jake Hatch

We hope you love this menu we have designed distinctively for your wedding!

1660 Beaudesert-Boonah Rd, Beaudesert QLD
ph: 0455 22 1895

e: events@roastbeefandthefrog.com.au
instagram: [@overflowestate1895.official](https://www.instagram.com/overflowestate1895.official)





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2021
TEMPRANILLO

PRICING

Chef Jake Hatch "Roastbeef" & Chef Olivier Boudon "The Frog" have curated a seasonal & local Produce Menu from which to choose 2 or 3 courses with canapés or Grazing Table after your ceremony.

COCKTAILS DINATOIRE

\$110.00 pp

(12) Canapés

2 Fork Dishes

Your Wedding Cake served on Platter

WYARALONG LAKE MENU

\$119.00 pp

Canapés (3) or Grazing Table

Homebake Baguette & Truffle Butter

Main

Your Cake

MT JOYCE MENU

\$139.00 pp

Canapés (5) or Grazing Table

Homebake Baguette & Truffle Butter

Entrée

Main

Your Wedding Cake or Dessert



PRICING

OVERFLOW ESTATE 1895 MENU

\$149.00 pp

Canapes 5 or Grazing Table

Homebake Baguette & Truffle Butter

Entrée

Main

Dessert

Your Wedding Cake served on Platter

FEASTING TABLE

\$155.00 pp

Canapes 5 or Grazing Table

Homebake Baguette & Truffle Butter

Shared Entrée (choose 3)

Shared Main (choose 3) with Sides

Chef Selection of Local & French Cheeses, Olives, Fruit Paste,

Dried & fresh Fruit & Lavosh

Your Wedding Cake or Dessert

All our Menus can be either alternate drop or pre-ordered by your guests.



MENU

CANAPÉS

Arancini – Heirloom Tomato – Bush Rosemary

Liver paté en Croute – pistachio – Port Jelly

Provence Ratatouille Tartlet

Towri Sheep cheese Scones – Pineapple Chutney

Gin & Juniper Cured Salmon – Dill Cream

Coconut Dahl Stuffed Grilled Aubergine

Salmon & Leek Croquette

Peking Duck Dumpling – Homemade Hoisin Sauce

Housemade Pork Rillettes – Piccalilli

Roquefort & Walnut Vol au Vent



M E N U

ENTRÉE

Slow Cooked Pork belly – Prawn – Pomegranate Molasses

Seared Scallop – Burnt Apple Purée

Sous Vide Salmon – Pickled Fennel Salad

Oven roasted Beetroot – Sheep Cheese Arancini

Heritage Chicken & Truffle Croquette

MAINS

Onyx Beef Cheeks braised in Guinness – Risotto

Mullard Duck Confit – Truffle Gratin

Humpty Doo Barramundi – Finger Lime Aioli

Chicken suprême Chasseur – Morel Mashed Potato – Glace Jus

Portobello Mushroom Steak, butter Bean Mash – Miso onions

DESSERTS

Rum Baba – Crème anglaise - Pistachio Ice Cream

Chocolate Delice – Honeycomb – Rose Geranium & Blueberry Ice Cream

Torroncino “Frozen Nougat”- Raspberry coulis – Dewards Honey

Sheep Cheese Panna Cotta – Walnut Tuile – Apple Jelly





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ROASTBEEF
& THE FROG



DRINKS LIST

WINES

SPARKLING

	Glass	Bottle
The Overflow Estate 1895 - Storm Cru Sparkling White (NV)	17	70
The Overflow Estate 1895 - Storm Cru Sparkling Rosé (NV)	17	70
The Overflow Estate 1895 - Storm Cru Sparkling Red (NV)	17	70
Champagne Laurenti Grande Cuvée Brut	30	155
Crémant de Bourgogne (Parigot) Les Bancelles Rosé		117

WHITES

The Overflow Estate 1895 - Vermentino	16	65
The Overflow Estate 1895 - Fiano	16	65
Le Clos Galerne - Balade en Chenin		113
Frankland Estate Riesling	20	75
Florent Descombe Bourgogne Blanc		113
Ridgemill Estate WYP Chardonnay	23	90
Terroirs of the Granite Belt Aged Reserve Chardonnay		135

