

# The *Ultimate* and *Platinum* Wedding Menu

## Entree

Pumpkin, coriander and coconut soup with a touch of spice (v)

Minestrone soup with root vegetables, pasta and little beans (v)

Soup of sweet potato, coriander, coconut milk and spice (v)

Roasted tomato and bacon soup with arid herb crisps

Spinach and ricotta lasagne with roast tomato sauce and shaved Parmesan (v)

Smoked salmon bruschetta served on crispy bread and with a lemon and lime aioli

Chilled tiger prawns on a creamy garlic and coriander mayonnaise with Asian greens and rice noodles

Grilled chicken on a semi dried tomato and onion salad with a lemon and oregano dressing

Char grilled chicken breast served with roman lettuce, croutons, shaved Parmesan, crisp pancetta and tangy Caesar dressing

Char grilled marinated lamb loin with roasted tomatoes and bocconcini salad

Asian duck salad with bean sprouts, carrot, snow peas, crisp noodles and Chinese cabbage drizzled with Hoisin and soy

## Main

Soft potato gnocchi tossed with vine ripened tomatoes and spice, finished with crisp prosciutto and fragrant herbs

Pumpkin, spinach, lentil and coriander curry with aromatic jasmine rice, raita and pappadums (v)

Northern Territory Barramundi fillet served on warm new potatoes with sour cream and wilted greens

Oven baked Atlantic salmon with flaky pastry spear, broccolini and Hollandaise sauce

Roasted chicken breast served with potato galette and vegetable medley finished with a creamy green peppercorn sauce

Chicken breast mignon served with creamy mashed potato, topped with asparagus and a seeded mustard and mushroom sauce

Roast rack of lamb with creamy potato mash and ratatouille

Lamb rump roasted medium served with rosemary scented potato mash, French beans and a port wine jus

Eye fillet of beef, flavoured with garlic, rosemary and olive oil served on traditional Greek salad and crisp herbed croutons

Beef loin roasted medium with a peppery Parmesan potato mash, baby vegetables and a red current infused reduction

## Dessert

Flourless chocolate cake with creme fraiche and chocolate sauce

White chocolate panna cotta with berries

Warm sticky date pudding with toffee sauce and thick cream

Rich cheesecake with raspberry sauce and thick yoghurt  
sweetened with vanilla scented sugar

Apple crumble tartlet with French vanilla custard

Pavlova with double whipped cream and mixed berries

Caramel and macadamia tartlet with double whipped cream

Cointreau marinated strawberries with vanilla scented yoghurt

## Additional Options

Sorbet Palate Cleanser  
Additional \$3.50 pp

Selection of small continental cakes  
Additional \$3.50 pp

Cheese Plate  
Additional \$8.90 pp

# The *Indulgent Buffet* Wedding Menu

## Hot Options

(Select 3)

- Seafood risotto
- Veal stroganoff
- Mediterranean vegetable lasagne
- Thai green chicken curry
- Hot roast of the day (pork, beef or lamb: select 2)
- Baked Atlantic salmon fillets with lemon and dill
- Braised lamb shanks with tomato, wine and herbs
- Tikka tiger prawns in a mild house made curry sauce

## Hot Sides

(Select 2)

- Pilaf rice
- Roasted kipfler potatoes with rosemary and butter
- Steamed Asian greens
- Steamed seasonal vegetables
- Roasted seasonal vegetables

## Additionalals

- Wedding Cake served as dessert: \$45
- Chef's selection of desserts: \$5 pp
- Chef's selection of desserts and cheese and nut platter: \$11 pp

## Salads

(Select 2)

- Caesar
- Mixed leaf
- Mixed Melon
- Tomato, bocconcini and basil
- German potato
- Traditional Greek

## Platters

(Select 2)

- Antipasto: Continental meats and preserves
- Cold roasted meats and condiments
- Seafood cocktail
- Smoked meats



The *Elegant Cocktail*  
Wedding Menu

Please select 4 Hot and 4 Cold options  
(3 hours of continuous service)

## Hot Options

Lamb kofta balls with tatziki sauce  
Pumpkin and parmesan risotto balls with dipping sauce  
Flame grilled meat balls with tomato relish  
Cajun beef satay with coconut peanut dipping sauce  
Salt and pepper squid with lime aioli  
Panko crumbed prawns with sweet chilli dipping sauce  
Mini pies, pasties and sausage rolls  
Spinach and ricotta triangles  
Herbed lamb loin with tomato relish  
Hand made pizza fingers

## Cold Options

Assorted canapes  
Assorted mini quiches  
Beef fillet salad in cucumber cups  
Cocktail sandwiches  
Frittatas with char grilled vegetables  
Grilled tiger prawns with a mango chilli salsa  
Smoked Tasmanian salmon with cucumber and dill  
Smoked Tasmanian salmon blini with crème fraiche and chives  
Spiced chicken on herb bread with red yoghurt

## Sweet Options

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

Chef's selection of slices  
Chocolate eclairs  
Chocolate fudge brownies  
Cherry ripe slices  
Assorted profiteroles  
Rocky road slices

The *Children's*  
Wedding Menu

Up to 12 years of age

Entree Serve - \$9.90 or Main Meal Serve - \$29.90  
(includes unlimited soft drinks and an ice cream sundae)

Chicken Nuggets with Chips  
Battered Fish and Chips  
Chicken Schnitzel with Chips  
Spaghetti Bolognese

Teenager Menu  
13-17 years of age

\$20 less the wedding package price for adult menu:

Ultimate package - \$84.90  
Platinum package - \$79.90  
Indulgent package - \$74.90  
Elegant package - \$64.90

The *Beverage Package*  
Wedding Menu

Premium Package

(included in the Reception Packages)

Wine Selection:

- Morgans Bay Sparkling Cuvee
- Morgans Bay Sauvignon Blanc
- Odd Socks Moscato
- Rothbury Estate Chardonnay
- Morgans Bay Shiraz Cabernet
- Morgans Bay Cabernet Merlot

Tap Beers:

- Hahn Premium Light
- Hahn Super Dry
- Coopers Pale Ale

Non Alcoholic

- Soft Drinks
- Orange Juice
- Tea and Coffee

Deluxe Wine Upgrade

(additional \$7 per person)

Wine Selection:

- Bird in Hand Sparkling Pinot Noir Chardonnay
- Yellowglen Peacock Lane Sparkling
- Not Your Grandma's Riesling
- Squealing Pig Sauvignon Blanc
- Tomich Moscato
- Bent Creek Black Dog Shiraz
- Paracombe Cabernet Sauvignon

Tap Beers:

- Hahn Premium Light
- Hahn Super Dry
- Coopers Pale Ale

Non Alcoholic

- Soft Drinks
- Orange Juice
- Tea and Coffee