

Wedding Selection Menu

*Select from the following options to create your own
personally tailored wedding menu*

Bread Roll

To Begin

Soup of the Day

served with warmed bread

Chicken Liver Pate

chunky sourdough, fig chutney, rocket salad
finished with Vincoto dressing

Crispy Calamari

crispy salt and pepper squid on a spicy lentil pilaf

Field Mushroom Tart

shiitake and field mushroom with caramelised onion, sundried tomatoes
on a roasted walnut salad with blue cheese dressing

Smoked Fish Pie

fish, italian parsley, sourdough, rocket salad
finished with balsamic vinaigrette

Menus subject to change

Main Event

Sirloin Steak

served to your liking on a roast garlic galette,
finished with roast capsicum, cabernet jus and chipotle butter

Market Fresh Fish

your waiter will advise

Crusted Lamb Rack

pistachio crusted rack complimented with a lamb minted sausage,
potato and vegetable medley whip, caponata finished with a caper and raisin jus

Confeit of Duck

served on sweet potato and green chilli ragout, bok sum
finished with star anise and red wine jus

Venison

served on braised savoy cabbage with diced bacon and potato,
field mushrooms, vine tomatoes, chilli jam with juniper berry jus

Chicken Breast

parmesan crusted, served on a mushroom risotto with sundried tomato pesto

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Sweet Temptations

Warm Sticky Toffee Pudding

served with fig & honey ice cream & a vanilla bean anglaise

Homemade Crumble of the Day

served with cream & ice cream

Orange & Cardamon Crème Brulee

served with berry compote and cream

Chocolate Mousse

with minted fruits & a vanilla bean anglaise

Fresh Fruit Selection

served with vanilla ice cream and passionfruit coulis

OR...make your selection from our Dessert Buffet

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