

## FORMAL AND BUFFET MENUS

We believe in giving you, our guests, the flexibility to compile your own menu according to your requirements and budget.

Please create your own Menu by selecting from the range of courses and dishes offered or choose one of our buffet menus and select your dishes from the selection available. We will then reproduce your selected menu on quality paper for your guests.

Should you wish to offer a choice of two dishes per course (other than buffet menus) please add the following:

Choice of two Entrées : \_\_\_\_\_ \$5.00 per person

Choice of two Main Courses: \_\_\_\_\_ \$8.00 per person

Choice of two Desserts: \_\_\_\_\_ \$5.00 per person  
(Only our Sweets)

Alternate Drop of Main Course \_\_\_\_\_ \$6.00 per person

## PRICE INCLUDES:

Crusty Italian Dinner Rolls and butter with all seated meals.

Chef's Potato selection and a Medley of Fresh Garden vegetables  
Served with all Main courses.

Coffee, Tea and Chocolates

## EXTRAS:

Cutting and Bagging of Wedding Cake - \$45.00

## CANAPES - \$11.00 PER PERSON

Smoked Salmon  
Camembert and Strawberry  
Cream Cheese and Pineapple  
Smoked Chicken  
Rockmelon and Prosciutto  
Brandied Pate  
Smoked Trout Mousse  
Blue Costello, Celery and Walnut

## SOUP SELECTION - \$14.00

Leek and Potato  
Butternut Pumpkin and Sweet Potato with Thai Spices and Coconut Milk  
Vegetable Chowder with Crispy Leeks  
White Onion and Spinach with Parmesan Shavings  
Chicken Noodle with Shrimps and Mushrooms  
Traditional Minestrone with Garlic Croutons  
Roasted Red Pepper and Tomato with Pesto Croute  
Fresh Tomato and Basil with Garlic Croutons

## COLD ENTRÉE SELECTION

Bruschetta Plate With Smoked Salmon and Avocado, Tomato and Basil, Olives and Fetta Cheese ..... \$18.50  
Roasted Tasmanian Salmon on Sushi Rice with Avocado Mayonnaise..... \$21.00  
King Prawn with Artichoke Hearts, Sweet Potato and Rocket Salad ..... \$23.00  
Brandied Chicken Liver Pate with Warm Brioche and Orange Salad ..... \$15.00  
Cajun Chicken Salad with Olives and Semi-Dried Tomatoes ..... \$19.00  
Antipasto Plate (Continental Meats, Artichoke, Semi-Dried Tomatoes, Smoked Salmon, Prawn,  
Olives and Salad Garnishes ..... \$23.00  
Smoked Salmon with Potato, Red Onion and Caper Salad ..... \$19.00

## HOT ENTRÉE SELECTION

Chicken Tortellini with a Mushroom, Ham and Cream Sauce ..... \$15.00  
Spinach and Ricotta Filo Parcels on Tomato and Kalamatta Olive Salsa ..... \$17.50  
Garlic Prawns in Cream Sauce served with Rice Pilaf ..... \$22.00  
Snapper 'Bonne Femme' Fillet of Snapper with White Wine and Mushroom Sauce ..... \$22.00  
Grilled Catch of the Day Pan Fried on a Bed of Stir-Fried Vegetables in Sweet Soy..... \$21.00

## MAIN COURSE SELECTION

Veal Medallions topped with Prawns, Avocado and Mozzarella with Tomato Jus .....	\$46.00
Chicken Breast Filled with Apricot and Macadamia Nut Risotto with a Champagne Sauce .....	\$46.00
Roasted Pesto Chicken Breast on Tomato Coulis .....	\$37.00
Half a Roast Duck with Chilli Plum Sauce .....	\$44.00
Scotch Fillet with a Field mushrooms Sauce.....	\$46.00
Sirloin Steak Char-Grilled with Green Pepper, Béarnaise or Mushroom Sauce.....	\$46.00
Fillet of Beef Wellington with a Shiraz Sauce.....	\$51.00
Surf and Turf, Prime Beef Fillet with Garlic Prawns .....	\$51.00
Pork Loin, pocketed and filled with Ham and Arlsburg Cheese with a Sage and Mushroom Sauce .....	\$37.00
Baked Snapper Fillet, Semi-Dried Tomato Tapenade and Lime Beurre Blanc.....	\$51.00
Tasmanian Salmon Fillet with Leek and White Wine Cream Sauce and Duchesse Potatoes .....	\$43.00

