



Deluxe Wedding Menu

Entrée – main – dessert (alternate serve)

Hot & cold canapé selection on arrival

Bread roll & butter

Entrée

‘Truffles of the sea’ - sydney rock oyster, smoked salmon, prawn & crab

Sugar and dill cured salmon w fine herb salad, new potatoes & caviar sauce

Blackened chicken breast w ‘Cajun spiced’ sweet capsicum relish

Italian style Antipasto - prosciutto crude, sopressa salami, marinated feta, roasted olives
char grilled zucchini & aubergine, grilled plum roma tomato, grissini stick & rocket greens

Roasted pumpkin ravioli, pine nuts, sun dried capsicum, goat’s cheese & baby spinach

Seared salad of lamb w sesame oil, red curry & mint w mesclun greens & coriander chutney

Main course

Roasted barramundi fillet on garlic & vegetable risotto w rockfish essence & coriander pesto

Roasted saddle of lamb w tarragon jus, potato fondant, glazed French shallots, aubergine & tomato tian

Poached chicken breast on truffle infused pumpkin mash, creamed forest mushrooms, baby carrots & snow
peas w chive infused chicken jus

Slowly braised veal osso bucco in a milanese sauce w gremolata, saffron risotto & brocolini

Roast tenderloin of beef w gorgonzola butter, baby carrots, green asparagus

& a mushroom & gruyere pie w shiraz glaze

Seared salmon fillet w riesling veloute, roasted fennel, spinach & saffron risotto

Dessert

White chocolate mousse in a dark chocolate tear drop w raspberry puree & grand marnier syrup

Citrus tasting - glazed lemon tart, mile high lemon pie & campari jelly

Classic white chocolate & sherry trifle w seasonal berries

Pineapple coconut panna cotta w red berries in grand marnier w pistachio biscotti

Profiteroles w baileys custard white & dark chocolate sauce

Old time favourite bitter chocolate mousse, citrus fruit

Coffee Tea & chocolates