



## **FORMAL WEDDING MENU - \$40.00 PER HEAD**

**SELECT 2 FIRST COURSES & 2 MAINS & 2 DESSERTS FOR YOUR MENU**

### **FIRST COURSE:**

Seafood & Advocado Plate                      Dip Platter  
Sesame Chicken Strips                      Satay Beef  
Chicken & Mushroom filo parcels  
Spinnach & Ricotta Ravioli with tomato sauce

### **MAINS:**

Fillet Mignon – cooked M - WD                      Vegetarian Lasagne  
Garlic & Rosemary lamb shanks  
Kangaroo fillet with beetroot pesto  
Baked Barramundi with seafood sauce  
Pork Fillet with pepper sauce  
Crispy chicken with apricot sauce

### **DESSERTS:**

Mini pavlova with seasonal fruit  
Brandy snap basket with berries  
Cheesecake  
Sticky Date Pudding  
Mini pecan pie  
Lemon meringue pie

**EACH COURSE WILL BE SERVED BY WAY OF ALTERNATE SERVES. ALL MAINS ARE SERVED WITH POTATO AND SEASONAL VEGETABLES.**

**TABLE SERVICE IS FOOD ONLY. A COMPLIMENTARY TEA & COFFEE STATION IS PROVIDED.**

**ALL PRICES QUOTED INCLUDE GST & BREAD ON THE TABLE.**

**TABLECLOTHS:            \$10.00 per cloth            ROOM HIRE: \$220.00**

**MENU OPTIONS PROVIDED BY JAMES TRELOAR HEAD CHEF – CONTACT 53581237 fax 53583249**

**NUMBERS TO BE CONFIRMED 7 DAYS PRIOR TO THE RESERVATION DATE.**

**ADDITIONAL FEES MAY APPLY PLEASE ENQUIRE.**

**Our policy bans the use of candles and sparklers on the premises during functions.**

**All big functions like Weddings/Big party's must make payment one week prior.**