

WEDDING MENU

One course.....\$25 per head
Two course.....\$35 per head
Three course\$45 per head

ADDITIONAL COST

Tea & Coffee\$2 per head
Wedding Cake
served individually\$3 per head
(with cream and raspberry coulis)

Included

Table linen, skirting for the bridal
table and paper napkins

STARTER

Bread Roll

ENTREE

Select any two of the following options:

Caesar salad with your choice of Chicken,
Prawns or Smoked Salmon

Chicken and Mushroom Pastry Case

Prawn and garlic Pastry Case

Mini Seafood Platters

Goujons of John Dory set on a Salad bed

MAINS

Select any two of the following options:

Pepper Crusted Salmon Steak on German
Potato Salad and Lime Hollandaise

Grilled Chicken Breast, served with
smashed Chats and Summer Vegetables
your choice of Garlic Cream Sauce or a
Red Pepper Beurre Blanc Sauce

Scotch Fillet served Chat Potatoes and
Summer Vegetables your choice of
Mushroom, Pepper Sauce or Red Wine Jus

Char-grilled Pork Ribeye with Apple
Brandy Jus on Garlic Mash and Seasonal
Vegetables

Warm Salad of Barramundi, slow roasted
Tomato and Chat wedges with Lemon
Scented Aioli

Herb Crusted or Macadamia Nut Crusted
Rack of Lamb on smashed Chats and
seasonal Vegetables your choice of Mint
Jus or Red Wine Jus

DESSERT

Select any two of the following options:

Warm Apple Cake, pastry Crème and
fresh Cream

Mini Pavlova with three Berry Compote
and Cream

New York Raspberry Cheesecake
served with Cream

Devilled Mudcake (gf) served with
Cream and Ice-cream

Sticky Date Pudding served with
Butterscotch Sauce and Cream

Fresh Seasonal Fruit Salad served
with Cream

Home-made Bread & Butter Pudding
served with Butterscotch Sauce

Gluten-free, Vegetarian meals or special needs are supplied on request