









Seated



ENTREES - select 2 for alternate serve

- Hervey Bay scallops in the shell w/ wakame salad & caviar
- Mushroom arancini w/ garlic aioli & rocket salad 
- Prawn and avocado tian w/ tomato & cucumber gazpacho 
- Prosciutto rolled chicken w/ potato crisps, sauce gribiche & micro herb salad 
- Crispy pork belly w/ cauliflower puree & herb salad

MAINS - select 2 for alternate serve




- Eye Fillet Steak w/ potato gratin, wilted spinach & red wine jus 
- Honey & Garlic Baked Tasmanian Salmon w/ creamy mash, crunchy broccolini & hollandaise dressing 
- Crispy Skin Chicken Breast w/sweet potato mash, crunchy broccolini & apple cider jus 
- Pork Cutlet w/ colcannon, charred greens & apple cider jus 
- Crispy Skin Barramundi w/ quinoa salad & lemon butter sauce 

DESSERTS - select 2 for alternate serve

- Crème brûlée w/ vanilla bean ice cream 
- Espresso panna cotta w/ ice cream 
- Sticky date puddings w/ bourbon butterscotch sauce
- Lemon meringue pie w/ ice cream
- Snickers smash w/ meringue, fudge, brownie & crushed nuts

ADD PRE-DINNER NIBBLES

Pre-dinner canapés

- Duck Spring Rolls w/ sticky plum sauce
- Vegetable Pakora  
- Prosciutto Wrapped Pear w/ Brie 

OR Grazing table

Assorted premium cheeses, meats, breads and dips arranged in a luxury display for the perfect first impression of your wedding reception

Dietary requirements catered for upon request

