



Set Menu - Sample

Canapes

Selection of Canapes served after the ceremony

Entree

Vintner's platter to share.

Marinated olives, hot and cold seafood delicacies, a selection of cold meats, polenta fries, pickled and grilled vegetables, fresh bread and crackers

Mains

Choose three:

Baked eye fillet with milk poached parsnip and garlic puree, broccoli flowerets, deglazed red wine sauce

Baked fish of the day with truffle oil mash, crisp green beans, almond butter sauce

Oven baked vegetable filo parcel with pine nuts, feta and seasonal roasted vegetables

Moroccan spiced lamb rump with creamy kumara and lemon mash served with ratatouille

Baked chicken breast, stuffed with camembert, pistachio nuts and baby spinach, honey soused vegetables, provencal sauce

Slow roasted pork belly with baby choy, honey roasted kumara, apple mango salsa, red wine jus

Dessert

Chocolate truffon with soft meringue, cream anglaise

Tiramisu infused with rum and marsala

Saffron and honey creme brulee with biscotti

Dark chocolate mousse with sauce anglaise