
2020 Wedding / Engagement Menu

Canape

- 🍷 Bruschetta
- 🍷 Pizza squares with assorted toppings
- 🍷 Peking Duck Rice Paper Rolls (with veg option)
- 🍷 Salmon, Chicken and Veg Sushi
- 🍷 Chicken / Vegetarian Manchurian
- 🍷 Mushroom Arancini Balls (porcini, shitake, enoki)
- 🍷 Chicken Liver pate served on crouton
- 🍷 Duck Pate with Fig Chutney served on Toasted Sourdough
- 🍷 Arancini Balls
- 🍷 Meat Balls
- 🍷 Chicken Skewers

Antipasto Platter

- 🍷 Salami,
- 🍷 Prosciutto,
- 🍷 Leg Ham,
- 🍷 Bocconcini,
- 🍷 Picante Provolone
- 🍷 Picante Dolce
- 🍷 Olives - Green / Black,
- 🍷 Grilled, Marinated Vegetables
- 🍷 Roasted meats

Seafood Platter

- 🍷 Grilled King Prawns
- 🍷 Crumbed Fried Calamari
- 🍷 Tempura Fried White Fish
- 🍷 Oysters Natural
- 🍷 Oysters
- 🍷 Mussels

Entrée

- 🍷 Poached Chicken, Caesar Salad
- 🍷 Smoked Salmon and Crispy Vegetable Salad with Lemon Dressing (GF)
- 🍷 Lemon Thyme Chicken Salad
- 🍷 Prawn Cocktail, King Prawns in glass with lettuce cocktail sauce fresh herbs
- 🍷 Ratatouille served in Zucchini Ribbons with Napoli Sauce

- 🍷 Smoked Salmon, Seasonal Vegetables, & Broccolini Rocket Salad
- 🍷 Mediterranean Meat Balls
- 🍷 Pumpkin and Ricotta Ravioli, Tomato and Basil Sauce
- 🍷 Mushroom and Parmesan Arancini Balls
- 🍷 Lamb Kofta, Tomato Salsa
- 🍷 Quinoa salad with sweet potato, roasted beetroot, Carrot, Cucumber, Mint with balsamic reduction and Sumac and Paprika Mushrooms

Main Course

- 🍷 Fillet with potato gratin sautéed green and red wine jus
- 🍷 Stuffed chicken breast (camembert, sun dried tomato, spinach, caramelised onions) wrapped with prosciutto, seasonal vegetables, Romesco sauce
- 🍷 Grilled fish lemon and thyme burnt butter sauce sautéed green purple potato
- 🍷 Prime porterhouse, with potato gratin sautéed green and red wine jus
- 🍷 Sous Vide Chicken Breast, Pine Nuts, Basil Pesto with Roasted Vegetables
- 🍷 Slow Cooked Lamb, Seasonal Vegetables, Sweet Potato Mash
- 🍷 Gnocchi, purple sweet potato, cauliflower puree served dukkah spiced parmesan cheese, sage and fresh basil, roasted pine nuts
- 🍷 Roasted Capsicum, stuffed with Baba Ganoush

Dessert Platter

- 🍷 Lemon Tartlets
- 🍷 Orange and Almond Cake
- 🍷 Coconut Cake
- 🍷 Chocolate Tarts
- 🍷 Caramel Tarts
- 🍷 Chocolate Brownie

Dessert

- 🍷 Baked Vanilla Cheesecake with Berry Coulis
- 🍷 Chocolate Sponge Roulade w Cherries, Cream
- 🍷 Date Pudding, Cream
- 🍷 Lemon & Fruit Tartlet, Cream
- 🍷 Apple Crumble & Cream