



DELUXE WEDDING MENU

Entrée – Main – Dessert (alternate serve)

Chef's Selection of hot & cold canapés on arrival

Bread roll & butter

Entrée

Truffles of the sea – broken bay oysters, smoked salmon, prawn and crab
Prawn, chilli and lemongrass ravioli in a chilli pasta, served with a spiced tomato consommé (hot)
Corned beef cheek terrine, herb mayonnaise, piccalilli vegetables and grissini
Caramelised pork belly with shaved cabbage, pear and white balsamic (hot)
Mediterranean Mezze Plate with a fetta and pesto stack, smoked eggplant puree, roast capsicum, black olive paste and roast tomato with crisp breads
Moroccan spiced chicken salad with lemon and a green olive and almond tapenade

Main course

Char grilled beef tenderloin with truffle infused mash, asparagus, baby carrot
and a mushroom and gruyere pie with red wine jus
Roast chicken breast with soft polenta, taleggio, broccolini and a light chicken jus
Dukkah crusted salmon fillet with roast baby eggplant, red onion, cumin potatoes and a harissa jus
3 mushroom ravioli - Porcini, field and Swiss brown mushrooms
with burnt butter and sage topped with grana padano
Barramundi with roast fennel, zucchini, tomato broth and tarragon salsa
Roasted lamb rump with rosemary and mascarpone risotto

Dessert

Chocolate and orange tasting - Dark chocolate mousse quenelle and mini orange blossom cake with candied zest
Black forest cake - Layers of sponge with kirsch marinated cherries, lashings of cream and shaved chocolate
Vanilla bean Panna Cotta with summer berry compote and almond tuile
Cassata Siciliana - Candied fruit, pistachio and ricotta cream with orange syrup
White chocolate mousse with raspberry coulis, in a dark chocolate tear drop
Maffra aged cheddar with quince paste, muscatels and lavosh

Coffee, tea & chocolates

italian village

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