



# Wedding Menu

## Pre-Dinner Canapés

### *Garden Canapés*

ALL OF THE BELOW

- Sourdough Croutons topped with Various Tapenades
  - Spring Rolls and samosas with Chilli Ginger Sauce
    - Individual mini quiches with assorted fillings
- Crisp Pita Chips served with a creamy homemade hummus
- Large Platters of fine Tasmanian cheeses, dips served with seasonal fruit, crackers & lavish

### *Deluxe Canapés*

CHOICE OF 6

- Antipasto platters of roast capsicum, kalamata olives, Australian feta cheese, smoked salmon, cherizo sausage & caper berries
  - Smoked Salmon & Dill crepe roulade
  - Pesto Basil and cocktail prawn blini
  - Parmesan Crusted Chicken Tenderloins
  - Szechwan pepper tempura prawns with lemon aioli
  - Warm puff pastry parcels of spinach & ricotta
- Tender Salt & pepper calamari shallowed fried, served w/ lemon on rocket
  - Brie, Basil & cashew Pesto served on a fresh Crustini
    - Button Mushrooms with garlic/fetta
- Savoury Shallot Blini served with smoked chicken and Crème fraiche
  - Assorted Asian inspired Sushi and Nori Rolls
- Candied tomatoes served on delicate skewers with salami & fetta
  - Mediterranean inspired lavish pinwheels
    - Lamb & Sage meatballs on pilaf



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## Silver Menu

### *Entrée*

Choice of two served alternately

Parmesan crusted tenderloins served with salad greens and mango salsa

Angel hair pasta tossed with tiger prawns and a champagne crème sauce

Teriyaki beef and wonton stack

Salt & pepper calamari served on a salad of rocket & Parmesan with a balsamic dressing

Gratinated roast vegetable frittata with summer salad

Rich tomato & bacon penne pasta with fresh herbs & feta

Traditional Caesar salad with crispy bacon, croutons & Parmesan

### *Main*

Choice of two served alternately

Grain Fed Sirloin Fillet on roasted garlic mashed potato with steamed vegetables and a red wine glaze

Filo parcels filled with chicken, cream cheese & herbs served on carrot florettes and zucchini drizzled with a basil hollandaise sauce

Moisture infused pork fillet with crunchy crackling on kipfler potatoes served with an Apple & cointreau sauce

Moroccan lamb shank on a bed of cous cous and sautéed baby spinach

Herb crusted fish of the day with avocado salsa and a champagne vin blanc

Salmon fillets baked in a filo pastry with baby spinach and topped with a creamy basil hollandaise sauce

### *Dessert*

Choice of two served alternately

Pavlova with macerated fruit & passion fruit coulis

Mixed berry & chocolate cake with a rich chocolate & Baileys sauce

Crème patisserie stuffed profiteroles with caramel sauce

Baked cheesecake with berry coulis and vanilla ice cream

Sticky Date Pudding with caramel sauce and premium ice cream

Black Forest Crumble with cinnamon ice cream

or

### **Sweeties Platter**

Dessert Buffet elegantly displayed with a selection of delectable finger desserts and accompanied with The *Pavillion Candy Store*

*The ideal setting for the perfect day*



# Wedding Menu

## Gold Menu

### *Entrée*

Choice of two served alternately

Spanish lamb & sage meatballs in a sundried tomato oil on a roasted capsicum pilaf

Warm Thai beef salad with strips of tender beef marinated in a Thai sweet chilli sauce served with mixed leaf lettuce & julienne vegetables

Tempura Barramundi served with an Asian Coleslaw and wasabi aoli

A duo of creamy garlic prawns & chilli prawns accompanied by fragrant basmati rice fresh lemon & a crisp green & herb salad

Honey roasted leg ham served with fresh steamed asparagus and a sweet caramelised Sauce

Assorted sushi and nori rolls with pickled ginger, soy and wasabi

### *Main*

Choice of two served alternately

Slow Cooked Scotch Fillet rubbed with rosemary salt on a root vegetable terrine, oven roast roma tomato and a rich red wine jus

Prosciutto wrapped Brie chicken breast with a soft Brie centre served with crisp baked potatoes, buttered greens and a cherry & cointreau sauce

Crispy skin loin of pork on rosemary baked pumpkin  
Spring vegetables and a port wine jus

Honey roasted lamb rump on a sweet potato and nutmeg crush  
with grilled asparagus & a sweet paprika and red wine reduction

Macadamia nut crusted Barramundi served with a warm Asian Salad and citrus dressing

Salmon fillets baked in a filo pastry with baby spinach and topped with a creamy basil hollandaise sauce

### *Dessert*

Choice of two served alternately

Vanilla panna cotta infused with orange essence and a citrus syrup

Cinnamon & apple charlotte with Chantilly cream & premium ice cream

Crunchy wonton sandwich with baked banana, ice-cream and kahlua syrup

Baked Grand Marnier Crème Brulee with a berry compote

Baked chocolate pots with puff pastry swirls

Baileys and macadamia nut iced parfait with Galliano strawberries

Crunchy meringue tossed through mascarpone cheese and cream topped with berry coulis

*The ideal setting for the perfect day*



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## Cocktail Menu

- Baby Roasted Chat Potatoes with sour cream & chives (V)
  - Spicy pumpkin soup shots (V)
- Mini Yorkshire puddings with Salt crusted aged black angus porterhouse steak cooked medium rare topped with crème fraiche
  - Sweet Chilli Prawn Sticks
  - Mini Pot quiches with caramelised onion jam
- Risotto balls stuffed with parmesan cheese, bacon and chives
  - Thai chicken & glass noodle bites
  - Satay chicken shaslicks with a creamy peanut sauce
  - Tandoori chicken drumsticks basted with a mango chutney
    - Bite size angus beef burgers with tomato relish
    - Atlantic salmon fingers with basil hollandaise
- Premium ale battered fish and chips served with a herb and lime mayo
- Cheese scones topped with honeyed ham and a grain mustard butter
  - Bloody Mary Oyster shots
  - Homemade chicken chilli and lime pies
- Asian inspired chicken salad served in wonton basket
- Mediterranean inspired vegetable & lavish wraps (V)
  - Candied tomato, salami & fetta skewes (V)
  - Mushroom and leek risotto on spoons (V)
- Fruit kebabs served with a baileys infused crème fraiche
  - White and dairy milk coated strawberries