

Wedding Menu

(2 choices from each course served alternatively)

***Menu Upgrades - See Individual Prices Listed Below**

Please note: Upgrade prices are per person for all guests attending the function.

Entrees

Tortellini of King Prawns

Puttanesca Sauce & Baby Spinach

Lamb Loin

Beetroot, Fetta & Raspberry Vinaigrette

Pork Belly

Crisp Rind, Celeriac Remoulade & Orange Glaze

Roma Tomato & Feta Tart

Asparagus Salad & Balsamic Glaze

*Entree Upgrades

King Prawn Salad

Avocado Tian & Lime Mayonnaise
An extra \$2.00 Per Person for all attendees

Ravioli of Goats Cheese & Basil

Pinenut Emulsion & Rocket Salad
An extra \$1.50 Per Person for all attendees

House Smoked Salmon

Wasabi Aioli & Radish Salad
An extra \$1.50 Per Person for all attendees

Oysters Kilpatrick

1/2 Dozen Oysters
Red Wine & Worcestershire Dressing, Bacon Sauce
An extra \$2.00 Per Person for all attendees

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Mains

Oven Roasted Scotch Fillet

Garlic Mash Potato, Broccolini & Mustard Grain Jus

Supreme of Chicken Breast

Chorizo, Patatas Bravas & Asparagus

Pan Fried Barramundi

White Bean Puree, Caponata, Snowpea Salad & Citrus Beurré Blanc

Roast Loin of Pork

Colcannon Potatoes, Green Beans & Apple Cider Jus

*Main Upgrades

Atlantic Salmon Fillet

Salsa Verde, Quinoa, Fetta Tian & Vine Tomato Salsa
An extra \$1.50 Per Person for all attendees

Viking Veal Cutlet

White Polenta & Bean Cassoulet
An extra \$2.00 Per Person for all attendees

Confit Duck Maryland

Braised Blue Lentils & Celeriac Mash
An extra \$1.50 Per Person for all attendees

Grain Fed Lamb Rump

Roasted Sweet Potato, Cavlo Nero & Mint Flavoured Jus
An extra \$2.50 Per Person for all attendees

Sides:

(Add \$2.00 Per Person for Each Side)

Traditional Greek Salad

Garden Salad

Panache of Seasonal Vegetables

Confit Potato with Volcanic Salt

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Dessert

White Chocolate & Macadamia Crème Brulee

Lemon Biscotti

Oven Baked Profiteroles

Orange Cream Patissiere & Warm Chocolate Fudge

Coconut Pavlova Roulade

Tropical Fruit & Berry Coulis

Strawberry Bavarois

Pistachio Wafer & Strawberry Salad

Sticky Date Pudding

Butterscotch Sauce & Vanilla Ice-cream

*Dessert Upgrades

Maple Poached Pear

Toasted Meringue & Grand Marnier Syrup
An extra \$1.00 Per Person for all attendees

Caramelised Panna Cotta

Chocolate & Hazelnut Macaroons
An extra \$1.00 Per Person for all attendees

Lemon Meringue Pie

Blackberry Compote & Mint Syrup
An extra \$1.00 Per Person for all attendees

Cheese Plate

Binnorie Brie, Watsonia Cheddar, Quince Paste & Lavash
An extra \$2.00 Per Person for all attendees