



Deluxe Wedding Menu

Entrée – main – dessert (alternate serve)

Hot & cold canapé selection on arrival

Bread roll & butter

Entrée

‘Truffles of the sea’ - sydney rock oyster, smoked salmon, prawn & crab

Air cured prosciutto ham w grilled vegetables & olive oil

Tasmanian smoked salmon tian, tomato & avocado, crème fraiche, fennel gribiche & lemon oil

Blackened chicken breast w ‘cajun spiced’ sweet capsicum relish

Pappardelle a la burina w veal, tomato, onion, white wine, herb & parmesan

Spicy tomato risotto topped w prawn’s sautéed in garlic & olive oil

Main course

Filet of cod w soft herb crust , grain mustard sabayon, w sour cream infused potato puree , mushroom duxelles, tomato fondue, sugar peas & cherry tomatoes

Roasted saddle of lamb marinated in olive & caper jus with oregano vegetable caponata, artichoke mash & green beans

Roasted breast of chicken w fettucini in a crisp pancetta & parmesan cream sauce, button mushrooms & snow peas

Roasted rib of beef w Béarnaise sauce, glazed potato fondant, tomato & sautéed asparagus

Saltimbocca of veal loin steak w saffron & lemon thyme risotto, creamed leek tagliatelle & roasted tomato essence

Pea & truffle arancini w roasted tomato sauce, green bean slaw & baby fennel w parmesan

Dessert

White chocolate mousse in a dark chocolate tear drop w raspberry puree & grand marnier syrup

Citrus tasting - glazed lemon tart, mile high lemon pie & campari jelly,

Classic white chocolate & sherry trifle w seasonal berries

Pineapple coconut panna cotta w red berries in grand marnier & pistachio biscotti

Profiteroles w baileys custard white & dark chocolate sauce

Old time favourite bitter chocolate mousse, citrus fruit

Coffee Tea & chocolates

Waters Edge