



Wedding Menu

Canapes - 5 choices

Cold Canapes-

Salmon Gravalax on Cucumber & Dill Mascarpone (GF)

Beetroot and Goats Cheese on Croutons (V)

Duck Pancakes w/ Orange Glaze

Hot Canapés

Assorted Frittata (GF/V)

Mushroom and Mozzarella Arancini w/ Truffle Aioli (V)

Battered Prawns w/ lime mayo

Pork Belly w/ char sui sauce (GF/DF)

Salt and Pepper Calamari w/ Lime Aioli

Savoury Pastries w/ Dipping sauces

Satay Chicken Skewers

Mains – 2 choices alternate drop or 3 choices on table banquet

'All Mains served with Seasonal Vegetables' and freshly baked bread roll'

Grilled Chicken Breast w/ Spinach, Ricotta Potato Gratin and Sundried Tomato sauce ..

Baked Barramundi w/ Pilaf Rice and Lemon Beurre .Blanc

Roasted Lamb Rack w/ Garlic Mash w/ Thyme Jus.

Char Grilled Angus Eye Fillet w/ Potato Gratin, Red Wine Jus.

Pork Cutlet w/ Garlic Mash, Caramelised Apple Sauce.

Crispy Skinned Salmon w/ Garlic Mash, Lemon Caper Sauce.

Dessert (2 Choice Alt Drop or Wedding Cake)

Bavarian chocolate cake

Tiramisu cake

Raspberry Pavlova

Chocolate royal profiterole

Raspberry New York cheesecake

Mississippi Mud cake

Lemon lime cheesecake

Classic crème caramel

Chocolate Brownie

Sticky date pudding

All served with fresh fruits, cream and raspberry coulis