



Wedding Menu 3

Please choose two of the following

Boneless Chicken
with a sage and onion stuffing

or

Leg of Lamb
served with traditional mint jelly

or

Honey Glazed Ham
with mustard condiments

or

Roast Pork
with crackling and apple sauce

~~~

### Seafood Selection

Tiger Prawns, Pacific Oysters and Marinated Mussels  
served with lemon wedges, traditional seafood dipping sauce, sweet chilli dipping sauce  
served on ice

~~~

Please choose three of the following

Seasonal Roasted Root Vegetables
in a light salt and pepper seasoning

or

Asian Inspired Stir Fried Vegetables
with ginger, garlic and soy

or

Spinach and Ricotta Tortellini
served with shredded smoked chicken and bound in a pinenut pesto

or

Columbine Potatoes
sliced baby potatoes sautéed and served with julienne pimentos

or

Roasted Peppers
in a caper and tomato sauce

or

Fresh Fish, Mussels and Scallops
served in a creamy smoked sauce

~~~

### Please choose two of the following

Salad Nicose  
freshly prepared beans, tomato kalamata olives and boiled eggs  
bound in a balsamic mayonnaise dressing

or

Couscous and Shrimp Salad  
scented with fresh lime zest and coriander

or

Rocket Leaf Salad  
tossed with roasted tomatoes and pears with baby artichokes  
and avocado oil

or

Caesar Salad  
Tomatoes, Cucumber, Bacon and Anchovies  
tossed in a homemade caesar dressing

~~~

Freshly Baked Bread Rolls

∞ ∞ ∞ ∞ ∞

Please choose three of the following

Delectable Cheesecake Selection, including Passionfruit, Chocolate Baileys, Strawberry
with wild berry coulis and whipped cream

or

Blackberry and Apple Tartlets
served with fresh pouring cream





or
 Blackberry and Apple Tartlets
 served with fresh pouring cream
 or
 Individual Pavlovas
 garnished with cream and seasonal sliced fruits
 or
 Slow Roasted Whole Stone Fruits
 glazed with a light sugar syrup
 or
 A selection of Individual Mousses
 garnished with whipped cream and fruits
 or
 Sticky Date Pudding
 served hot with caramel sauce
 ~~~  
 Freshly brewed Coffee and Tea Selection  
 ∞ ∞ ∞ ∞ ∞  
**\$70.00 per person GST inclusive**





