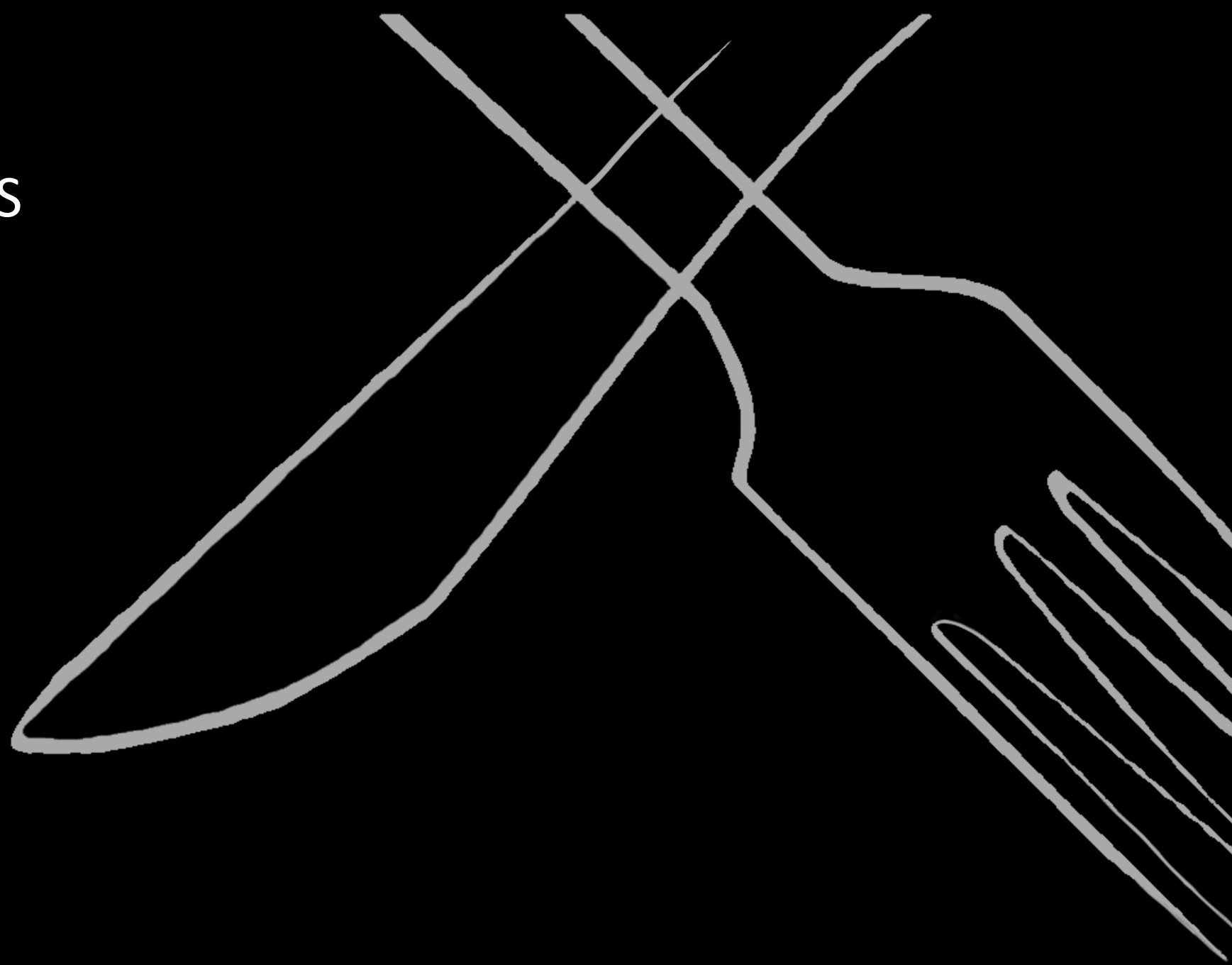


WEDDING MENU'S



A Formal Wedding Dinner

Selected canapés

Home-baked char-grilled olive and rosemary bread

Chilled “hot smoked” Tasmanian ocean trout on a salad of
pickled cucumber, fennel, baby beets, shaved radish
lemon and horseradish crème fraiche

Spinach and ricotta gnocci, caramelised tomato,
topped fresh basil leaves, pancetta and grated parmesan

Sichuan fillet beef – Asian Jus - Caramelised red chilli
on a Thai glass noodle salad with eggplant and butternut pumpkin relish

American Sundae Bar

Banana splits, chocolate and caramel fudge sundaes
berry compote marshmallows smarties



A European – Style Formal Wedding Dinner

Shared Mezze

Shaved Proscuitto, Felini Salami, Casalingo Salami

Warm marinated Olives

Grilled zucchini with marinated Goats Cheese and lemon zest

Roasted red capsicum with bocconcini and basil

Chorizo – lemon

“Palate cleanser” – aperol spritz

Spinach and ricotta gnocci , tomato sugo,
topped fresh basil leaves, and grated parmesan

Roasted Angus eye Fillet – Shiraz Jus

Potato and Leek Galette, Caramelised Onions,

Broccolini



Formal Wedding Dinner in a Monastery

Tapas (on lazy susans)

Hummus – topped with olive oil

Marinated Goats Cheese & artichokes

Smoked Salmon with Dill and Pink Roe

Char Sui duck on Asian Salad – pickled carrot/cucumber

Grilled Spanish Chorizo

Spinach and Ricotta Gnocci with Tomato Sugo

Fennel, Basil and Mizuna salad - Pancetta

Fillet of Beef - Bearnaise Butter – Jus

Leek and Potato Galette - topped caramelised onions

French Beans with Almonds

Grilled Field Mushroom filled with rolled Red Cap / Zucchini

Shared Dessert

Warm Chocolate Brownie fingers

Red Berry Coulis Chocolate Fudge Sauce Strawberries

