

Alternative Drop Menu Package

\$66pp (2 course menu) 2023

Canapes

Please select 4 from the below items

- Arancini Balls
- Karaage Chicken with Aioli & Soy
- Spring Rolls with Sweet Chili & Sweet Soy Dipping Sauces
- Wagyu Beef Bites with Tomato Relish
- Tempura Fish Bites with Tartare Sauce
- Vegetarian OR Pork Gyoza with Sticky Soy Sauce
- Spinach & Ricotta Pastizzi with Tomato Relish
- Salt & Pepper Calamari
- Chorizo, Baccinini Caprese Skewers
- Salmon & Cream Cheese Tartlets
- King Island Beef Tartlets



Main Course

Selection of Two (2) Alternate Dishes

MSA Rated Beef Eye Fillet & Bay Prawns

Char Grilled Eye Fillet topped with Bay Prawns and a Garlic Cream Sauce, served with Blistered Cherry Tomatoes, Chefs Potato and Steamed Asparagus Spears and Broccolini

MSA Rated Beef Eye Fillet

Char Grilled Eye Fillet served with Caramelized Spring Onion, Roasted Cherry Tomato and Sweet Potato Shards, Accompanied by a Mushroom Jus, with Chefs Potato and Steamed Asparagus Spears and Broccolini

Smoked Streaky Bacon Wrapped Fillet Mignon

Char Grilled Eye Fillet wrapped in Smoked Streaky Bacon, topped with a rich red wine Jus and served with Chefs Potato and Steamed Asparagus Spears and Broccolini

American Maple Bacon Wrapped Chicken Breast

Free-Range Chicken Breast filled wrapped in Maple Bacon Strips, topped with topped with Light Garlic Cream Sauce, served with Chefs Potato and Steamed Asparagus Spears and Broccolini



Avocado & Sundried Tomato Chicken Breast

Succulent Breast of chicken topped with Camembert Cream Sauce, Avocado Mousse & Sun-Dried Tomato Cream Cheese knob, and served with Chefs Potato and Steamed Greens

Seared Salmon Fillet

Seared Salmon fillet topped with Lemon/Lime Hollandaise Sauce served with Chefs Potato and Steamed Asparagus Spears and Broccolini

Pan Seared Barramundi

Seared Australian Barramundi served with a Lemon Butter Cream Sauce with Toasted Almond Shards, with Chefs Potato and Steamed Asparagus Spears and Broccolini

Vegetarian/ Vegan

Grilled Halloumi Layered between Potato & Vegetable Rosti, Steamed Asparagus and served with a Basil & Tomato Infused Mayonnaise.

Cauliflower Gnocchi served with a button mushroom, Onion, Baby Spinach Sauté and Topped with a Napoli Sauce

**Please note that there is a \$10pp charge (plus gst) to cater for those who have special dietary requirements. For example: gluten free or vegan guests require all their food to be made individually according to their diets. This takes more time and labour to produce their menus – thank you for understanding. **



Dessert

Included in package – Your Wedding Cake cut and placed on platters to serve

Extra fee applies for your Wedding Cake to be individually served to your guests – includes cream and berries to decorate \$3pp

Dessert Grazing Table – Petite Size

Choice of Five (5) options \$6pp extra

- Individual Mini Pavlova with Fresh Cream and Fruit
- Chocolate Brownie Squares
- Flavoured Macaroons
- Mixed Berry Cheesecake
- Cream filled Profiteroles
- Black Forest Cake Squares
- Mini Caramel Tarts
- Mini Lemon Meringue Tarts
- Tiramisu Cake
- Chocolate Mousse
- Vanilla Bean Pannacotta with Raspberry Coulis
- Complimentary Assorted Chocolates & Lollies



Menu