



## Seated Menu

### CANAPES

#### **Vegetarian Spring Rolls**

*Sweet Chilli Sauce*

#### **Feta and Onion Jam Tarts**

*Crumbled feta, onion jam, sticky balsamic*

#### **Mini Chicken Shasliks**

*Garlic and parsley marinade*

#### **Arancini Rice Balls**

*Truffle mayonnaise*

#### **Potato Croquettes**

*Crispy potato croquettes*

#### **Garlic Prawns**

*Filo pastry*

#### **Pork Sliders with Coleslaw**

*Brioche bun, swiss cheese, coleslaw, relish*

### ENTRÉE

#### **Braised Beef Cheek Ragout**

*Tomato, capsicum, basil, shaved parmesan*

#### **Cured Atlantic Salmon**

*Chargrilled vegetables, beetroot yoghurt,  
baguette crisps*

#### **Spinach and Ricotta Cannelloni**

*Tomato sugo, shaved parmesan*

#### **Triple Cheese Tart**

*Onion jam, rocket, candied walnuts, cherry  
tomatoes, balsamic reduction*

#### **Twice Cooked Pork Belly**

*Asian slaw, smashed peanuts, pomegranate  
balsamic*

#### **Vegetarian Arancini**

*Sundried tomato, roasted capsicum, rocket,  
pear, shredded parmesan*

#### **Anitpasto Platter**

*Selection of Cured & Smoked Meats, marinated  
vegetables, pickled mushrooms, provolone  
cheese, bocconcini, frittata & ciabatta bread*





## MAIN COURSE

### **Beef Fillet**

*Root vegetable puree, truss tomatoes, asparagus, jus*

### **Scotch Fillet**

*Potato rösti, mushroom, spinach, onion jam, beef reduction*

### **Chicken Kiev**

*Keflaograviera, seeded mustard, crispy polenta, blistered tomato, smashed avocado*

### **Chicken Fillet**

*Jerk marinade, potato puree, mushroom, wild spinach, gypsy speck*

### **Lamb Rump**

*Parsnip puree, baby beet, asparagus, lamb reduction*

### **Pork Scotch Fillet**

*Served with romesco puree, vanilla potato, snow peas, crispy prosciutto and demi glaze*

### **Atlantic Salmon**

*Served with smashed potato, fire roasted capsicum, tomato, caramelized onion and crumbled feta, toasted pita crisps with lemon, parsley and olive oil*

## SIDE DISHES

### **Greek Salad**

*Lettuce, tomato, cucumber, capsicum, Spanish onion, Kalamata olives, feta and dressed with olive oil*

### **Leafy Green Salad**

*Dressed with balsamic vinaigrette*

### **Roasted Baby Potatoes**

*Dressed with lemon juice, olive oil and rosemary*

### **Roasted Pumpkin, Spinach and Feta**

*Served with sundried tomatoes and dressed with sticky balsamic*

### **Includes Bread Rolls per Table**

*Served with butter sachets*





## DESSERT

### **Chocolate Brownie**

*Served with berry coulis and pistachio ice-cream*

### **Spiced Apple & Pecan Pie**

*Served with salted caramel and vanilla bean ice-cream*

### **Cheese Board (per table) additional \$2.50p/p**

*Consisting of a variety of cheeses, Lavosh, assortment of crackers, seasonal fruit, quince paste*

### **Citrus Tart**

*Served with Chantilly cream and mint compote*

### **Honeycomb Panna Cotta**

*Served with ginger crumb and berry salsa*

### **Chocolate Baklava**

*Served with crushed nuts and vanilla bean ice-cream*

### **Wedding Cake**

*Cut and served to your guests*

