Luxe Wedding Menu

PLATTERS

ENTREES

MAINS

SIDES & PLATTERS

DESSERTS

Platters

DIPS — $35

Assortment of dips with fetta, olives & warmed pitta

HALLOUMI CHEESE — $35

Grilled halloumi cheese, roasted red peppers & warm pitta

BRUSCHETTA — $35

Tomato, red onion, basil

Roasted capsicum and fetta

Olive tapenade and caramelised onion

PIZZA — $30

Mushroom and Thyme
Pepperoni, capsicum, onion, chilli
Tomato, Mozzarella, Basil

CHICKEN NIBBLES — $50

Lemon, garlic, oregano
Smoky BBQ
Morrocan spiced
Honey, soy, sesame

ANTIPASTO — $60

Chargrilled and marinated vegetables with cured meats, olives and cheese

Platters

CRUMBED CALAMARI $60

Crumbed calamari rings with gherkin and dill dipping sauce

BALKAN $60

Grilled Chevapi, Arjar olives, cabbage salad, fetta cheese and warm bread

MIDDLE EASTERN $60

Kibbeh, falafel, foul medammes, hummus, Dolmeh and tabbouleh

CHEVAPI $60

Grilled chevapi, cabbage salad, cucumber, yoghurt, chillies and warmed pitta bread

MIXED GRILL PLATTER $60

Grilled chevapi, grilled lamb, chipolatas, grilled chicken

GARLIC & CHILLI PRAWNS $60

Garlic prawns, chilli prawns, jasmine rice

KING PRAWNS $POA

Fresh Australian King Prawns with Dipping Sauce

SEAFOOD $POA

An ornate arrangement of lobster, grilled octupus, oysters and prawns

Entree

SALT & PEPPER CALAMARI

Lightly fried salt & pepper calamari with a rocket & fennel salad and a caper & dill dipping sauce

LAMB SALAD

Grilled lamb strap with roast beetroot, pumpkin, baby spinach salad & halloumi cheese

LEMON CHICKEN SALAD

Zesty grilled chicken strips with roasted vegetable & quinoa salad & avocado & herb dressing

GRILLED BARRAMUNDI

Grilled Barramundi fillet with Lebanese lentil & herb salad

GRILLED KOFTA

Grilled lamb kofta with spring salad & garlic yoghurt

PRAWN SALAD

Grilled spiced prawns with corn, tomato & capsicum rice

PANKO WHITING

Fried Panko crumbed whiting with potato & spring onion salad

SPICED CHICKEN SALAD

Grilled mildly spiced strips of chicken with spring tabbouleh salad & lemon, mint yoghurt

STICKY LAMB RIBS

Slow cooked bbq glazed lamb ribs with corn & tomato salsa

Entree

PASTA

TRADITIONAL HOME MADE LASAGNE

CANNELLONI WITH RICOTTA & SPINACH

BEEF RAVIOLI WITH MUSHROOM & CREAM

ROAST DUCK RAVIOLI WITH PORCINI THYME & CREAM SAUCE

PRAWN & SPINACH RAVIOLI WITH TOMATO, GARLIC & CHILLI SAUCE

POTATO& SPINACH GNOCCHI WITH MARSCARPONE & WALNUT BASIL PESTO

FRICELLI WITH PANCETTA, CREAMED TRUFFLE & PEAS

RIGATONI WITH FRIED EGGPLANT,TOMATO, BASIL &RICOTTA

Mains

ATLANTIC SALMON

Spiced Atlantic Salmon with corn, tomato & chickpea salad with avocado & mint dressing

CRUMBED CHICKEN

Crumbed fillet of chicken with a salad of rocket, tomato cherries & fetta

CHICKEN PORCINI

Roasted chicken breast with porcini mushroom & cream sauce

MORROCAN CHICKEN

Grilled Maryland fillet in Morroccan spices with corn, tomato & herbed burghal salad &lime yoghurt

CHICKEN KIEV

Crumbed chicken fillet with garlic filled butter

GRILLED SPATCHCOK (POA)

Churrasco marinade grilled spatchcock with chimichurri & cabbage slaw

LAMB SHANKS

Lamb shanks with red wine jus & served with white bean, tomato & vegetables

LAMB CUTLETS

Zesty grilled lamb cutlets with pumpkin, rocket & fetta salad & garlic & minty dressing

BEEF CHEEKS

Slow cooked spiced beef cheeks with corn & cabbage slaw

Mains

FROM THE GRILL

GRAIN FED YG SCOTCH FILLET

GRAIN FED YG PORTERHOUSE

PRIME EYE FILLET (POA)

PORK SCOTCH FILLET

PORK RIBEYE

SAUCE ACCOMPANIMENTS

Red Wine Jus

Mushroom, thyme & cream sauce

Peppercorn sauce

Bittersweet sauce

Mustard & parsley sauce

Sides & Supper

SALADS

Garden Salad (Included)	
Shopska Salad	$35
Fatoush Salad	$35
Greek Salad	$35
Caesar Salad	$35

SUPPER

Fruit Platter	$50
Cheese Platter	$50

Dessert

CHOCOLATE FONDANT

BLUEBERRY CRUMBLE CHEESECAKE

PASSIONFRUIT & WHITE CHOCOLATE CHEESECAKE

TIM TAM CHEESECAKE

MIXED BERRY CHEESECAKE

TIRAMISU

RASPBERRY & WHITE CHOCOLATE MOUSSE

TRIO MOUSSE

STICKY DATE OUDDING

CARAMEL & CHOCOLATE TART

LEMON MERINGUE PIE

NUTELLA TART

STRAWBERRY CREPES