

Wedding Menu \$89

Giorgios Dips

A trio of dips served with wood-fired Sesame bread with celery & carrot

Entrée Choice of

Tasmanian Oysters

½ doz oysters served natural with fresh chilli, coriander & fresh lime dressing

Thai Beef salad

Thinly sliced beef on a Thai salad of Asian cress, tomato, cucumber, bean shoots & roasted nuts finished with palm sugar & lemon grass dressing

Prawn Gyoza

Steamed dumplings filled with prawn & chives served with sesame & soy dipping sauce

Italian bruschetta

Tomato, onion & fresh basil drizzled with garlic & olive oil served on toasted Italian bread stick

Main Course Choice of

Home made Agnolotto

Giant pasta pillows, filled with spinach & ricotta cheese, tossed with garlic, white wine, basil & napoli sauce

Eye Fillet Steak

Grilled medium, on truffled potato mash topped with char grilled vegetables & porcini demi-glaze

Prawn Risotto

Aborio Rice combined with tiger prawns, shallots, cherry tomato, Napoli & marscapone

Lamb Rack

Char grilled lamb rack medium rare, served on a warm salad of chickpea & bural with rocket & labne

Atlantic Salmon

Grilled fillet served on wasabi mash potato & cabbage salad with sesame dressing

Dessert Choice of

Fresh Fruit Salad

Fresh seasonal fruits topped with passion fruit & vanilla bean ice cream

Jasmine Tea Creme Brulee

French dessert infused with jasmine tea, demerara sugar & lychee ice cream

Tiramisu

Layers of coffee liqueur savoiardi biscuits with mascarpone cheese & mocha sauce

Tea / Coffee

Drinks

Brancott NZ Sauvignon Blanc & Terraces NZ Pinot Noir

Les Petites Vignettes FRANCE, Boags Premium & Light, Soft Drink