

Wedding Menu

Entrée

Pan fried peppered tuna steak with guacamole, mixed garden leaves and wasabi dressing

Wild mushroom risotto with baby spinach, sun dried tomatoes, pecorino shavings and tomato pesto dressing

Halloumí, Kíng prawns yellow cherry Tomatoes with a lemon oregano oíl dressíng

Beef Tortellini served with a rocket pine nut cream sauce

Chicken parcel filled with mint chicken breast hallouni Served golden brown

Roasted tomatoes coriander Green beans roasted eggplant roasted zucchini on a bed of wild rocket



Wedding Menu

Maín

Eye fillet cooked medium with sweet potato mash seeded mustard hollandaise sauce toped with king prawns

Lamb Cutlets cooked medium served with Vegetables roasted potatoes and a Honey soy glaze

Fresh Salmon Steak served with fresh steamed vegetables finished with dill butter.

Chicken tower, Chicken breast layered with Grilled vegetables finished with a basil Balsamic cream sauce.

Quail stuffed with ricotta cheese, feta cheese, pinenuts and sundried tomatoes, finished on a base of Fresh Fettuccini pasta with Roasted capsicum and basil in a creamy tomato sauce

Pan-fried chicken breast accompanied by creamy Parmesan potato, pea puree, wild rocket, and red and yellow peppers, finished with a wine jus

Desert

Individual servings all served with fresh cream and berry coulis Tiramisu Peach and Passion fruit cheesecake Caramel swirl Cheesecake Double chocolate mud cake