



SILVER MENU

WEDDING



\$65 PER PERSON

Includes canapes for guests upon arrival.

Please select two dishes from each course.

All meals are alternate drop.

Special dietary requirements catered for upon request.

ENTREE

Roasted tomato & white bean soup with crispy chorizo & baby spinach

Chicken & spring vegetable broth with ginger & turmeric

Traditional pumpkin soup with swirls of cream & fresh chives

Thai infused sweet potato soup finished with coriander oil

New England seafood chowder with poached mussels

Italian minestrone with roquette pesto & parmesan shavings

MAINS

Crispy skin chicken breast with roast sweet potato cake, asparagus, turmeric dukkha & herb oil

Roasted Sirloin of Beef with garlic & chive mash beetroot pesto, semi-dried cherry tomato & shiraz jus

Sesame crusted Atlantic salmon with crispy chats, apple & watercress salad & wasabi hollandaise

Macadamia Crusted Pork cutlet with saffron potatoes on sesame bok-choy, Asian tat-sou salad, orange & chilli glaze

Moroccan spiced Lamb Loin on smoked paprika mash with broccolini, black eyed peas, harissa & cumin jus

Chicken & prosciutto roulade filled with spinach, semi-dried tomato & creamy feta on white bean puree with asparagus & sweet potato shards

DESSERTS

Shortcrust lemon tart with raspberry/ passionfruit coulis & berry sorbet

Cookies & Cream Cheesecake with vanilla anglaise & double cream

Sticky Date Pudding with butterscotch sauce, vanilla ice cream & biscotti

Warm chocolate mud cake with ganache, salted caramel ice-cream & berries