



# Wedding Banquet Menu (Standard)

Choose (5) hot or cold dishes | Choose (5) salad or vegetable selections |  
 Choose (3) desserts \$ 48.00 pp  
 Mid week Special Mon-Thurs \$44.00 pp

## Cold dishes

- Rare roast beef with seeded mustard dressing
- Marinated mediterranean mussels
- Roasted chicken pieces
- Honey roasted ham platter

## Hot dishes

- Rib eye steak with green peppercorn sauce
- Chicken breast with seeded mustard cream
- Grilled perch, sandwiched with smoked salmon and lemon choron
- Roast pork leg served with a sage jus
- Oven baked lamb leg stuffed with fetta and herbs, served with a red wine jus
- Chicken tikka masala with seasonal vegetables
- Atlantic salmon with a dill and lemon butter sauce

## Salads

- Caesar salad
- Greek salad
- Potato Salad
- Tomato and bocconcini with reduced balsamic
- Waldorf Salad

## Vegetable dishes

- Duchess potato
- Potato bake
- Garlic roast chats
- Ratatouille
- Stir fry asian vegetables with noodles
- Roasted root vegetables
- Vegetable medley with herb butter
- Fried rice

## Desserts

- Fruit salad
- Fruit platter
- Individual Pavlova with passion fruit coulis
- Apple crumble with custard
- Profiteroles
- Rich mud cake
- Mango cheese cake
- Lemon citrus tarts

All served with cream





# Wedding Banquet Menu (Deluxe)

Choose (5) hot or cold dishes | Choose (5) salad or vegetable selections |  
Choose (3) desserts  
\$ 60.00 pp | *Mid week Special Mon-Thurs \$55.00 pp*

## Cold dishes

- Herb crusted chicken
- Marinated Octopus
- Ham & prosciutto platter
- Rare Roast beef platter
- Mediterranean antipasto platter

## Hot dishes

- Rib Eye steak with rosemary jus
- Chicken breast stuffed with brie and ham
- Snapper with chili coriander butter
- Veal medallions with masala cream
- Beef korma with vegetables
- Texas BBQ pork ribs with spicy Texas sauce
- Atlantic salmon with dill hollandaise
- Lamb rack with rosemary and pistachio crust served with red wine jus
- Rolled pork loin stuffed with apple and sage with honey mustard sauce
- Chicken breast stuffed with smoked salmon and avocado

## Salads

- Potato salad
- Caesar salad
- Roast vegetable salad
- Nicoise salad
- Greek cucumber salad
- Pasta salad
- Cous cous Salad

## Vegetable dishes

- Herb roasted potatoes
- Creamy potato bake
- Croquette potato
- Steamed asparagus with hollandaise
- Cauliflower mornay
- Glazed carrots
- Corn cobettes with chive butter
- Stuffed zucchini with brunoise of vegetables

## Desserts

- Apple pie with king island double cream
- Warm chocolate pudding
- Raspberry and white chocolate cheese cake
- Australian farm house cheese platter
- Crème caramel Profiteroles with crème patisserie and chocolate gnache
- Orange curd tart



# Seafood Banquet Extravaganza

**\$85.00 per person | Mid week Special Mon-Thurs \$82.00 pp**

## **Bakers Bread Basket**

### **Cold dishes**

- Fresh king prawns
- Blue swimmer crabs
- Fresh Coffin Bay oysters
- Tasmanian smoked salmon
- Cold meat platters of roast chicken, ham and rare roast beef

### **Hot dishes**

- Local Bug meat, sautéed with garlic cream sauce and shell pasta with shallots
- Marinated mussels
- Whole baked fresh local reef fish with lemon butter
- Grilled perch fillets with lemon burre blanc
- Marinated octopus Salt and pepper calamari
- Chicken pieces and mango sauce
- Rib eye steak with pepper sauce

### **Salads**

- Chefs salad selection
- Fresh tropical fruit platter

### **Vegetables**

- Pommes duchess
- Steamed vegetables
- Steamed rice

### **Desserts**

Chefs dessert selection which includes:

- cakes
- tortes
- pavlova
- fruit salad & cream