

Please contact us for to receive our complete wedding package and prices.

Entrée

Homemade Soup with Crusty Bread Roll

- tomato, basil, and bacon
- butternut pumpkin and cinnamon
- autumn field mushroom
- chicken and pickings from the veg patch.

Chicken , Swiss Brown Mushroom & Thyme Pie with fresh herb sauce

Tasmanian Scallop Crêpe with a brandy orange sauce

Smoked Salmon Paté Tower with caperberries, gherkin & bread

Prawn Cocktail served with Tasmanian Avocado

Antipasto Platter of Tasmanian smoked meats, salmon & cheeses

Chicken, Pinenut & Pesto Parcel – fresh basil, pinenut & parmesan filling

Crispy Lemon Pepper Calamari on a bed of garden greens, lime mayonnaise

Caramelised Onion, Prociutto & Gorgonzola Tart with Spinach leaves

Homemade Potato Gnocchi with fresh herbs, roasted tomato & garlic

Spanecopeta – Baby Spinach, Fetta and Fillo pastry pie

Classic Caesar Salad, with Crisp Cos lettuce, Anchovies, bacon & croutons

Ricotta Ravioli with Smoked Salmon, Caper, Dill & Lemon Sauce

Vegetarian Dips – aubergine, hummus, guacamole with hot Turkish bread

**** Substitutes for your personal preferences welcome ****

Main Course

*Medley of Grilled Meats (beef, lamb, pork and chicken) with a French
Tarragon Sauce*

Chicken Breast, butterfly grilled with Camembert, with a Champagne Sauce

Peppered Prime Steak Medallions with butter button mushrooms & pan jus

*Freshest Fish of the Day (Atlantic Salmon or Ocean Trout) Seared with a
Lemon, Caper Parsley 'buerre noisette'*

*Chargrilled Prime Lamb Fillets on baby Spinach, served with Fresh
Rosemary Sauce*

*Chicken Ballantine - wrapped in Bacon, stuffed with Pistachio, Thyme &
Roasted Garlic with Roasted Roma Tomato Sauce*

*Fillet of Pork, baked with Caramelised Fuji Apple & Pancetta
with Crabapple Jelly*

Vegetarian Option - to be arranged to your choosing

All Mains are served with

- Hot fresh garden vegetables and salad garnish*
- Potatoes - your choice of either Roasted, Minted boiled or Scalloped*

***** Substitutes for your personal preferences welcome *****

Dessert

Vanilla Crème Caramel with Fresh Berries & Toffee Shards
Chocolate Truffle & Orange Fudge Cheesecake and Icecream
Chilled Lemon Curd Tart with Minted Lime Crème Fraiche
Seasonal Melon or Berry Salad in a Brandy Snap Basket with Sorbet
Sticky Date Pudding served with a Hot Butterscotch Sauce & Icecream
Homegrown Rhubarb and Apple Crumble with Icecream
Blackheart Cherry or Gooseberry Pie and Icecream
Pear & Roasted Hazelnut Shortcrust Flan with Port-Wine Icecream
Marshmallow Roulade – rolled meringue filled with cream chantilly &
Passionfruit or Raspberries, with Caramelized Almonds
Jamaican Rum & Dark Chocolate Mousse with Banana Icecream
Individual Croquembouche – tower of petite profiteroles filled with praline
cream & bound by toffee

***** Substitutes for your personal preferences welcome *****

We are also happy to serve your wedding cake served as dessert.

Wedding Buffet Selections

(Marquee Only)

Main Course Buffet Options – Choose 3 meat selections from the following:

1. Roast Meats to be served carved on platters

- Roast Pork Belly, Crackling & Caramelised Apple Sauce
- Honey & Sesame glazed Seasoned Chicken Drumsticks
- Chicken 'Cordon Bleu' – crumbed breast fillet with ham & cheese filling
- Peppered Prime Coastal Beef in Pan Jus
- Carved Leg of Lamb, with Fresh Rosemary & Garlic Gravy
- Freshest Fish of the Day (Crumbed or Poached in White Wine & Lemon)

2. Gourmet Char Grill Barbeque Buffet

- Arabian Lamb & Tuscan Pork Grilled Gourmet Sausages
- Scallop, Bacon & Prawn Lemon Pepper Kebab
- Rosemary & Garlic brushed Lamb Chops
- Marinated Scotch Fillet Steak
- Beef, Spanish Onion & Fresh Herb Burgers
- Chargrilled Spiced Chicken Breast fillets with Mango Chutney

Both accompanied by Roast Potatoes, Homemade Breads & your choice of 3 salads:

- ★ Chargrilled Mediterranean Vegetable Salad ★ Salad Nicçoise ★ Classic Caesar Salad ★ Waldorf – green apple, walnuts, celery & mayonnaise, ★ Basil Pesto, Pinenut & Pasta Salad (Warm or Chilled) ★ Tabbouleh – cracked wheat & parsley
- ★ Traditional Greek Salad – lettuce, olives, tomato & feta ★ Cherry tomato, Purple Onion, fresh Basil & baby rocket leaves, ★ Chinese Cabbage, crispy noodles & cashew nut
- ★ Traditional Coleslaw ★ New Potato, Sour Cream and Chives ★ Tossed selection of Garden Greens with Balsamic Dressing ★ Florets of Broccoli & Cauliflower & Snow peas
- ★ Other salads of your choosing

hot fresh garden & roasted vegetables can be served instead of salads if desired

ADDITIONAL COURSES

You are welcome to add extra courses to the Main course buffet.

Soup: Soup and hot bread roll to be served to guests

Entrée: Choose two suggestions from the menu, served alternately

Dessert: Select two suggestions to be served alternately to your guests