*Chef's Potato selection and Medley of Fresh Garden vegetables*

## VEGETARIAN SELECTION

PLEASE SELECT FROM DISHES BELOW FOR YOUR VEGETARIAN GUESTS

Eggplant Parmigiana – Oven Baked with Napolitana Sauce, Cheese and Salad  
Spinach and Ricotta Cannelloni  
Mushroom and Vegetable Filo Parcel with Fresh Herbs and Nuts  
Pumpkin Ravioli in Garlic Cream Sauce  
Vegetarian Salad – Seasonal Leaves, Avocado, Asparagus, Cherry Tomatoes etc. Dressed with Balsamic Vinaigrette

**DESSERTS - \$15.00**

*Dessert must be served at all Weddings*

### Option 1

Butterscotch Pecan Pudding  
White and Dark Chocolate Mousse  
Profiteroles Filled with Cointreau Pastry Cream and Chocolate Sauce  
Sticky Date Pudding with a Butterscotch Sauce  
Vanilla Bavarian Cream with Passionfruit Coulis  
Mandarin and Pistachio Tartlets in Choux Pastry  
Individual Cheesecakes – Strawberry, Raspberry or Passionfruit  
Strawberry Shortcake with a fresh Strawberry Sauce

Coffee, Tea and Chocolates

### Option 2

Wedding Cake Served with Wildberries, marinated with Cointreau and  
Passionfruit with Chantilly Cream and Almond Biscotti.....\$1100

Australian Cheese Selection with Dried Fruits and Crackers (Per Table of Ten).....\$1100  
Sliced Fruit Platter (Per Table of Ten) .....

\$76.00

**SURF-CASTERS BUFFET - \$79.00 PER PERSON (Wedding Cake as Dessert)**  
**- \$76.00 PER PERSON (Traditional with Desserts as Listed)**

Italian Dinner Rolls

**Entrée - Select ONE - Served to table**

Soup from "A la Carte Selection"

Grilled Catch of the Day with Sesame Julienne of Vegetables

Spinach and Ricotta Ravioli in Tomato and Basil with Parmesan Cheese

Pumpkin Gnocchi in Garlic Cream Sauce with Chives

Bruschetta with Avocado and Smoked Salmon, Fetta and Olives, Tomato and Basil

**FROM THE CARVERY**

**Select TWO Roast Meats to be Carved by our Chef**

Roast Rump with Whole Grain Mustard

Whisky, Sugar Baked Ham

Leg of Lamb with Rosemary and Garlic

Leg of Pork with Sage and Onion Stuffing and Apple Sauce

**Select any TWO Hot Dishes**

Vegetarian Lasagne

Red Thai Beef Curry

Mild Lamb Coconut Curry with Baby Corn and Zucchini

Penne Pasta with Mushrooms, Roasted Peppers and Broccoli Cream

Cajun Spiced Chicken with Sweet Potato and Mushroom

Pan Fried Snapper with Almonds and Lemon Butter

**Served with:**

Rice Pilaf

Roasted Potatoes in Parsley Butter

Medley of Fresh Vegetables with Almonds

Cauliflower Mornay

Mixed Garden Salad

**Or in Summer**

A selection of Six Fresh Salads instead of Hot Vegetables, if you prefer.

**DESSERT BUFFET**

**Select Any THREE**

Fresh Fruit Salad with Passionfruit

Lemon Meringue Pie

Pecan Pie

Raspberry Cheesecake

Honey & Hazelnut Cheesecake

Individual Chocolate Mousses

Cream Caramels

Peach and Raspberry Pavlovas

Mud Cake

Coffee, Tea and Chocolates

**Note: No reduction in price if some parts of the Buffet are not required.**

## FORMAL COCKTAIL MENU - \$66.00 per person

### Platters Served approximately over a 2 Hour Period

#### Cold Selection - Danish Open Sandwich Style

Sushi Rolls  
Smoked Salmon  
Bruschetta Selection  
Crayfish Medallions  
Roast Beef and Dill Pickles  
Celery and White Costello Cheese  
Brandied Pate with Kalamatta Olives

#### Hot Selection

Lamb Satays  
Sesame Prawn Toast  
Spinach and Ricotta Filo Parcels  
Tempura Oysters with Sweet Soy  
Prawn Cutlets with Garlic Dipping Sauce  
Thai Sweet Chilli and Coriander Fish Cakes  
Red Wine and Herb Marinated Beef Kebabs  
Vegetarian Spring Rolls with Ginger Dipping Sauce

Fresh Fruit and Cheese Platter served with Coffee, Tea and Chocolates