



Wedding Table Service (Standard)

Single serve

Select **ONLY ONE** from each course;
(2) courses \$45.00 pp | (3) courses \$52.00 pp

Entrees

- Thai beef salad **w** cashews, asian vegetables & crispy rice noodles
- Semolina & parmesan crusted calamari **w** radish & parsley salad, chilli basil aioli
- Peking duck spring rolls **w** asian greens & chilli plum dipping sauce
- Seared lamb fillet, chargrilled vegetables, baby spinach, baba ganoush & sticky balsamic
- Chicken ravioli **w** semi dried tomato, olives, roast pumpkin & pesto cream
- Local king prawn, mango & avocado salad **w** chilli coconut dressing

Mains

- Rib fillet steak **w** pancetta & chive potato rosti, steamed broccolini, tomato chutney & red wine jus
- Porterhouse steak **w** herb roasted kipfler potatoes, green beans, crisp proscuitto, sauce lyonnaise
- Snapper fillet **w** sweet corn & coconut volute, steamed jasmine rice, asian greens & thai chilli jam
- Salmon fillet **w** chorizo & almond crust, spiced kipfler potatoes, broccolini & saffron cream sauce

Alternate Drop

Select **TWO** from each course;
(2) courses \$48.00 pp | (3) courses \$55.00 pp

- Citrus & herb roast chicken **w** roast vegetable medley, steamed greens, seeded mustard cream sauce
- Chicken supreme stuffed **w** spinach & fetta farce, semi dried tomato, potato rosti, sugar snaps & herb cream sauce
- Braised lamb shanks on creamy mash potato, country vegetable & rich tomato jus

Dessert

- Pavlova **w** summer fruits & lemon curd
- Rich chocolate mud cake **w** strawberry coulis
- Caramel tart **w** macadamia crumbs & marscapone quinelle
- White chocolate & raspberry cheesecake **w** peanut brittle
- Custard profiterols **w** chantilly cream & fresh berries
- Freshly brewed coffee and teas



Wedding Table Service (Deluxe)

Single serve

Select **ONLY ONE** from each course;
(2) courses \$55.00 pp | (3) courses \$62.00 pp

Alternate Drop

Select **TWO** from each course;
(2) courses \$58.00 pp | (3) courses \$65.00 pp

Entrees

- Hervey Bay scallops grilled **w** lemon myrtle & macadamia nut butter
- Spiced quail **w** fennel, orange & radicchio salad with sumac yoghurt dressing
- Twice cooked pork belly **w** parsnip puree, chorizo crumbs & apple cider glaze
- Veal & wild mushroom ravioli tossed in rocket & basil pesto, tomato coulis & mascapone
- Smoked duck bruschetta, celeriac remoulade, roasted hazelnuts & confit cherry tomatoes
- Chicken & spinach roulade **w** julienne salad & creamy mango & seeded mustard dressing
- Grilled peri peri prawns **w** citrus & coriander cous cous & roast capsicum coulis
- Fresh seafood medley, 2 king prawns, 2 natural oysters, smoked salmon, lemon & cocktail sauce

Mains

- Eye fillet steak on sweet potato dauphinoise, roast fennel, crisp speck & parsnip with sauce soubise & jus
- Eye fillet steak on roast garlic & potato puree, wild mushroom ragout, Gympie bean & proscuitto parcel & bordelaise sauce
- Seared salmon fillet **w** kipfler potatoes, balsamic roasted cherry tomatoes, asparagus and lemno & dill beurre blanc
- Wild caught barramundi fillet, cauliflower puree, wilted bok choy, sauce vierge & macadamia nut crust.
- Confit duck leg **w** sweet potato fondant, braised red cabbage, port wine & fig jus
- Chicken balentine stuffed with porcini & pinenut farce, gorgonzola polenta wedges, wilted spinach, confit cherry tomatoes & champagne cream sauce

- Rack of lamb **w** turnip & potato gratin, parsnip puree, sugar snaps & pink peppercorn jus
- Roast lamb rump **w** sweet potato mash, minted pea puree, rocket, pinenuts & rosemary jus

Dessert

- Citrus meringue tartlets **w** raspberry compote
- Brandy snaps piped **w** mango cream & stewed boysenberries
- White chocolate pannacotta **w** macerated strawberries
- Salted caramel & fudge brownie **w** vanilla bean icecream
- Espresso creme brulee **w** macadamia biscotti
- Freshly brewed coffee and teas

