

Wedding Menu Choices

\$155 per head

(minimum number 20)

Includes venue, gazebo set up, byo drinks served at Gazebo as well as canapés. Then dinner upstairs with drinks served byo. Also includes ice and chilling drinks, hire tables and crockery, table cloths ,napkins and set and clean after wedding

(choose two of the appetizers below, to be served at gazebo after the ceremony, items with * will be additional cost).

Gougères

Mini puff pastries with spinach and gruyere

Mini buttermilk pancakes with smoked salmon and avocado

Goat cheese tarts with caramelized beetroot

Thai chicken balls with sweet chili and lime sauce

Mini pizzas – fig, thyme & goats cheese or/ shredded pork and tallegio

Sushi – *tuna sashimi & sesame/ or salmon/vegetarian

*Oysters – with salmon pearls or watermelon salsa

*Duck rice paper rolls

*Scallops served on pea puree with prosciutto & chilli jam or with salmon pearls

Sticky roasted pork with apple puree

Pork sausage rolls with caramalised apple and thyme

Fresh ciabatta with butter or olive oil and balsamic



Entrée selection

Choose 2 for alternate drop for weddings

Citrus risotto with king prawn poached in orange juice

Risotto with roasted pumpkin, pine nuts and spinach

Prawns in light curry cream bisque sauce with potato galette

Twice baked zucchini souffle with oven roasted tomato sauce

Asparagus and goat cheese wrapped in prosciutto, served with a macadamia nut dressing

Mushrooms on black olive tapenade ciabatta, drizzled with truffle oil and served with fresh shaved parmesan and rocket

Pumpkin and ricotta crepes with burnt sage butter sauce

Pear, honeyed walnut and rocket salad with goat cheese tart

Prawn, avocado and mango salad (when in season)

Baked fig and goats curd, wrapped in prosciutto with a salad of rocket, walnuts and balsamic glaze (when in season)

Corn, tomato and pesto tart dressed with watercress salad

Mains

Choose 2 for alternate drop

Snapper with julienned zucchini and lemon beurre blanc sauce

Parmesan crusted snapper with baby potatoes, peas and shallots

Paper wrapped salmon with steamed broccolini (in season)

Pan seared barramundi with citrus risotto

Lamb on a bed of sautéed aubergine with fresh mint sauce, yoghurt and preserved lemon served with fresh green vegetables

Roast lamb cutlets with pumpkin puree & rosemary butter

Chicken with sage wrapped in prosciutto and served with oven roasted tomatoes, salsa verde and crisp polenta

Duck Breast with raspberry red wine glaze on roasted sweet potato mash with mixed greens

Eye fillet of beef with rosemary potatoes and béarnaise sauce, served with green beans

Beef fillet with prosciutto served on artichoke puree, green beans and tarragon butter

Creamy chicken and mushroom with sweet potato mash

Dessert Choices

Choose 2 for alternate drop, or have your wedding cake plated for dessert

Crème Caramel

Apple Pannacotta

Apple Tarte Tatin with caramel icecream

Custard Tart with Caramel sauce and bruleed mango cheeks (when in season)

Spanish Chocolate Mousse

Lemon delicious

Peaches poached in prosecco, vanilla and rosemary with vanilla
pannacotta

Mixed summer fruit poached with dessert wine syrup and caramel
icecream

Ricotta, almond and raspberry tart

Ricotta, almond and chocolate tart with poached pears

Sparkling framboise jelly with strawberry sorbet

Cherry flan

Or

your Wedding Cake plated as served as dessert and garnished

coffee or tea

(we are happy to cut and put out as self serve the wedding cake
supplied by you, but if it is another plated dessert then we would need
to add this to the per head cost.