

WEDDING / SIT DOWN MENU No 1

ENTRÉE



Salmon ceviche w-pomegranate, coriander, ginger and soy

Salad of Tasmanian salmon, shaved parmesan, salad Verde and baby herbs

Prawn and barramundi ravioli with a dill beurre blanc sauce

Tiger prawn and avocado salad served on a tomato salsa garnished with salmon caviar

Seafood plate featuring local natural Hawkesbury oysters, Yamba prawns and Tasmanian gravlax

Moroccan spiced lamb fillets, on a salad of watercress, cherry tomatoes and shaved fennel with a cumin yoghurt dressing

Crispy pork belly, calvados apple puree with a house made spicy fruit chutney

Roasted duck breast served on a salad of watercress and oranges accompanied with a beetroot relish

Seared lamb tenderloin, semi-dried tomato salsa, crisp pancetta balsamic glaze

Smoked chicken and avocado salad with crushed pistachios serve with crumbled goat's cheese

Grilled quail with Persian fetta, walnuts, caramelised red onion and Belgium endive

MAIN COURSES



Seared farmed Barramundi fillet, shaved fennel, artichoke and baby rocket salad with a citrus vinaigrette

Roasted blue eye cod fillet, herb ricotta gnocchi and trussed cherry tomatoes drizzled with lemon extra virgin oil

Pan fried Tasmanian salmon on a saffron and asparagus risotto with a dill beurre blanc sauce

Grain fed beef fillet roasted baby vegetables with a Shiraz jus garnished with gaufrette potatoes

Beef fillet wrapped in prosciutto served on English spinach with a béarnaise sauce

Truffle crusted marinated lamb back strap, parsnip puree, roasted rosemary chat potatoes and a mint jus

Rosemary infused lamb rump on a ratatouille of seasonal vegetables

Tenderloin of veal served on a ragout of mushrooms with a basil and brandy reduction

Corned chicken breast on a butternut pumpkin risotto, crisp pancetta and a balsamic reduction

Pan roasted corn fed chicken breast with a confit of garlic and parmesan mash, asparagus spears and finished with a roasted red capsicum jus

All prices are inclusive of 10% GST

VEGETARIAN OPTIONS



Pan fried gnocchi with sautéed wild mushrooms, fresh peas and truffle oil

Home-made Pumpkin and goat's cheese ravioli with burnt sage and cherry tomato butter sauce

Antipasto stack with marinated eggplant, zucchini, and semi-dried tomatoes and Persian feta basil oil and balsamic reduction

Buttered asparagus, Parmigiano Reggiani, poached quails egg with a lime hollandaise

Pumpkin goat's cheese and thyme tartlet with a fresh tomato and purple basil sauce

Baked Portobello mushroom, wilted spinach and goats curd balsamic glaze

Zucchini, basil and tomato risotto with shaved Grand Padano

DESSERTS



Pinot noir poached pears, almond tuille and strawberry jus

Coconut panna cotta with fresh coconut and ruby red grapefruit

Passionfruit brulee

Warm chocolate molten cake with crème fraiche

Caramelised apple tart tartan with pistachio ice cream

Lemon tart with fresh strawberries and double cream

Baked white chocolate and blossom honey cheesecake with a fresh strawberry sauce

2 courses \$49.00 per person

3 courses \$59.00 per person

All prices are inclusive of 10% GST

WEDDING / SIT DOWN MENU No 2

ENTREES



Chicken Caesar Salad - Traditional Caesar Salad with Cos lettuce, garlic croutons & a rich creamy dressing topped with Slices of warm Chicken breast & finished with shaved Parmesan

Smoked Salmon, Rocket & pear salad - Slices of Tasmanian smoked salmon served on a rocket & pear salad tossed with raspberry vinaigrette

Tandoori Chicken - Breast of chicken marinated in light tandoori spices served on a bed of aromatic basmati rice accompanied with mint yoghurt & poppadums

Anti Pasta Plate - Individual plates consisting of marinated vegetables, dips, olives & cheeses served with Pide Bread

Cold Seafood Plate - Local Sydney rock oysters, fresh prawns, sliced Tasmanian smoked salmon & marinated black mussels served with a piquant Marie rose sauce

Salt & Pepper Squid - Guijons of squid lightly dusted with sea salt & cracked black pepper served on a chiffonnade of lettuce & orange aioli dressing

Tempura Prawns - Fanned black tiger prawns coated in a tempura batter
Deep fried and served on a bed of "glass noodles"
With Sweet chilli & soy sauce

Pasta Cassian - "Spirelli" pasta tossed with smoked chicken, fresh basil, pistachio nuts & sun dried tomatoes, topped with Parmesan cheese

MAIN COURSE



Lamb Backstrap - Prime lamb backstrap marinated in red wine, rosemary & garlic, cooked Pink & served on a bed of Pumpkin mash with a rich Madeira sauce

Rack of Lamb - Three Cutlets of lamb roasted with rosemary & served
With a mint red wine sauce

Steak Forrestiere - Grainfed Scotch fillet, cooked medium & served with a mushroom
Tomato & baby onion sauce

Fillet Rossini - Prime Fillet Steak cooked medium & served on a bed of garlic mash with a truffle basil & red wine sauce

Chicken Nobolas - Breast of chicken slowly baked with a rich cepes sauce

Chicken Annalese - Breast of chicken filled with spinach & sun dried tomatoes
Served with a light white wine sauce

Salmon Alford - Fresh salmon fillet gently poached with white wine, served a
Citrus sauce

Freshwater Barramundi - Lightly grilled finished with a prawn, dill & champagne sauce

All prices are inclusive of 10% GST

DESSERTS



Baked Lime Cheesecake - Fresh lime squeezed thru the finest cream cheese, baked on a Traditional biscuit base

White & Dark Chocolate Cheesecake - Swirls of dark & white chocolate filling slowly baked together

Tangy Lemon & Lime Tart - Everyone's favourite tangy citrus dessert

Lemon & Raspberry Soufflé (served cold)

A light whipped lemon mousse layered with fresh raspberries &

Lenon infused biscuits

Tiramisu - Traditional Italian Dessert, liquor soaked biscuits layered between whipped mascarpone cheese & coffee liquor cream

Pecan Nut Tart - Baked sweet pastry tart filled pecan nuts & golden syrup

Chocolate Brulee Tart - Chocolate & fresh cream brulee filled tart topped with a white Chocolate ganache.



All Main Courses served with Seasonal Vegetables

All Menus include Bread Rolls, Butter, Tea & coffee

2 Courses \$34.50

3 courses \$39.50

4 courses \$44.50

- Please select two items from each course
- Your selection will be served on an alternate 50/50 basis
- Chefs Selection of pre-dinner canapés (hot & cold)
- Additional \$5.00 per person
- Special Menus/requirements can be organised on request

All prices are inclusive of 10% GST