



WEDDING ALTERNATE DROP MENU 2010-11

2 Course \$62 per adult / 3 Course \$69 per adult

Choose 2 of the following:

ENTREES

Deep Fried Camembert salad served with red currant mayonnaise dressing

Salmon & Prawn Filo Parcel

Creamy Garlic Prawns served with rice

Thai Fish Cakes served with coriander sweet chilli

Mediterranean Vegetable Stack with balsamic reduction

Mixed Antipasto Plate

MAINS

Eye fillet (Carpet bag style - stuffed with oysters) served with truffled mash, red wine jus & seasonal steamed vegetables

Spinach Ricotta Cannelloni topped with tomato, basil & cheese sauce served with garden salad

Confit Roast Duck served on a pumpkin risotto with a bitter cherry sauce

veal Fungí - (creamy mushroom spinach sauce) served with garlic chat potatoes & seasonal steamed vegetables

Barramundi Tapanade served with garlic chat potatoes and Mediterranean salad

Camembert and sundried tomato stuffed chicken breast wrapped in bacon and served with a Galliano cream sauce, sweet potato mash and seasonal steamed vegetables

DESSERTS

Sticky Date Pudding served with butterscotch sauce

Baked Cheesecake served with fresh cream

Tiramisu served with coffee cream

Chocolate Fudge Truffle Cake served with vanilla cream

Cookies and Cream Cheesecake

Chocolate Mud Cake

N.B. Menu subject to change. Cakeage Fee of \$1 p.p. applies if BYO Wedding Cake.