



Wedding menu

Please choose any three dishes per course to be available for wedding guests own selection.

If you would like a particular dish other than those offered below, feel free to ask.

Entree

Tomato & Basil Soup
cream of vegetable soup
crumbed camembert topped with red current jelly
wok tossed spicy chicken satay
Prawn cocktail – banana prawns on a bed of lettuce & drizzled with our
house made cocktail sauce
seared Bass Strait scallops in chardonnay cream sauce

Main Course

(served with potato & vegetables)

Kassler – smoked pork loin with port wine & honey reduction
Grilled Flathead fillet with lemon aioli
Beef korma – mild curry with tender beef pieces, rice and pappadams
slow braised chicken in rich napoli sauce
Roast leg of lamb with minted gravy
Macquarie Harbour ocean trout fillet with lemon myrtle &
pink peppercorn sauce

Dessert

Chocolate basket & orange sorbet drizzled with grand marnier
vanilla bean panna cotta drizzled with Mawbanna leatherwood honey
Michael's chocolate & almond cake served with berries & cream
Tassie apple crumble with ice cream
Date & pear pudding with butterscotch sauce, cream & ice cream
Black Forrest sponge pudding with cream

Standing Wedding Dinner Three course menu

Starters

Tiger prawns with home made cocktail sauce
Duck Bay oysters – natural or Kilpatrick
Mini Mediterranean toasts (v)
Spring rolls with sweet chilli dipping sauce (v)

Mains

Vol au vents with smoked salmon mousse or spinach & ricotta
Spicy satay chicken skewer
Dukkah coated Lactos camembert wedges
Seasoned scotch fillet bites with tomato chutney

Dessert

Butter cake with calvados marinated apple slices
Rich chocolate mud cake with King Island cream
Ashgrove vintage cheddar & water cracker

To finish

Fresh brewed coffee & herbal teas

\$68 per person (Minimum 40 people)

Standing Wedding Dinner Four course menu

The first wave

Mini Mediterranean toasts (v)
Tiger prawns with home made cocktail sauce
Duck Bay oysters – natural or Kilpatrick

The Second Wave

Vol au vents with smoked salmon mousse or spinach & ricotta (v)
Sushi rolls with wasabi
Seasoned scotch fillet bites with tomato chutney

The Third Wave

Rice paper rolls with roasted duck sweet & chilli dipping sauce
Spicy satay chicken skewer
Dukkah coated Lactos camembert wedges (v)

The Fourth Wave

Butter cake with calvados marinated apple slices
Rich chocolate mud cake with King Island cream
Ashgrove vintage cheddar & water cracker

To finish

Fresh brewed coffee & herbal teas

\$86 per person (Minimum 40 people)