

# **Wedding Menu 1.**

**\$44pp for two course**

**\$50pp for three courses**

Soup of the day  
(Suggestions welcome)

**Please choose two of the following**

- Peppered beef, roasted to medium, with baby potatoes, sautéed spinach, braised mushrooms and red wine sauce
- Grilled chicken breast on creamy mashed potato with a green bean and almond salad, finished with chive sauce
- Australian lamb, slowly braised with fresh herbs, accompanied by broccoli and cauliflower bake, baby potatoes and mint scented gravy
- Crispy skin Atlantic salmon on creamy mashed potato, accompanied by green beans and lemon butter

**Please choose one of the following:**

- Classic apple crumble served with vanilla ice-cream
- Belgian chocolate pannacotta accompanied by forest berry coulis and sable biscuit
- Sticky Date pudding served with Chantilly cream and butterscotch sauce
- Zesty citrus tart accompanied by cinnamon cream
- Almond meringue with Chantilly cream and seasonal berries

Other menus & other price ranges available on request