



## Wedding Menu

### Entree

Oven roasted field mushroom soup with lemon thyme and truffle oil\*

Vine ripened tomato soup with herb crème fraiche and grissini\*

Traditional style minestrone soup with shaved parmesan\*

Caramelized onion and goats cheese tart with wild rocket salad

Australian prawns with an Asian style coleslaw and mango lime dressing

Smoked Atlantic salmon terrine with salad leaves and a roasted pepper and basil salsa

Crab and saffron lasagna with a garlic baked ciabatta crouton

Half shell scallops roasted with garlic butter, topped with an avocado, red onion and coriander salsa

Sesame crusted rare loin of Yellow fin tuna, soba noodle salad and wasabi aioli

Cajun crusted chicken fillet with preserved lemon dipping sauce and wild rocket salad

Warm salad of chicken breast, baby spinach, walnuts and apple balsamic dressing

Five spice roasted quail with a warm chickpea, mint and parsley salad and an orange and ginger reduction

Duck leg, slow cooked in orange, thyme and white wine with French lentils and vincotto dressing

Panko crumbed lamb loin cutlets with chilli and fig relish and mint salad



## Main Course

Fresh local King George whiting fillets, lightly crumbed and served with house made tartare sauce and fries

Fennel scented Ocean trout fillet with wild rocket, Kangaroo Island feta and kalamata olives served with pineapple relish

Seared fillet of Atlantic salmon with smashed potato and an avocado, green onion, lime and ginger salsa

Swordfish loin marinated in lemon thyme with panzanella and a white balsamic dressing

Kiev cut La Ionica chicken breast, white bean and chorizo cassoulet and sage jus

Oven baked La Ionica chicken breast, cooked with verjuice, tarragon and sea salt with soft polenta and caramelized shallots

Chermoula baked La Ionica chicken breast with pistachio pilaf and saffron aioli

Coorong Angus Sirloin steak with truffle oil infused potato puree, tomato compote and broccolini

Slow roasted Murray Valley beef fillet, oven roasted Mediterranean vegetables, salsa verde and jus

Roasted rib eye of beef, bacon champ potatoes, asparagus spears, horseradish cream and shiraz jus \$8.50 surcharge

Eye fillet of Murray Valley beef with potato and pumpkin galette, beetroot jam and red wine glaze

Roasted rack of lamb with a pearl barley, thyme and lemon risotto, chanterelle jus and fresh peas

Loin of lamb with macadamia and pepper crust, semolina gnocchi and tomato confit

Roasted loin of pork with apple and thyme stuffing, smashed vegetable cake and jus de roti

Served with either:-

- Tossed baby salad greens with verjuice and McLaren Vale olive oil
- Steamed Asian greens with oyster sauce and toasted sesame seeds
- Roasted root vegetables with candied balsamic and sea salt
- Roasted chat potatoes with sea salt



## Dessert

Espresso semi freddo with Baileys syrup and almond bread

Sticky date and macadamia nut pudding with butterscotch sauce and vanilla bean ice cream

Raspberry and white chocolate bread and butter pudding with vanilla bean ice cream

Pink champagne and strawberry pannacotta with champagne jelly and biscotti

Chocolate brownie with double chocolate ice cream and chocolate fairy floss

Apple and rhubarb crumble with ginger and walnut crust and sauce anglaise

Soft meringue, Muscat and vanilla poached fruits and mascarpone cream

Freshly made pancake, with blueberry compote and double cream

Selection of fine cheeses with dried fruit, nuts and water crackers

## Pricing

- Chefs selection of Canapés, Set Entrée, Set Main Course and Set Dessert - \$57.00 per person
- Or \$54.00 per person where \* option is chosen as entree
- Additional entrée choice \$2.00 per person, additional main choice \$3.00 per person, additional dessert choice \$2.00 per person
- Minimum of 40 people
- Tea, coffee and chocolate included