

## Seated Menu

### CHEF'S SELECTION OF THREE PREMIUM CANAPES

#### STARTER

Mezzethaki platter, cured meats, chargrilled loukaniko, fefferoni, basil bocconcini, kefalograviera,  
Kalamata olives, chef's dip, warm focaccia

#### ENTRÉE (please select 1, served single drop)

Cured salmon, lime, salsa, dill aioli, cracker (NF, GF)

Spinach & ricotta cannelloni, tomato sugo, basil, Grana Padano (V, NF)

Pork belly, apple, kohlrabi, fennel (NF, GF)

Lamb shoulder, pappardelle, basil oil, lemon pangrattato, parmesan (NF)

Glazed chicken, pommes, beetroot, green oil (NF, GF)

Spinach gnocchi, bechamel, beurre noisette, basil, kefalograviera

#### MAIN COURSE (please select 2, served alternate drop)

Seared chicken breast, potato rosti, broccolini, jus (NF, GF)

Lamb backstrap, couscous, smoked yoghurt, salsa verde (NF, GF)

Beef fillet, truffle pommes, kale, madeira jus (NF, GF) *(additional \$6.00 per person)*

Barramundi, fennel cream, asparagus, pancetta pangrattato, green oil (NF, GF)

Pork belly, pumpkin, fennel & apple remoulade, Shiraz jus (NF, GF)

**SIDE DISHES** (please select 2)

Traditional Greek salad (V, GF, NF)

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

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

Baby potatoes, confit garlic aioli, thyme (V, GF, NF)

**DESSERT**

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

OR

If you wish to have an individually plated dessert, please contact the team for menu options

**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**

Chocolate lava cake

## **TOTAL MENU COST**

### **All packages include:**

Artisan Dinner Rolls  
Butter Medallions  
Two (2) Side Dishes for Main Course  
Wedding Cake Cut and served on platters as Dessert

**2 Course** – \$68.50 inc GST per person

**3 Course** – \$82.50 inc GST per person

**4 Course** – \$95.00 inc GST per person

*\* please contact us for the full dessert menu*

**Children's Menu** – \$35.00 inc GST per person

### **OPTIONAL EXTRAS**

Alternate drop Entrée, additional \$6.50 inc GST, per person

Choice Entrée, additional \$8.00 inc GST, per person

Choice Main Course, additional \$10.00 inc GST, per person

**For a detailed quotation to include staff fees and equipment hire, please contact us,  
we are more than happy to discuss our options with you.**

**STAFF FEE** *approximate shift time to be confirmed based course selection and venue location*

Wait Staff – \$55.00 inc GST per hour, per staff member

Bar Staff – \$55.00 inc GST per hour, per staff member

### **EQUIPMENT HIRE**

Convection 10 tray Oven – \$350.00 inc GST per oven

Hot Box – \$250.00 inc GST per hot box

Stainless Steel Benches – \$125.00 inc GST per bench

6ft Trestle Hire – \$25.00 inc GST per trestle table

Crockery/Cutlery – POA

Cromtech 2.4KVA Generator – \$250.00 inc GST

Saber 7.5KVA Generator – \$550.00 inc GST