



Deluxe Wedding Menu

Entrée – main – dessert (alternate serve)

Hot & cold canapé selection on arrival

Bread roll & butter

Entrée

'Truffles of the sea' - sydney rock oysters, prawns, smoked salmon, crab & avocado

Spiced barbecued chicken slice w green olives & lemon salad (g)

Crisp fried prawns & watermelon curry

Vine ripened tomato w yoghurt cheese, rocket & roasted olive salad, balsamic glaze(v)

Prosciutto wrapped scallops on saffron potato puree, asparagus & melon salsa (g)

Corned beef terrine w potato & truffle salad, Dijon mustard foam

Main course

Grilled loin of lamb on minted pea puree w glazed potatoes & snow peas

Oven roasted filet of salmon w shellfish dressing on saffron potato puree w scallop ravioli & fennel slaw

High country grilled pork loin cutlet in a hoisin butter sauce, peppered potato & brocolini w caramelised pineapple

Seared beef tenderloin w potato fondant, crayfish and truffle soufflé on creamed leek

w champagne sabayon & salmon caviar

Grilled breast of chicken supreme on thyme pumpkin confit w brocolini, crispy prosciutto,

duck liver pate & coconut froth

Polenta crusted filet of barramundi w braised tomato, roasted olives, aubergine, courgette & green beans

Dessert

Citrus tasting trio – lime & honey charlotte, mile high lemon pie & cointreau jelly

Passionfruit & banana dream served w chocolate chip ice cream

Classic white chocolate & sherry trifle w seasonal berries

Trinkets of chocolate – milk & white chocolate pyramid, chocolate fondant & dark chocolate mousse

Poached pear & vanilla ice cream slice w chocolate sauce

Our signature tiramisu - mascarpone quenelle & coffee bonbons

Coffee Tea & chocolates

L'Aqua