

Wedding Menu Six
Set Menu
\$60.00 per head plus G.S.T.

Select one choice from each course

Entrée

Cured snapper Cerviche marinated in citrus on toasted brioche

Balsamic beef with mixed greens and caramelized pear

Risotto of Portobello mushroom and fennel with shaved parmesan and extra virgin olive oil

Mains

Spinach and brie stuffed chicken on garlic mash with bok choy tomato and basil sauce

Aged scotch fillet of beef on potato hash with spinach and mushroom jus

Rice paper wrapped snapper on a risotto cake with seasonal vegetables and chilli garlic sauce

All mains served with potato and seasonal vegetables

Desserts

Raspberry brulee with coconut biscotti

White and dark chocolate cheesecake

Selection of teas and filter Coffee