ROSÉ

The Overflow Estate 1895 - Rosé	16	65
Maison Bouey Colours Grenache	20	75

REDS

The Overflow Estate 1895 - Tempranillo	16	65
The Overflow Estate 1895 - Montepulciano	16	65
Bream Creek Pinot Noir		108
SC Pannell Basso Grenache	20	75
Moss Wood Ribbonvale Cabernet Sauvignon		185
Chateau Revelette Syrah Cabernet Sauvignon	20	75
Hofer Family Lagrein	20	75
Ballandean Estate Saperavi		114

DESSERT

Barambah Rack Dried Semillon 375 ml	25	83
Hugel Gewurztraminer	28	118

SOFT DRINKS & JUICES

Apple Juice	8
Orange Juice	8
Pineapple Juice	8
Tomato Juice	8
Coca Cola Bottle (Classic, No Sugar)	8
Lemonade	7
Lemon, Lime and Bitters	7
Bundaberg Ginger Beer	7
Ginger Ale	7
Iced Tea (Peach, Lemon, Cucumber & Mint)	8
Sanpellegrino (Aranciata Rossa, Melograno Arancia)	8
Purezza Premium Water (Sparkling, Still)	8

TEA & COFFEE

Coffee	6
Pot of Tea (Earl Grey, English Breakfast)	8
Infusion (Lemon, Peppermint)	8
Extra Shot	1.5
Almond, Soy, Oat, Lactose Free Milk	1
Mug	1
Irish Coffee (Jameson Whiskey)	14
Affogato (Vanilla Ice Cream & Kahlua)	14

HOUSE MOCKTAILS

Lime Lychee Rosemary Spritz	15
Honey Ginger Mandarin Mule	15
Strawberry Mimosa	15
Almafi Spritz	18

COCKTAILS

Margarita	21
Pina Colada	21
Negroni	21
Aperol Spritz	21
Espresso Martini	21
Cosmopolitan	21
Campari Orange	21
Bloody Mary	21

DIGESTIF 30ml

Amaro Montenegro	18
Baileys Original Irish Cream	18
Chambord	18
Galliano Amarello	18
Kahlua Coffee Liquor	18
Cafecello Louis B	18
Limoncello Louis B	18
Lemoncello Louis B	18
The Clyde NV Tawny	18
Chartreuse	21
Cointreau	21
Domaine Taret V.S.O.P. Bas-Armagnac	21
Calvados Michel Godet Freres	21
Hennessy Very Special Cognac	21
St Germain elderflower Liquor	21

BEERS & CIDERS

Asahi Super Dry (3.5%)	11
Coopers Mid Ale (3.5%)	11
Great Northern Super Crisp (3.5%)	11
Great Northern Original (4.2%)	11
Peroni Nastro Azzurro (3.5%)	11
Peroni Nastro Azzurro (0.0%)	11
Burleigh Big Head (4.2%)	13
Burleigh Twisted Palms (4.2%)	13
5 Seeds Crisp Apple Cider (5%)	13
Brookvale Union Ginger Beer (4%)	13
Kopparberg Hard Ginger Beer (8.3 %)	15
Coopers Stout (6.3%)	15
Aether Blackberry Sour (3.9%)	15

SPIRITS

Jack Daniel's Tennessee Whiskey	16
Toki Suntory Japanese Whiskey	16
Laphroaig Islay Single Malt Scotch Whiskey	16
Canadian Club Canadian Whiskey	16
Jameson Irish Whiskey	16
Johnny Walker Blended Scotch Whiskey Red (16) Black (18)	
Jim Beam Kentucky Bourbon	16
Bundaberg Rum Original (16) Red (18)	
Bacardi Carta Blanca	16
Grey Goose Vodka	18
Belvedere Vodka	18
Stoli Vodka	16
Tequila 125	16

