



Wedding Menu - A la carte

Please choose 2 meals in each course to be served alternately
Served with Tea & Coffee plus Breadroll

2 Canapes on arrival + Entree & Main - \$55 pp
2 Canapes on arrival + Entree, Main & Dessert - \$60 pp
Extra Canapes; per piece, per person - \$4

Entrees

Blue Cheese and Caramelized Onion Tart w Roast Pear & herbs

Pumpkin, Mushroom & Thyme Risotto w Green oil, Parmesan & Pine nuts

Prawn, Avocado citrus, shallots & heirloom tomato salad w Watercress & olive oil

Lamb Tenderloin & Grilled Haloumi, Corgette salad w Hummus & minted yoghurt

Beef Carpaccio, Artichoke mayo, Garlic croutons, Herbs & lemon

Potato Gnocchi, Sauté mushrooms, cherry tomato, butter & sage

Slow Roasted Pork Belly, Roast Cauliflower, Crispy chickpeas & Sweet potato

Seared Scallops, Creamed Spinach, Almonds & Tomato Vinaigrette



Mains

Twice Cooked Pork Belly, Crushed Garlic & Herb Potato,
Green Apple & Rocket Salad

Beef Tenderloin, Potato Puree, Asparagus & Jus

Roast Duck, Green Lentils, Savoy Cabbage and Bacon with Jus

Crispy Skin Salmon w grilled Asparagus, Witlof, Heirloom Tomato & Shallot Salad

Oven Roasted Lamb Rump w Roasted Baby Root Vegetables, Green Beans, Mint
Pesto & Port Wine Rosemary Jus

Osso Bucco, Saffron Risotto & Salsa Verde

Thyme & Lemon Roast Chicken Breast Medallions, Potato Gratin, Broccolini & Jus

Eggplant and Herb Ricotta “Melanzane” Tomato & Capsicum sauce, Rocket &
Parmesan

Dessert

Classic Creme Brulee w Pistachio Biscotti

Chocolate Mousse, White Chocolate Ganache w Fresh Berries

Lemon Tart, Berry Coulis & Chantilly Cream

Fruit Crumble w Vanilla Ice-cream

New York Cheesecake w Passionfruit Coulis



Canapés \$4 *per selection*

Porcini mushroom arancini balls

Crispy pork belly infused with fennel, rosemary & green apple, lemon, tarragon salsa

Smoked salmon on crispy potato pancakes & chive crème

Mini crepes with grilled asian vegetables wrapped in nori

Goats cheese tartlets with basil & salsa rosso

Chicken and leek vol au vent

Mini braised lamb pies

Thai fish cakes with nam jim dipping sauce

Rare beef on crostini with mushroom duxelle

Spinach and feta filo bundles

Chicken wontons with lime coriander dipping sauce

Oysters – natural, mornay, kilpatrick or salmon roe & lemon

Canapés on spoon \$5

Seared scallop on celeriac puree & crispy prosciutto

Grilled prawn on guacamole topped with pickled cucumber

Crispy asian chicken with green pawpaw and chilli salsa