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WEDDING MENU

START

*Grilled King Prawns W a light Asian salad
& crisp rice paper basket*

*Chilled Rare Peppered Beef Fillet W aioli
& rocket served on a puff pastry biscuit*

*Local Black Mussels ½ shelled & baked W mix of toppings:
saffron & tomato, rosemary pesto, citrus aioli*

*Pork Lion W crispy prosciutto, ginger pear relish
& sweet potato chips*

MAIN FOCUS

*Baked Atlantic Salmon on preserved lemon potatoes
W wilted bok choy & kaffir lime buerre blanc*

*Rosemary Lamb Rump on top of baby beets & cherry
tomato compote', minted mash W red wine pan juice reduction*

*Baked Chicken Breast filled W mushroom & sage wrapped in prosciutto
W slow-roasted tomatoes & pan juices*

VEGETARIAN MAIN OPTIONS

*Chickpea & lentil terrine with sweet potato crisps,
zucchini ribbons & harrisa yoghurt*

*Eggplant fritters filled with goats cheese, olives & capers, served with
slow-roasted tomatoes, pinenuts & a pesto butter*

FINAL FAIR

*Tia Maria Panna Cotta w tuille basket &
strawberry compote'*

*Strawberry Cheesecake served
W chocolate custard & berry couli*

Dark Chocolate Tart W white chocolate mousse

** dietary needs catered for*