

Please contact us for to receive our complete wedding package and prices.

## *Entrée*

*Homemade Soup with Crusty Bread Roll*

- *tomato, basil, and bacon*
- *butternut pumpkin and cinnamon*
- *autumn field mushroom*
- *chicken and pickings from the veg patch.*

*Chicken , Swiss Brown Mushroom & Thyme Pie with fresh herb sauce*

*Tasmanian Scallop Crêpe with a brandy orange sauce*

*Smoked Salmon Paté Tower with caperberries, gherkin & bread*

*Prawn Cocktail served with Tasmanian Avocado*

*Antipasto Platter of Tasmanian smoked meats, salmon & cheeses*

*Chicken, Pinenut & Pesto Parcel – fresh basil, pinenut & parmesan filling*

*Crispy Lemon Pepper Calamari on a bed of garden greens, lime mayonnaise*

*Caramelised Onion, Prociutto & Gorgonzola Tart with Spinach leaves*

*Homemade Potato Gnocchi with fresh herbs, roasted tomato & garlic*

*Spanecopeta – Baby Spinach, Fetta and Fillo pastry pie*

*Classic Caesar Salad, with Crisp Cos lettuce, Anchovies, bacon & croutons*

*Ricotta Ravioli with Smoked Salmon, Caper, Dill & Lemon Sauce*

*Vegetarian Dips – aubergine, hummus, guacamole with hot Turkish bread*

***\*\* Substitutes for your personal preferences welcome \*\****

# *Main Course*

*Medley of Grilled Meats (beef, lamb, pork and chicken) with a French  
Tarragon Sauce*

*Chicken Breast, butterfly grilled with Camembert, with a Champagne Sauce*

*Peppered Prime Steak Medallions with butter button mushrooms & pan jus*

*Freshest Fish of the Day (Atlantic Salmon or Ocean Trout) Seared with a  
Lemon, Caper Parsley 'buerre noisette'*

*Chargrilled Prime Lamb Fillets on baby Spinach, served with Fresh  
Rosemary Sauce*

*Chicken Ballantine - wrapped in Bacon, stuffed with Pistachio, Thyme &  
Roasted Garlic with Roasted Roma Tomato Sauce*

*Fillet of Pork, baked with Caramelised Fuji Apple & Pancetta  
with Crabapple Jelly*

*Vegetarian Option - to be arranged to your choosing*

*All Mains are served with*

- Hot fresh garden vegetables and salad garnish*
- Potatoes - your choice of either Roasted, Minted boiled or Scaloped*

***\*\* Substitutes for your personal preferences welcome \*\****

# *Dessert*

*Vanilla Crème Caramel with Fresh Berries & Toffee Shards*  
*Chocolate Truffle & Orange Fudge Cheesecake and Icecream*  
*Chilled Lemon Curd Tart with Minted Lime Crème Fraiche*  
*Seasonal Melon or Berry Salad in a Brandy Snap Basket with Sorbet*  
*Sticky Date Pudding served with a Hot Butterscotch Sauce & Icecream*  
*Homegrown Rhubarb and Apple Crumble with Icecream*  
*Blackheart Cherry or Gooseberry Pie and Icecream*  
*Pear & Roasted Hazelnut Shortcrust Flan with Port-Wine Icecream*  
*Marshmallow Roulade – rolled meringue filled with cream chantilly &*  
*Passionfruit or Raspberries, with Caramelized Almonds*  
*Jamaican Rum & Dark Chocolate Mousse with Banana Icecream*  
*Individual Croquembouche – tower of petite profiteroles filled with praline*  
*cream & bound by toffee*

***\*\* Substitutes for your personal preferences welcome \*\****

*We are also happy to serve your wedding cake served as dessert.*

# Wedding Buffet Selections

(Marquee Only)

## Main Course Buffet Options – Choose 3 meat selections from the following:

### 1. Roast Meats to be served carved on platters

- Roast Pork Belly, Crackling & Caramelised Apple Sauce
- Honey & Sesame glazed Seasoned Chicken Drumsticks
- Chicken 'Cordon Bleu' – crumbed breast fillet with ham & cheese filling
- Peppered Prime Coastal Beef in Pan Jus
- Carved Leg of Lamb, with Fresh Rosemary & Garlic Gravy
- Freshest Fish of the Day (Crumbed or Poached in White Wine & Lemon)

### 2. Gourmet Char Grill Barbeque Buffet

- Arabian Lamb & Tuscan Pork Grilled Gourmet Sausages
- Scallop, Bacon & Prawn Lemon Pepper Kebab
- Rosemary & Garlic brushed Lamb Chops
- Marinated Scotch Fillet Steak
- Beef, Spanish Onion & Fresh Herb Burgers
- Chargrilled Spiced Chicken Breast fillets with Mango Chutney

### **Both accompanied by Roast Potatoes, Homemade Breads & your choice of 3 salads:**

- ★ Chargrilled Mediterranean Vegetable Salad ★ Salad Nicçoise ★ Classic Caesar Salad ★ Waldorf – green apple, walnuts, celery & mayonnaise, ★ Basil Pesto, Pinenut & Pasta Salad (Warm or Chilled) ★ Tabbouleh – cracked wheat & parsley
- ★ Traditional Greek Salad – lettuce, olives, tomato & feta ★ Cherry tomato, Purple Onion, fresh Basil & baby rocket leaves, ★ Chinese Cabbage, crispy noodles & cashew nut
- ★ Traditional Coleslaw ★ New Potato, Sour Cream and Chives ★ Tossed selection of Garden Greens with Balsamic Dressing ★ Florets of Broccoli & Cauliflower & Snow peas
- ★ Other salads of your choosing

*hot fresh garden & roasted vegetables can be served instead of salads if desired*

### ADDITIONAL COURSES

*You are welcome to add extra courses to the Main course buffet.*

Soup: Soup and hot bread roll to be served to guests

Entrée: Choose two suggestions from the menu, served alternately

Dessert: Select two suggestions to be served alternately to your guests