

Wedding Dinner Menu

Upon Arrival

Chefs Selection of Hot & Cold Canapes

Entree Course

Entree *(choose two served 50/50)*

Roast Pumpkin Soup finished w parsley & croutons

Mushroom Bruschetta topped w goats cheese & pesto served on toasted Turkish bread finished w a beetroot glaze

Pumpkin Tart w a feta, pine nut & roquette salad drizzled w a balsamic reduction

Chicken & Capsicum roulade on a bed of baby spinach finished w a creamy mustard sauce

Smoked Salmon Salad of spinach, mini tomatoes, fennel & avocado dressed w lemon & chive oil

Main Course *(choose two served 50/50)*

200g Scotch Fillet Steak marinated in seeded mustard served on a bed of mushroom ragu & buttered broccolini topped w a puff pastry chard

Dukka Crusted Chicken Breast on a bed of garlic roast pumpkin & sautéed baby spinach finished w a balsamic glaze

Lamb Loin Medallions w feta smashed potatoes, grilled Mediterranean vegetables drizzled w chive oil

Crispy Skin Salmon Steak served w chive parmesan potato rostie & asparagus finished w lemon caper butter sauce

Penne Pasta w cherry tomatoes, pine nuts & red onion finished w a cream & basil pesto sauce

Dessert *(choose two served 50/50)*

Warm sticky date pudding served w vanilla cream & butterscotch sauce

Lemon Tart served w mascarpone cheese & cinnamon wild berry compote

Meringue Basket of Chantilly cream seasonal fruits finished w a passion fruit glaze

Chocolate Fudge Cake served w mascarpone & fresh strawberries

\$75 per person