

Indian Infused Wedding Menu

Entrée – main – dessert (alternate serve)

Appetiser

Pappa dams & Naan bread basket served w/ raita Pickle & chutney (V)

Cucumber & tomato raita w/ roasted cumin seeds

Spiced Mango & coriander chutney

Lemon & chili pickle

Entrée

Lamb seekh kebab, vegetable samosa, chicken tikka, tamarind chutney Mixed vegetable salad

w/ green chili & lime dressing

Marinated lamb tenderloin, cayenne and cumin roasted eggplant, bitter greens, Dhal & minted Yoghurt

Tandoori chicken Caesar, green onions, curried crouton, saffron & garlic Yoghurt

King prawn salad, crisp summer salad leaves & nashi pear, Mango lassie shooter

Sweet corn fritters with scallions, ginger & green chili, chick pea raita & avocado salsa (v)

Trio of Samosa - Chicken, lamb & vegetable with yoghurt and tamarind dressing

Main course

Tandoori marinated barramundi fillet, potato cake with baby rocket leaves w/ Preserved lemon Yoghurt dressing

Cumin crusted rump of Lamb, coriander citrus butter, garam Masala roasted potatoes steamed asparagus

Chicken breast slow cooked w/ coconut, red chilli, and fennel, tomato & Garam masala sauce w/ tamarind & curry leaf

Vegetable Korma, lentil basket cooling raita & Biryani rice (v)

Braised lamb shank with Yellow lentils, saffron rice, yellow lentils & Mint chutney

Grilled marinated paneer wrapped in grilled zucchini, Turmeric Puree, raisins & spinach curry

Dessert

Cardamom panacotta with summer berries

Mango Kulfi with tropical fruit raita w/ pomegranate

Pandan crème brulee incensed with Pandan leave, cardamom & cinnamon w/ Pineapple chutney

Gulab Jamun - Milk Balls with fruit cocktail, Cardamom & saffron Syrup

Cardamom, Honey and chocolate pots with vanilla bean cream

Seasonal fruit platter with rose water syrup

Coffee Tea & chocolates

Extra Bowls on table – price on application

Steamed basmati rice

Roasted cumin potatoes lemon infused

Saffron rice with sultanas

Seasonal garden greens

star room 