



Wedding Menu

Entree

Lamb shank and pearl barley soup

Potato, caramelized leek and truffle oil soup

Chicken, tomato, white bean and rosemary soup

Cream of potato and smoked salmon, with sour cream and chive soup

Caramelized onion and goats cheese tart with wild rocket salad

Salad of prawns, mango, macadamia nuts and avocado with lime dressing

Smoked Atlantic salmon terrine with salad leaves and a roasted pepper and basil salsa

Fettucini with Italian sausage, tomato and broccoli, with shaved parmesan

Seared scallops on a butter puff pastry tart with an avocado and coriander salsa and shallot dressing

Sesame crusted rare loin of Yellow fin tuna, soba noodle salad and wasabi aioli

Cajun crusted chicken fillet with preserved lemon dipping sauce and wild rocket salad

Smoked chicken salad with baby spinach, walnuts and apple balsamic dressing

Five spice roasted quail with a warm chickpea, mint and parsley salad and an orange and ginger reduction

Duck leg, slow cooked in orange, thyme and white wine with French lentils and vincotto dressing

Panko crumbed lamb loin cutlets with a salad of fetta, red onion, cherry tomatoes and olive oil



Main Course

Fresh local King George whiting fillets, lightly crumbed and served with house made tartare sauce and fries

Tandoori spiced Ocean trout fillet with a salad of pineapple, mint and witlof with a yoghurt dressing

Seared fillet of Atlantic salmon with potato gnocchi, fresh peas, pancetta and verjuice with garlic aioli

Swordfish fillet roasted with fennel, red onion and chilli with pistachio pilaf and lime aioli

Panko crusted chicken breast with a warm salad of baby spinach, bacon and potato with balsamic dressing

Oven baked La Ionica chicken breast, cooked with verjuice, tarragon and sea salt with soft polenta and caramelized shallots

Lemon and parmesan crumbed chicken breast with house made hash brown, avocado and red onion salsa and vincotto

Chermoula baked La Ionica chicken breast with scalloped potato bake, broccolini and saffron dressing

Coorong Angus Sirloin steak with truffle oil infused potato puree with a roasted pepper and chilli jam and asparagus

Slow roasted Murray Valley beef fillet with a house made tart of roasted butternut pumpkin, matured cheddar and onion jam

Roasted rib eye of beef, bacon champ potatoes, asparagus spears, horseradish cream and shiraz jus \$8.50 surcharge

Eye fillet of Murray Valley beef with potato and pumpkin galette, beetroot compote and red wine glaze

Roasted rack of lamb with a pearl barley, thyme and lemon risotto, chanterelle jus and fresh peas

Loin of lamb with macadamia and pepper crust, semolina gnocchi and tomato confit

Roasted rack of South Australian lamb with a tart of caramelised onion and fetta with roasted pepper jus

Harissa spiced double lamb cutlets with pearl cous cous, raisins and pine nuts with garlic yoghurt and gremolata

Slow roasted rack of South Australian lamb with smoked eggplant, olives, preserved lemon and oven dried tomatoes

Native pepper spiced lamb loin with grilled polenta, asparagus spears, crisp chorizo and quandong relish

Thyme and garlic marinated lamb rack with truffle oil infused potato puree, baby roasted vegetables and vincotto dressing

Roasted loin of pork with apple and thyme stuffing, smashed vegetable cake and jus de roti

Served with one of the following:-

- Tossed garden salad with verjuice and McLaren Vale olive oil
- Wild rocket, parmesan and pear salad with white balsamic dressing
- Roasted root vegetables with candied balsamic and sea salt
- Roasted chat potatoes with sea salt



Dessert

Sticky date and macadamia nut pudding with butterscotch sauce and vanilla bean ice cream

Baked soft centered chocolate fondant with vanilla bean ice cream

Raspberry and Drambuie tart with fresh berry salsa

Baked blood orange tart with double cream and orange syrup

Pink champagne and strawberry pannacotta with champagne jelly and biscotti

Chocolate brownie with double chocolate ice cream and chocolate fairy floss

Apple and rhubarb crumble with ginger and walnut crust and sauce anglaise

Steamed vanilla and berry pudding with vanilla bean icecream

Soft meringue, Muscat and vanilla poached fruits and mascarpone cream

Raspberry sorbet, seasonal fruits, fresh mint and rose water syrup

Chocolate, mascarpone, espresso and savioardi layer cake

Almond and peach frangipani tart with double cream

Selection of fine cheeses with dried fruit, nuts and water crackers

Pricing

- Chefs selection of Canapés, Set Entrée, Set Main Course and Set Dessert - \$63.50 per person (or \$58.50 where * soup option is chosen for entrée)
- Additional entrée choice \$2.50 per person, additional main choice \$3.50 per person, additional dessert choice \$2.50 per person
- Minimum of 70 people
- Tea, coffee and chocolate included