GIN

Bombay Sapphire Dry Gin	16
Hendrick's Gin	16
Imbibis Modern Australian Gin	18
Imbibis Jacaranda Gin	18
Cauldron Five to Five Sunset Gin	18
Cauldron Five to Five Mountain Gin	18
Ink Dry Gin	18
La Plancheliere French Craft Gin	18
Mayfair Blood Orange & Yuzu Gin	18
Pure Origin Tasmanian Dry Gin	18
Sunshine & Sons Dry Gin	18
Roku Japanese Gin	18
All of our Gins include Schweppes Mixers	
Fever-Tree Tonic	add 2
Premium Indian Elderflower Mediterranean	

APERITIF 30ml

Campari	18
Martini rosso	18
Ricard	18
Suze	18
Mythe Absinthe	20



welcome
LAURA
MCSORELY

start

FRENCH BAGUETTE & TRUFFLE BUTTER

entree

PUMPKIN & TRUFFLE LAM MUSHROOM
ARANCINI TRUFFLE MAYO
CRISPY PORK BELLY, CHIMICHURRI SAUCE
BOKCHAI SALAD OLIVIER, SMOKED
CHICKEN, BISTROOY MAYO
SMOKED SALMON TARTLET

dinner

SLOW COOKED SCOTIC RIM
LAMB, RED WINE JOB
BARRAMUNDI IN MACADAMIA CRUST,
LEMON AND LIME BUTTER
SLOW COOKED CORK BEEF CHEEKS,
MONTPELIANT JOB
POTATOES RIGUANGERES
BEDLEY OF GREENS

wedding cake to finish

FOOD & BEVERAGE POLICY

SPECIAL OCCASION CAKES

Cakes will need to be delivered on the day of your event unless approved otherwise. If your cake requires assembly, we need to be notified in advanced.

Please note:

The Overflow Estate 1895 can place cake bags/boxes on the tea & coffee table for guest self-service. If you would like your cake to be boxed/bagged individually for guests, an additional fee will apply.

DIETARY REQUIREMENTS

We can cater for any dietary needs you or your guests may have. When contacted by your Venue Planner with your Run Sheet, this will be discussed. Should your guest have a complex dietary requirement, we recommend asking your guest and providing us with a list of what they can eat.

EXTERNAL CATERING

No external catering is permitted at The Overflow Estate 1895.

CHILDREN'S MEALS & WHAT AGE IS CONSIDERED TO BE A CHILD?

We offer children's meals at a concession and consider a child anyone up to and including 12 years of age. Children above the age of 12 will be served the adult meal.

CONTRACTOR CATERING

Contractor meals are available to any suppliers who will require a meal during your event. You will need to let your Venue Planner know of any suppliers requiring a contractor meal as this is additional to your event package. They will also be able to advise you of our contractor meal pricing. Contractor meals will contribute to your Food & Beverage Minimum Spend however, contractors are not included in your final guest numbers & do not require an assigned seat on your seating list.



NUTS AND BOLTS...

TERMS AND CONDITIONS

A full copy of The Overflow Estate 1895's Conditions of Venue Hire is available on request and must be viewed and agreed to in order to proceed with your event. Current package is valid from August 2024 – June 2025. Prices and menus listed in this package, are subject to change.

DELIVERIES & COLLECTIONS

Due to limited storage space and our daily trading requirements at The Overflow Estate 1895, it is essential that you speak with your Venue Planner to arrange any deliveries or item collection in relation to your event as these will need to be pre-approved by the venue. Your Venue Planner will also be able to provide you with bump-in and bump-out times specific to your event. Any items that are delivered to our venue prior to your event (maximum 3 days prior) will not fall under the responsibility of The Overflow Estate 1895. All items must be collected by the client or supplier at the conclusion of your event or at a prearranged and approved time the following business day.

Please Note: Any items left onsite and not collected within 7 days from your function date will be discarded. The Overflow Estate 1895 will take particular care with any goods delivered to the premises prior to your event however, The Overflow Estate 1895 accepts no responsibility for these items.

LOST PROPERTY

Any lost property left over from your event will be kept for a period of seven (7) days excluding items which are deemed perishable. Contact your Venue Planner directly to discuss any lost property or left-over items from your event. The Overflow Estate 1895 accepts no responsibility for any goods or materials left over after an event.





CONTACT

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