

The background features soft, horizontal watercolor washes in shades of cream, light beige, and pale pink. On the left side, there are faint, green, hand-drawn style palm fronds.

THE MAALL

AT PERTH ZOO | WEDDING MENU



Our menu champions sustainability, quality, and flavour. Thoughtfully curated with a minimal waste approach, our selection includes a balance of modern, mindful dishes and traditional favourites to suit all tastes. You'll find ingredients from the WWF Future 50 Foods—a global initiative promoting foods that are better for people and the planet. Our meat and seafood are sourced with a strong farm-to-plate philosophy, and all chicken is RSPCA certified, ensuring ethical practices throughout.

Your health, safety, and satisfaction are our top priorities. If you have any dietary requirements, food allergies, or special requests, please speak with our Catering Services Team—we're here to help. We look forward to planning your next event with us.

CANAPÉ MENU

CANAPÉS

Beetroot Phyllo Tart

Beetroot salsa, berries, mustard crème, shaved beets (v)

Truffle Mushroom Tart

Burrata, mushroom a la grecque, tamari glaze, quinoa puffs (v, lg)

Pepperberry Cured Salmon

Lemon gel, sea grapes, tobiko, tapioca cracker

Tuna Tataki

Sesame seeds, fermented garlic and soy dressing, ink cone

Smoked Beef Tartare

Fermented garlic potato pave, native thyme, cured egg, oyster emulsion

Smoked Mortadella and Ricotta Cream

Pistachio and green olive crumble

Duck a l'orange

Eclair, apple, broccoli stem salsa, watercress

Lobster Roll

Togarashi aoili, bonito, brioche

Shark Bay Scallops

Salt-baked pear, creamed parsnip, roe dressing (lg)

Fritter Slider

Chickpea fritters, aji panca, beet slider bun (vg, lg)

Balinese Beef Satay

Coconut chimichurri, fried chilli (lg)

Crispy Fried Kataifi Prawns

Coconut, pistachio, ajvar dip

Mac and Cheese Croquettes

Ground bonito, truffle aoili

Tostada

Chicken fajita, lime, smoked sour cream, corriander, Tabasco caviar

Mini Pizza Bianca

Cauliflower béchamel, brie cheese, smoked mozzarella, basil gremolata (v)



CANAPÉ MENU

DESSERT CANAPÉS

Orange and Wattleseed Financier
With caramel pipettes (v)

Finger Lime Pavlova
Meringue nest, finger lime pearls and
edible flowers (v, lg)

Vanilla Mini Éclair
Custard cream, chocolate ganache (v)

Cream Filled Profiterole
Vanilla, blueberries, sugar (v)

Honey Coconut Pannacotta
Berry compote, dark chocolate soil (lg, vg)

SUBSTANTIAL CANAPÉS

Butter Chicken
Fragrant basmati rice, peas, papadum

Sauteed Gnocchi
Caponata, herb pesto and mozzarella (v)

Braised Beef Cheek
Mushroom ragù, potato rosti, pancetta
crisp, pepperberry jus (lg)

Adobo Pork Belly Sinigang
Chives, pork crackling, pickled onion

Fish and Chips
Battered fish, crispy chips, sea succulents,
lemon myrtle (lg)

Tokyo Bowl
Smoked duck breast, dashi broth,
Hakubaku noodles, bonito, furikake

Roast Carrot
Falafel crumb, carrot hommus, charred
zucchini and lemon gremolata (vg, lg)

(v) vegetarian (vg) vegan (lg) low gluten



FORMAL PLATED MENU

ENTRÉES

Confit Duck Leg Rillettes
Beetroot meringue, cherry gel, pickled beetroot, red chard (lg)

Truffle Mushroom Custard Tart
Mushroom tartare, burrata, tamari glaze, smoked miso mayonnaise, fresh herb salad (v, lg)

Torched Tuna
Teriyaki butter, avocado crema, horseradish snow, miso tapioca cracker (lg)

Summer Tomato
Panzanella, native basil tomato gel, pepperberry parmesan, balsamic caramel, garden salad (v)

Shark Bay Scallops
Kombu cured scallops, krystal bread, yuzu avocado crema, microshisho, puffed quinoa, soy caviar (lg)

MAINS

Marbella Roast Chicken Breast
Confit chicken leg cabbage roulade, parmesan polenta, truffle pea puree, warmed sauce vierge (lg)

Aniseed Myrtle Salt Baked Celeriac
Baked celeriac, sous vide egg, toasted macadamia, pickled field mushroom, truffle beurre blanc (v, lg)

Braised Beef Short Ribs
Beetroot ravioli, truffle potato confit, shallots puree, mountain pepper pan jus

Saltbush Spiced Chicken Supreme
Chicken fat potato anna, cauliflower mousseline, macadamia dusted broccolini, pepperberry port jus (lg)

Lamb Fillet
Provencal herb crusted lamb loin, young onion ash, peas, spring lettuce puree, mint froth, porto wine jus

Salmon En Croute
Scallops, lemon myrtle mousse, sea succulents salad, tobiko, nori crisp, leek umami sauce, chive oil, farro, smoked tomato, salsa verde

DESSERTS

Lemon Meringue Tart
Pickled raspberry, lemon curd, native thyme sable crumb, Italian meringue (v, lg)

Chocolate Tart
Praline mousse, caramel glaze, macerate orange, hazelnut crumble (v)

Pina Colada Panna Cotta
River mint coconut panna cotta, pineapple gel, malibu infused pineapple salad (v, lg)

Coffee Stone Cake
Soft caramel hazelnut and chocolate cake, mascapone mousse, white chocolate soil (lg)

Carrot Cake
Carrot cake compote, vegan cream cheese, raspberry coulis (vg, lg)



