



The Luxor Premium Weddings Menu

Platters to Share

Price

Greek Dips : hommus, tzatziki, fetta cheese, marinated olives, pita bread	20 (per table)
Turkish Dips : Hommus, tzatziki, marinated olives, Turkish bread	20 (per table)
Bruschetta : Ciabatta bread, tomato, Spanish onion, basil, garlic, balsamic glaze	20 (per table)
Antipasto : cured cold cuts, marinated vegetables, olives and cheeses	30 (per table)
Prawns : whole Australian prawns, cocktail dipping sauce	30 (per table)
Chilli Prawns : butterflyed tiger prawns, sweet chilli marinate, jasmine rice	30 (per table)
Oysters : Tasmanian oysters, bacon strips, Kilpatrick sauce, served flambé	30 (per table)
Calamari : salt & pepper calamari, balsamic mayonnaise dressing	25 (per table)

Entrée

Antipasto : Italian inspired with a wedge of rockmelon

Mediterranean Chicken Salad : char grilled chicken thigh fillets, spinach, eggplant strips, capsicum, chickpeas, lime vinaigrette

Baby Calamari Salad : shallow fried calamari, tossed in salt and pepper, wild rocket, balsamic mayonnaise

Lamb Cutlets : parmesan & spice crust, vegetable cous cous, salsa verde

Whiting Fillets : oven baked, rice pilaf, citrus chive sauce

Rockling : oven baked, wild & long grain rice, white wine and butter reduction

Lasagne : pasta sheets, Bolognese sauce, béchamel sauce, mozzarella and parmesan cheese

Gnocchi, Smoked Chorizo : smoked chorizo sausage, roasted capsicum, onion, garlic, tomato based sauce

Gnocchi, Bacon : bacon, Spanish onion, baby capers, cherry tomato, cream sauce

Ravioli, Spinach & Ricotta : spinach & ricotta, sautéed vegetables, garlic, tomato based sauce

Ravioli, Veal : veal & white wine, sautéed bacon, caramelised onion, garlic, roasted capsicum sauce

Ravioli, Chicken & Mushroom : smoked chicken breast, mushrooms, semi dried tomato, spinach, cream sauce

Ravioli, Pumpkin & Gorgonzola : Pumpkin & gorgonzola, sautéed onions, rocket, pine nuts & cream



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Mains

Beef

Ribeye 300g

Scotch Fillet 300g

Eye Fillet 260g (\$2pp extra)

Beef Wellington : seared eye fillet, mushroom filling, golden pastry with rich veal jus

Veal Scallopine : veal fillets, sautéed mushroom, spring onion, garlic, cream reduction

Sauces

Mushroom Sauce

Peppercorn Sauce

Stilton Sauce

Red Wine Jus

Lamb

Rump : lemon & parmesan crust, balsamic reduction (\$2pp extra)

4 Point Rack : burgundy jus (\$3pp extra)

Chicken

Marsala : chicken breast sitting on baked parmesan crust polenta, mushroom, onion & Marsala sauce

Luxor Chicken : supreme cut chicken, wrapped in prosciutto, caramelised chicken velute

Mushroom Involtni : chicken breast filled with mushrooms, Grano Podano cheese, truffle chicken velute

Spinach Involtni : chicken breast filled with baby spinach, fetta chesse, white wine spinach & pine nut sauce

Cheese Involtni : chicken breast filled with goat's cheese, parmesan, ricotta, semidried tomato, chicken velute

Fish

Atlantic Salmon : dill infused, saffron butter sauce

Tuna Steak : seared, thyme ratatouille, tarragon butter

Sides

Garden Salad : mesculin lettuce, cucumber, cherry tomato, balsamic mayo dressing

Rocket Salad : rocket lettuce, parmesan & balsamic vinegar

**All mains are served with potato & vegetables (except Chicken Marsala & Tuna)*



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Dessert

Panna Cotta : vanilla bean, strawberry syrup, almond bread

Cassata Ice Cream : candied orange & lemon, cinnamon, chocolate, almond sponge, citrus syrup

Ferrero Rocher Ice Cream : roasted hazelnut, wafer shell, chocolate cream, white chocolate fudge

Crepes : Nutella or strawberry, vanilla & cinnamon, vanilla ice cream

Profiteroles : custard, crème anglaise, chocolate sauce, vanilla ice cream

Sticky Date Pudding : apricot glaze, butterscotch sauce, vanilla ice cream

Cheesecake : ricotta cheese, strawberries, raspberries, blueberries, biscuit base, berry syrup

Raspberry Crumble : ricotta cheese, raspberry filling, biscuit crumble, vanilla ice cream

Semolina Cake : pistachio crumb, honey syrup

Baclava Cigars : walnut filling, pistachio, vanilla ice cream

Pecan Tart : double cream

Italian Tasting Plate : strawberry, vanilla bean Panna Cotta, Cassata, Tiramisu, Gelato, Cannoli

French Tasting Plate : Crème Brulee, Macaroon, Vanilla Bean ice cream

Middle Eastern Tasting Plate : Baclava, Turkish Delight, Pistachio ice cream

**Tasting plates cannot be altered. A selection applies to all guests.*

Supper

Fruit : a seasonal selection

Cheese : 3 varieties, dry fruit, nuts & crackers