

Seated Menu

CHEF'S SELECTION OF THREE PREMIUM CANAPES

STARTER

Mezze platter of Greek cheese, warm marinated olives, chargrilled vegetables, loukaniko, tzatziki & pita bread

Antipasto platter of cured & smoked meats, marinated vegetables, bocconcini, pickled mushrooms, frittata & chargrilled ciabatta bread

ENTRÉE

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Minced pork sausage, thyme mushroom, fettucine, pancetta pangrattato, cream sauce

Chicken roulade, pancetta, potato puree, mushroom (GF, NF)

Slow cooked lamb shoulder, pappardelle, onion, thyme, tomato, basil pesto, lemon, parmesan (NF)

Spinach & ricotta cannelloni, tomato sugo, arugula & basil pesto, parmesan (V)

Vegetarian arancini, rocket, red pesto, rocket, shaved kefelograviera, parmesan wafer, tomato-herb dressing (V)

Glazed pork belly, celeriac & apple puree, Vietnamese salad (GF)

Tasmanian Atlantic salmon, vanilla potato, tomato-herb salad, salsa verde (GF, NF)

MAIN COURSE

Manhattan cut Angus sirloin, Paris mash, charred asparagus, red wine butter, jus (GF, NF)
(surcharge applicable)

Charcoal grilled Angus scotch fillet steak, potato rosti, caramelised shallot, crisp kale, cabernet jus (GF, NF)
(surcharge applicable)

Charcoal grilled lamb rump, caramelised yoghurt, sweet & sour freekeh, broccolini, lamb reduction (GF, NF)

Herb crusted lamb rack, crisp potato, crushed minted pea, rosemary jus (GF, NF)

Lemon & thyme chicken breast, dill crushed potatoes, pumpkin, molasses (GF, NF)

Charcoal grilled chicken breast, oregano, garlic skordalia, blistered tomato, jus (GF, NF)

Crispy skin pork belly, carrot puree, broccolini, Shiraz jus (GF, NF)

Atlantic salmon, pangrattato, dill yoghurt, poppy seed skordalia, broccolini

Barramundi, fennel cream, chorizo, asparagus, tomato (GF, NF)

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SIDES

Traditional Greek salad (V, GF, NF)

Leafy green salad, roasted fennel, grapefruit, pomegranate vinaigrette (VG, GF, NF)

Caramelized pear & rocket salad, shaved parmesan, pear vinaigrette (V, GF, NF)

Roasted beetroot & feta salad, rocket, toasted walnuts, sticky balsamic glaze (V, GF)

Green bean salad, rocket, pickled fennel, orange, toasted almonds (VG, GF)

Herb roasted potatoes, garlic aioli, crispy garlic (V, GF, NF)

Cracked pepper & thyme roasted potatoes, truffle remoulade, parmesan (V, GF, NF)

Tuscan bread rolls & butter portions

DESSERT

Wedding cake cut and served individually with berry cream, chocolate soil & fresh strawberries

OR

Chef's cheesecake, berry salsa, chocolate shard (V)

Honey & vanilla-bean panna cotta, wild berry compote, almond biscotti (V)

Chocolate baklava, crushed almonds, vanilla bean ice cream (V)

Citrus curd tart, lemon gel, lime mascarpone, candied lemon (V, NF)

Warm bitter chocolate brownie, salted caramel fudge sauce, vanilla bean ice-cream (V, NF)

Galatopita pie, vanilla bean anglaise, crispy cinnamon pastry finger, coffee syrup (V, NF)

CHILDREN'S MENU (NF)

MAIN COURSE *(Please choose 1 item)*

Crumbed chicken, chips, salad, tomato sauce

Battered fish, chips, salad, tomato sauce

Cheeseburger, chips, tomato sauce

Fusilli pasta ragu or napolitana sauce

DESSERT

Ice-cream sundae

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PACKAGE OPTIONS

2 COURSE OPTIONS

Package 2a

chef's selection of 3 canapes ~ alternate drop main course ~ one side dish

OR

Package 2b

single drop entrée ~ alternate drop main course ~ one side dish

OR

Package 2c

alternate drop main course ~ one side dish ~ single drop dessert

3 COURSE OPTIONS

Package 3a

chef's selection of 3 canapes ~ single drop entrée ~ alternate drop main course ~ one side dish

OR

Package 3b

chef's selection of 3 canapes ~ alternate drop main course ~ one side dish ~ single drop dessert

OR

Package 3c

single drop entrée ~ alternate drop main course ~ one side dish ~ single drop dessert

4 COURSE OPTION

Package 4

chef's selection of 3 canapes ~ single drop entrée ~ alternate drop main course ~ one side dish ~ single drop dessert

OPTIONAL EXTRAS

2nd side dish selection, additional charge applicable

2nd entrée selection, additional charge applicable

2nd dessert selection, additional charge applicable

**For package pricing, staff fees and equipment hire, please contact us,
we are more than happy to discuss our options with you.**