



WEDDING PACKAGE

Minimum 30 guests

ENTREE

(Choice of two items served alternately)

Seafood Plate – Fresh oyster, king prawn, smoked salmon w capers, baby herbs & lemon cheek *(gf)*

Steamed Scallops 3 ways – ginger shallots, black bean, chili garlic

King Prawn & Avocado Salad w tangy seafood sauce *

Peking Duck Pancakes – crispy duck w cucumber, shallots & hoisin sauce in a soft pancake

Chicken, Avocado & Mushroom Vol-au-vent – served warm *(vegetarian on request)*

Fresh Oysters 3 ways – natural, Japanese Ponzu dressing, cucumber dill vinaigrette

Pan-Fried King Prawns with garlic butter on fragrant Jasmine rice

Prawns and Spaghetti – tossed in chili, anchovies, pancetta & cherry tomatoes

MAIN

(Choice of two items served alternately)

Grilled Barramundi Fillet with lemon butter sauce & chat potatoes *

Duck Confit with spiced red wine & orange sauce on garlic mash *(gf)*

Beef Eye Fillet with béarnaise sauce, seeded potato mash *(gf)*

Grilled Tandoori Lamb cutlets with creamy mash *(gf)*

Mushroom & Asparagus Pasta – creamy pasta served w Parmesan cheese *(v)*

All main meals served with seasonal vegetables

DESSERT

(Choice of two items served alternately)

Crème Brulee w cream *(gf)*

Coconut Pana cotta with mango coulis *(gf)*

Caramel Oranges with roasted hazelnuts & crème fraiche *(gf)*

Poached Pears filled with mascarpone served in a red wine sauce *(gf)*

Meals include fresh bread rolls and butter, tea, coffee and chocolates

Price includes decoration package and a 5 hour beverage package

2 COURSE PACKAGE

\$110.00 PER PERSON

3 COURSE PACKAGE

\$120.00 PER PERSON



WEDDING PACKAGE ADDITIONS

Minimum 30 guests

CANAPES

(Choice of Three, \$9.00 per Person)

Baby Bruschetta (v)

Curry Puffs w minted yogurt

Chicken Skewers w Satay or Yakitori sauce

Smoked Salmon Blini

Spinach & Cheese Triangles (v)

Tempura Prawn w Soy Dipping Sauce

Zucchini Frittata topped with onion jam (gf) (v)

Mini Spring Rolls (v)

Fresh Oysters w cucumber dill vinaigrette (gf)

WEDDING CAKE SERVICE FEE

Wedding Cake served to the table as a dessert will incur a service fee.

Cake cut and served with accompaniments \$3.00 per person

CHILDREN'S MEALS

Menus suitable for children available on request *Price on Application*

Meals include fresh bread rolls & butter, tea, coffee & chocolates

Price includes decoration package and a 5 hour soft drinks package

DIETARY REQUIREMENTS

All dietary requirements catered for on request



STANDARD WEDDING BEVERAGE PACKAGE

HOUSE RED, WHITE AND SPARKLING WINES

**TAP BEERS, including
Carlton Draught, Cascade Light, Reschs, Toohey's New,
Toohey's Old, Victoria Bitter**

VARIETY OF SOFT DRINKS AND ORANGE JUICE

This package is for five hours
and is included in the Classic and Premium Wedding Packages.

WEDDING BEVERAGE PACKAGE UPGRADE

**CHOICE OF SELECTED WHITE, RED AND SPARKLING WINES
FROM OUR CURRENT WINE LIST**

BEER SELECTION

**TAP BEERS as above and a selection of bottled beers including
Pure Blonde, Hahn Premium, Crown Lager**

VARIETY OF SOFT DRINKS AND ORANGE JUICE

This package is for five hours
and is available at an additional cost of \$12.00 per head.