



**Choose two options per course, served alternatively  
with the Bridal Party having a choice of the two.**

**~ 3 Course Wedding Menu ~**

**ENTRÉE**

- Tuscan bean soup served with Cassler ham and a dollop of roasted garlic basil pesto
- Tempura prawns with soba noodle salad of cucumber, pickled ginger and sesame served with wasabi aioli
- Ravioli of roast duck with ginger and star anise in a sage and shallot butter sauce
- Hickory smoked quail, roasted tomato and buffalo mozzarella with seared sea scallops and fig balsamic dressing
- Salad of mixed leaf, marinated goats curd, fresh beetroot, semi dried tomato and mint with a balsamic dressing
- Marrakech baby lamb cutlets with garlic mash and buttered sweet corn puree
- Avocado, smoked trout and king prawn timbale with fresh mango relish
- Soy and lentil rosti on braised cabbage, served with asparagus and a preserved lemon and herb yoghurt
- Rolled pork loin filled with sage, fig and apple served with a port jus

**MAIN**

- Pesto coated lamb rack resting on a bed of char grilled eggplant and zucchini, truffled kipflers & rosemary jus
- Prosciutto wrapped fillet of beef on garlic mash with char grilled asparagus and green peppercorn jus
- Slow braised lamb shanks in red wine and rosemary jus with a country style ratatouille and Dutch carrots.
- Corn fed chicken breast filled with double brie and pancetta with a creamy sun dried tomato dressing served with potatoes dauphinois and steamed broccolini
- Crisp skinned salmon with salsa verde resting on a kipflers & seeded mustard salad.
- Pan-fried snapper fillet on a base of Asian greens with Thai shitake broth & roast garlic aioli
- Oven baked pork cutlet with peppered pear mash, sweet prune & cinnamon jus and buttered Dutch carrots

**DESSERT**

- Pistachio torte with warm salad of orange and honey topped with vanilla ice cream
- Stickydate pudding with butterscotch sauce and vanilla ice cream
- Traditional pavlova with fresh fruits and cream
- Rich hazelnut and chocolate Bacio
- Buttermilk bavouirs with strawberries in rosé syrup.
- Seasonal fruit salad with vanilla ice cream

~ Includes Tea and Coffee ~

## **Canapé Selections**

Choose 4 Selections  
7 for Cocktail Receptions

### **Antipasto & Dip Platters:**

- Dips & Crudities: Carrot Batons, Celery Sticks, Cucumber Batons & Grissini bread sticks with Hummus dip & Baba Ganouj
- Antipasto Platter: Pimentos, Grilled Zucchini, Grilled Eggplant, semi Dried Tomato, Marinated mushrooms, Olives, Artichoke Hearts & Fetta cheese.

### **Hot Canapé Selection**

#### **Poultry**

- Satay chicken skewers with peanut sauce
- Chicken and bacon mini pizzas
- Chicken, macadamia nut, ginger coriander and mint savoury balls

#### **Vegetarian**

- Persian Fetta & tomato relish and caramelized onion tartlets
- Vegetable spring rolls with a soy, lime & ginger dipping sauce
- Mini Pizza topped with tomato, olives and goat curd
- Mini Quiche with mushroom & asparagus

#### **Seafood**

- Thai fish cakes with nuoc cham
- Tempura battered prawns with horse radish aioli
- Mixed plate of Tempura prawns, crumbed scallops, seafood claws and battered fish dippers.
- Smoked salmon and cream cheese vol au vents

#### **Meat**

- Chorizo sausage & tomato relish quiche
- Spiced Lamb meat balls with mint & pine nuts
- Home made sausage rolls with fresh tomato dip
- Mini quiche Lorraine
- Pepperoni mini pizzas

**Cold Canapé Selection**

**Poultry**

- Duck Liver Pate on garlic crouton with onion jam
- Teriyaki chicken Nori rolls with wasabi & soy sauce
- Turkey, brie and cranberry on pumpernickel rounds

**Vegetarian**

- Vegetable nori rolls with wasabi & soy sauce
- Savory roulade filled with roast pumpkin, spinach & goat curd
- Balsamic onion with peppered goats curd on sour dough crostini
- Roast pumpkin, spinach, asparagus & fetta tartlet

**Seafood**

- Pacific oysters with salmon pearls
- Smoke trout mousse on crostini with crème fraiche
- Smoked salmon on peppered toast discs with dill aoli
- Thai crab ,vermicelli noodles, cabbage and carrot rice paper rolls and nuoc chum dipping sauce

**Meat**

- Rare beef on pastry disc with red pepper jam
- Rare beef on crostini with wasabi cream
- Seasoned lamb, semi dried tomato and bocconcini tartlets
- Mini bruschetta of tomato, basil, proscuitto and garlic

**Finger Sandwiches**

- Double smokes leg Ham, avocado & ricotta
  - Smoked salmon, capers, dill mayonnaise & lettuce
  - Roast beef, cucumber & horseradish cream
  - Chicken herb salad
  - Prawn & avocado
  - Roast lamb, semi dried tomatoes & rocket with seeded mustard aoli
  - Turkey, cream cheese & cranberry
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## **More Substantial items**

**(Add on \$5.50 per person, per choice)  
Served for a limited period**

- Chicken, olive and semi dried tomato pilaf with peppered parmesan
  - Lamb Korma curry with basmati rice
  - Mini Greek salad topped with rosemary lamb pieces
    - Vegetarian stir fry with noodles
- Baby Moroccan spiced lamb cutlet with sweet potato mash
  - Prawn cocktail salad in baby cos leaves

**And the following Static Platters are also included:**

- ~ 1 x Antipasto Platter
- ~ 3 x Home Made Dips & Crudities
- Tea & Coffee