

# Seated

\$75PP / KIDS 3-12 \$30PP

## ENTREES - select 2 for alternate serve

- Hervey Bay scallops in the shell w/ wakame salad & caviar
- Mushroom arancini w/ garlic aioli & rocket salad **V**
- Prawn and avocado tian w/ tomato & cucumber gazpacho **GF**
- Prosciutto rolled chicken w/ potato crisps, sauce gribiche & micro herb salad **GF**
- Crispy pork belly w/ cauliflower puree & herb salad

## MAINS - select 2 for alternate serve

- Eye Fillet Steak w/ potato gratin, wilted spinach & red wine jus **GF**
- Honey & Garlic Baked Tasmanian Salmon w/ creamy mash, crunchy broccolini & hollandaise dressing **GF**
- Crispy Skin Chicken Breast w/sweet potato mash, crunchy broccolini & apple cider jus **GF**
- Pork Cutlet w/ colcannon, charred greens & apple cider jus **GF**
- Crispy Skin Barramundi w/ quinoa salad & lemon butter sauce **GF**

## DESSERTS - select 2 for alternate serve

- Crème brulée w/ vanilla bean ice cream **GF**
- Espresso panna cotta w/ ice cream **GF**
- Sticky date puddings w/ bourbon butterscotch sauce
- Lemon meringue pie w/ ice cream
- Snickers smash w/ meringue, fudge, brownie & crushed nuts

## ADD PRE-DINNER NIBBLES \$12PP

Pre-dinner canapés

- Duck Spring Rolls w/ sticky plum sauce
- Vegetable Pakora **GF V**
- Prosciutto Wrapped Pear w/ Brie **GF**

**OR** Grazing table

Assorted premium cheeses, meats, breads and dips arranged in a luxury display for the perfect first impression of your wedding reception

*Dietary requirements catered for upon request*

