

# Entree

---

Chicken, saffron and sweet corn soup

Twice cooked pork fillet served on confit garlic and sage potato puree with fried spätzle and apple balsamic dressing

Half dozen grilled Tasmanian oysters Kilpatrick

Grilled lamb back strap served with local olives, Persian feta and roasted almonds on Romesco sauce

Spinach and Ricotta tortellini with smoked chicken, cherry tomato and toasted pine nuts in a cream pesto sauce, finished with parmesan shavings

Smoked salmon carpaccio with fried capers, baby radish, salmon roe and micro herb salad, drizzled with beetroot and horseradish reduction

Veal and caramelised onion ravioli with semi dried tomato, red capsicum, local olives and eggplant, finished with roasted garlic oil and shaved pecorino

Blue swimmer crab, avocado, tomato and cucumber tian, finished with chardonnay dressing

Baby barramundi fillet on preserved lemon and herb pearl cous cous salad, drizzled with harissa dressing

Smoked chicken with crispy cos leaves, white anchovies, prosciutto chards and lavosh, drizzled with Caesar dressing

# Main Course

---

Char grilled beef fillet served with herb roasted potato disc, carrot puree and seasonal greens, finished with Shiraz jus

Two point lamb racks with roasted pumpkin, chickpea, sautéed red onion and green beans with spice herb oil dressing

Atlantic salmon fillet on roasted chat potatoes tossed with preserved lemon, caramelised onion and fresh picked parsley with green beans and salsa verde

Roasted chicken breast on chive and Milawa camembert potato puree with steamed greens and sautéed mushrooms, drizzled with thyme infused jus

Grilled pork sirloin with Milawa mustard crushed potatoes and steamed seasonal greens finished with pancetta crumble and port jus

Eye fillet of beef served with confit garlic and herb crushed potato and steamed greens, finished with red wine jus

Grilled chicken breast on soft buckwheat polenta, semi dried tomatoes and green beans with crispy prosciutto and parsley oil

Barramundi fillet served on steamed chats with aioli, dill, baby capers and seasonal greens, drizzled with lemon sumac dressing

Confit duck leg with fregola, toasted macadamias and parsley leaf salad with pickled cherries, green beans and drizzled with red wine jus

Ocean trout fillet served on roasted nicoise salad with local olives, balsamic reduction and lemon infused olive oil

# Dessert

---

Rosewater meringue with mixed berry compote, double cream and Turkish delight, finished with crushed pistachio

Dark chocolate pudding served with warm chocolate ganache and raspberry ice cream

Honey and vanilla bean panna cotta with candy walnuts and caramel sauce

Passion fruit and mango semifreddo with passion fruit curd, crisp meringue and mint snow

Chocolate crème brulee with coffee bean biscotti and fresh strawberries

Orange and poppy seed pudding with orange lavender syrup and vanilla bean ice cream

Red velvet cheesecake served with whipped Chantilly cream, blueberry gel and chocolate crumbs

Torched meringue with lemon curd, almond crumble and double cream

Frozen Peach Melba with raspberry gel, toasted almonds and crisp meringue

Cheesecake mousse served on sweet Dukkah, macerated strawberries and balsamic reduction

Espresso and mascarpone panna cotta drizzled with Kahlua syrup and dark chocolate shavings

## Package Options

---

### **Alternate Serve \$63.00 per person**

Canapés on arrival on boardwalk  
2 Entree  
2 Main Course  
2 Dessert  
Tea, brewed coffee and chocolates

### **Individual Orders Taken \$75.00 per person**

Canapés on arrival on boardwalk  
3 Entree  
3 Main Course  
3 Dessert  
Tea, brewed coffee and chocolates

## Beverage Packages

### **5 hour Bottled Wine**

\$43.00 per person  
Bottled red and white wine  
Draught Beer  
Soft Drink  
Sparkling for wedding toast

### **6 hour Bottled Wine**

\$47.00 per person  
Bottled red and white wine  
Draught Beer  
Soft Drink  
Sparkling for wedding toast

### **Drinks charged on consumption**

Bottled red and white wine  
Draught Beer  
Soft Drink  
Sparkling for wedding toast

Valid 31/12/18



## Optional additions for your consideration

---

White chair covers \$6.00 per chair

Sash for chair covers \$3.50 per chair

White linen napkins \$1.50 each

Meals for children \$40.00 per head

Meal provision for entertainment, photographer or video persons \$40.00 per head

Valid 31/12/18