PLANT BASED MENU – BUFFET STYLE

SALADS (CHOOSE 1)

Thai Mushroom Salad

Thai basil, mung bean noodles, toasted cashew nuts, quandong Thai dressing (vg)

Kale Goddess Salad

Shaved kale, rocket, kale green pesto, avocado, pistachio, almond parmesan (vg, lg)

Sweet and Spicy Salad

Grilled corn, black-eyed peas, green pepper, tomato, charred scallion chimichurri (vg, lg)

MAINS (CHOOSE 2)

Eggplant Steak Au Poivre

Mushroom and pepperberry coconut cream, spinach, charred lemon (vg, lg)

Gyro Style 'Meatloaf'

Pickled cucumber, herbed slaw, pan gravy (vg, lg)

Korean Fried Broccolini

Kimchi sour sauce, beansprouts, vegan cheese (vg)

Dal Makahni

Urad dal, warrigal greens, cinnamon myrtle, sweet potato, coconut gravy (vg, lg)

Salt Baked Celeriac

Puy lentils, spinach, cashew nuts, saltbush gremolata (vg)

VEGETABLES

Chefs Selection Vegetables

Simply prepared, olive oil, fleur de sel (vg, lg)

SIDES

Roast Sweet Potatoes

Garlic, oregano, lemon marinade (vg, lg)

Seven Grain Pilaf

Cranberries, caramelised leeks, chive oil (vg, lg)

Fried Rice

Red cabbage, Shiitake mushroom, young onions, sesame soy dressing (vg, lg)

DESSERTS

Banana Coconut Macadamia Cake

Banana cake, macadamia crumble and coconut buttercream (vg, lg)



BUFFET

SALAD (INCLUDED)

Romaine Salad

Radicchio, shaved parmesan cheese, brioche croutons, tomatoes, cured egg and house made caesar dressing (v)

Pad Thai Salad

Rice vermicelli, Thai basil, slaw, sprouts, cilantro, house made Thai dressing (vg, lg)

La Bella Toscana

Orecchiette pasta, broccoli, feta, rocket, pomegranate, toasted pepitas, native basil pesto (v)

MAINS (CHOOSE 2)

Maccheroni al Forno

Slow cooked beef ragu, rose gravy, cheddar cheese gratin

Butter Chicken

Tandoori roast chicken pieces, house made butter, coriander chilli salsa verde (lg)

BBQ Cajun Chicken Thighs

Smoked BBQ sauce, mojo verde (lg)

Jerk Pork Shoulder

Charred corn, avocado salsa, chimichurri (lg)

MAINS CONT.

Barramundi

Seared skin-on, Warrigal greens salad, quandong Thai sauce (lg)

Japanese Pancakes

Plant-based beef, cabbage, carrot, green onion, vegan mayonnaise and okonomi sauce (v, lg)

STARCH (CHOOSE 1)

Greek spanakorizo, spinach pilaf rice, lemon, dill, halloumi cheese (v, lg)

House roast wedges, potato wedges, rosemary, confit garlic and olive oil (vg, lg)

Kipfler potatoes, rosemary salt, confit garlic aioli (v, lg)

Paris mash, brown butter, chives (v, lg)

Basmati rice

VEGETABLE (INCLUDED)

Seasonal market vegetables, preserved lemon vinaigrette (vg, lg)

DESSERTS (CHOOSE 1)

Mini Chocolate Cream Puffs (v)

Assorted Mini Tartlets (v)

Dark Chocolate Brownies (v, lg)

Seasonal Sliced Fruit Plate (v, lg)



BEVERAGE PACKAGES

STANDARD PACKAGE

WINES

Folklore Sparkling Brut, Australia
Folklore Classic Dry Rosé, Southwest, WA
Folklore SBS Southwest WA
Wildflower Cabernet Sauvignon, WA

BEERS, CIDERS, SOFT DRINKS

Dingo Larger 4.2%
Somersby Cider 4.2%
Gage Roads Side Track 3.5%
Gage Roads Yeah Buoy 0.05%
Carlton Zero 0%
Includes a selection of 0% sparkling, white and red wine
Selection of soft drinks
Sparkling water & Still water

DELUXE PACKAGE

WINES

Wildflower Brut Cuvee, WA
Wildflower Rosé, WA
Cape Mentelle Marmaduke SSB Margaret River, WA
Cape Mentelle Marmaduke Cabernet Sauvignon, Margaret River, WA

BEERS, CIDERS, SOFT DRINKS

Dingo Larger 4.2%
James Squires 150 Lash 4.2%
Somersby Cider 4.2%
Gage Roads Side Track 3.5%
Gage Roads Yeah Buoy 0.05%
Carlton Zero 0%
Includes a selection of 0% sparkling, white and red wine
Selection of soft drinks
Sparkling water & Still water

PREMIUM PACKAGE

WINES

Ad Hoc "Carte Blanc" Prosecco Pemberton, WA
Cape Mentelle Rosé Margaret River, WA
Cape Mentelle "Marmaduke" Chardonnay Margaret River, WA
Robert Oatley Signature Series Chardonnay, Margaret River, WA
Ad Hoc "Middle of everywhere" shiraz, Frankland River, WA
Ad Hoc Cruel Mistress Pinot Noir, Great Southern, WA

BEERS, CIDERS, SOFT DRINKS

Little Creatures Pale Ale 5.2%
Single Fin By Gage Roads 4.5%
Somersby Cider 4.2%
Matsos Alcoholic Ginger Beer 3.5%
Gage Roads Side Track 3.5%
Gage Roads Yeah Buoy 0.05%
Carlton Zero 0%
Includes a selection of 0% sparkling, white and red wine
Selection of soft drinks
Sparkling water & Still water



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