



# The *Ultimate* and *Platinum* Wedding Menu

## Entree

- Sweet potato soup, with coriander, coconut milk and spices (GF) (V).
- Gnocchi with burnt butter sauce and crispy sage (V).
- Spinach and ricotta lasagne with roast tomato sauce and shaved parmesan (V).
- Smoked salmon bruschetta with capers and a lemon and lime aioli.
- Lemon and oregano chicken salad with semi dried tomatoes (GF).
- Char grilled chicken breast with baby cos, shaved parmesan, croutons, pancetta crisp and a tangy caesar dressing.
- Roasted duck breast with a carrot, bean sprout, snow pea, chinese cabbage salad and an orange and sesame glaze (GF).
- Char grilled marinated lamb loin with roasted tomatoes and bocconcini salad (GF).

## Main Course

- Herb crusted N.T. barramundi fillet with wild rice, boc choy and gremolata.
- Oven baked atlantic salmon, with braised fennel in a tomato and smoked paprika soffritto broth (GF).
- Thyme baked chicken breast with butter roasted parsnip and potato mash, sweet onion custard, speck, pearl onions, peas and jus.
- Chicken breast mignon with asparagus, potato mash and a creamy mushroom sauce.
- Roast rack of lamb with creamy potato mash and ratatouille (GF).
- Macadamia crusted lamb rump roasted medium with sweet potato and garlic mash, spinach and a shiraz jus.
- Beef eye fillet roasted medium with parmesan potato mash, baby vegetables and a red current infused reduction.

## Dessert

- Chocolate cake with creme fraiche and chocolate sauce (GF).
- White chocolate and vanilla bean panna cotta with berries.
- Warm sticky date pudding with toffee sauce and double whipped cream.
- Raspberry swirl cheesecake with berry coulis.
- Apple crumble tartlet with French vanilla custard.
- Pavlova with double whipped cream, berries and passion fruit.
- Salted caramel tartlet with macadamia nuts and double whipped cream.

## Upgrade Options

- Sorbet Palate Cleanser - additional \$3pp
- Antipasto Grazing Platters - additional \$12pp
- Gourmet cheese platters with dried fruits, nuts and lavosh - additional \$12pp

# The *Indulgent Buffet* Wedding Menu

## Mains

Mediterranean vegetable lasagne  
Beef tortellini with roasted tomato and garlic sauce  
Thai green chicken curry  
Kaffir lime leaf chicken thigh  
Slow roasted apple cider pork with crispy crackling  
Slow roasted grass fed beef marinated with bush spice rub  
Slow roasted lamb marinated with garlic and rosemary  
Baked Atlantic salmon fillets with lemon and dill  
Braised lamb shanks with tomato, wine and herbs

## Sides

Steamed jasmine rice  
Roasted root vegetables with honey and thyme  
Steamed vegetables with garlic and lemon butter  
Tuscan spiced kipfler potatoes  
Maple glazed heirloom carrots  
Steamed broccoli tossed with chilli and garlic  
Green beans with roasted pine nut butter

## Salads

Caesar: baby cos, parmesan, egg, bacon, croutons, tangy dressing  
Mixed leaf, spanish onion, cucumber, capsicum, tomato  
Caprese: tomato, bocconcini, basil  
Potato, onion, bacon, egg, gherkin, seeded mustard  
Traditional Greek, olives, capsicum, tomato, cucumber, fetta, herbs

## Platters

Mezze: chargrilled, marinated mediterranean vegetables  
Charcuterie: cured and smoked meats  
Fresh fruit: seasonal, whole and sliced fruit  
Sweet: a selection of petite desserts

The *Elegant Cocktail*  
Wedding Menu

## Hot Canapes

- Lamb kofta balls with tatziki
- Pumpkin and parmesan arancini balls (v)
- Flame grilled meat balls with tomato relish
- Chicken satay skewers with spicy peanut dipping sauce
- Salt and lemon pepper squid with lime aioli
- Sliders of wagu beef, cheese, tomato relish, brioche bun
- Thai style chicken meatballs with sweet chilli sauce
- Grilled prawn skewers with lemon and garlic
- Pad Thai noodle boxes with fresh lime and coriander (v)
- Gyoza, fried pork dumplings with soy sauce

## Cold Canapes

- Smoked salmon bruschetta with lemon and dill creme fraiche
- Char grilled vegetable frittatas (v)
- Satay chicken rice paper rolls with hoisin sauce
- California sushi rolls with wasabi mayo
- Thai style beef fillet salad cucumber cups
- Moroccan spiced chicken on herb bread with spiced yoghurt
- Sweetcorn and zucchini fritters with tatziki (v)
- Roast beef and red capsicum crostinis with horseradish mayo
- Prawn tail skewers with mango chilli salsa

## Sweet Canapes

*Available for an extra \$5 per person (select 2)*

- Chocolate eclairs
- Triple choc brownies
- Cherry ripe slices
- Assorted profiteroles
- Rocky road slices

The *Children's*  
Wedding Menu

Up to 12 years of age

Small serve: \$9.90 - or - Large serve: \$29.90

(includes unlimited soft drinks and an ice cream sundae)

Chicken nuggets with chips

Grilled chicken tenderloins with chips (GF)

Battered fish and chips

Cheeseburger with chips

Penne pasta with house made napolitana sauce (V)

Teenager Menu  
13-17 years of age

Ultimate package (without alcohol) \$84.90

Platinum package (without alcohol) \$79.90

Indulgent package (without alcohol) \$74.90

Elegant package (without alcohol) \$64.90