



# Banquet Menu

## Pre-Dinner Canapés

### Garden Canapés

- Lightly toasted bruschetta brushed with St Catherines Olive Oil topped with sweetened yellow tomato, basil & onion
- Vegetarian mini spring rolls served on crispy noodles with sweet chilli sauce
- Individual mini quiches with assorted fillings
- Fresh fish deep fried in fine golden batter with special housemade tartare sauce
- Large Platters of fine Tasmanian cheeses, dips and seasonal fruit served with crackers & lavish

### Deluxe Canapés

- Antipasto platters of roast capsicum, kalamata olives, Australian feta cheese, smoked salmon, cherizo sausage & caper berries
- Crisp Croutons w/ fresh prawns, homemade pates & caviar in a filo basket
- Chicken skewers marinated in a mirrin and teriyaki sauce
- Mini meatballs & herb chipolatas with tomato relish
- Szechwan pepper tempura prawns with lemon
- Warm puff pastry parcels of spinach & feta
- Tender Salt & pepper calamari shallowed fried, served w/ lemon on rocket
- Atlantic Salmon on cucumber, dolloped with crème fraiche
- Button Mushrooms with garlic/fetta
- Mushroom & Leek Risotto on spoons
- Risotto balls stuffed with parmesan cheese, bacon & chives
- Beer battered fish & chips in newspaper cones
- Salt crusted aged black angus porterhouse steak cooked medium rare
- Tandoori chicken tenderloin wraps with yoghurt dipping sauce
- Oriental barbeque pork drizzled with star anise and cinnamon sauce
- Gourmet finger food yum cha delicacies including prawn dumpling hargrow and prawn sui mai



# *Banquet Menu*

## *Entrée*

*(choice of two served alternately)*

*Traditional Caesar salad with crispy bacon, croutons & parmesan*

*Rich tomato & bacon penne pasta with fresh herbs & feta*

*Roast pine nut & mixed leaf salad on a bed of braised beef*

*Gratinated roast vegetable frittata with summer salad*

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

*BBQ chicken risotto with pan seared field mushrooms*

-----



## *Banquet Menu*

### *Main*

*(choice of two served alternately)*

Slow cooked yearling scotch fillet on roasted garlic mashed potato  
with steamed vegetables and a  
red wine glaze

Bacon & Brie stuffed chicken supreme  
with crisp baked potatoes & buttered greens

Crispy skin pork cutlets on rosemary baked pumpkin  
with a shiraz poached apple & port jus

Braised lamb shank on a sweet potato crush with grilled asparagus  
& a sweet paprika sauce

Filo parcels filled with chicken, cream cheese & herbs  
with carrot florettes & zucchini drizzled with a  
herbed veloute

Herb crusted Atlantic salmon with steamed rice & Asian greens  
with a citrus salsa

-----  
*Oven-Baked Dinner Rolls Included*  
-----



## *Banquet Menu*

### *Desserts*

*(choice of two served alternately)*

*Pavlova with macerated fruit & passion fruit coulis*

*Vanilla panna cotta infused with orange and a citrus syrup*

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

*Crème patisserie stuffed profiteroles with caramel sauce*

*Baked cheesecake with berry coulis and vanilla icecream*

*Cinnamon & apple charlotte with chantilly cream  
& icecream*

### *Sweeties Platters*

*A perfect after-dinner sweet treat to compliment the wedding cake.*

*Pavillion Candy Store*

*Assorted chocolates & sweets displayed in elegant glass lolly bowls and treasure chests*

*Rich chocolate caramel slice, rocky road & chocolate cherry slice*

*Citrus tarts & Strawberries dipped in chocolate*

-----



## Cocktail Menu

### Pre-Dinner Canapes

- Lightly toasted bruschetta brushed with St Catherines Olive Oil topped with sweetened yellow tomato, basil & onion
- Fresh fish deep fried in fine golden batter with special housemade tartare sauce
- Vegetarian mini spring rolls served on crispy noodles with sweet chilli sauce
- Individual mini quiches with assorted fillings
- Large Platters of fine Tasmanian cheeses, dips and seasonal fruit served with crackers & lavish

### Dinner Cocktails

- Antipasto platters of roast capsicum, kalamata olives, Australian feta cheese, smoked salmon, cherizo sausage & caper berries
- Crisp Croutons with fresh prawns, homemade pates and caviar in a crisp filo basket
- Chicken skewers marinated in a mirrin and teriyaki sauce
- Mini meatballs & herb chipolatas with tomato relish
- Szechwan pepper tempura prawns with lemon
- Warm puff pastry parcels of spinach & feta
- Tender Salt & pepper calamari shallowed fried, served with lemon on rocket
- Atlantic Salmon on cucumber, dolloped with crème fraiche
- Button Mushrooms with garlic/fetta
- Mushroom & Leek Risotto on spoons
- Risotto balls stuffed with parmesan cheese, bacon & chives
- Beer battered fish & chips in newspaper cones
- Salt crusted aged black angus porterhouse steak cooked medium rare
- Tandoori chicken tenderloin wraps with yoghurt dipping sauce
- Oriental barbeque pork drizzled with star anise and cinnamon sauce
- Gourmet finger food yum cha delicacies including prawn dumpling hargrow and prawn sui mai
- Assorted chocolates & sweets
- Rich chocolate caramel slice, rocky road & chocolate cherry slice
- Citrus tarts & Strawberries dipped in chocolate