

PACKAGE 3
SET MENU



**. PRE-RECEPTION .
CANAPÉS**

Truffle & mushroom arancini
w/ saffron mayo
Crispy cajun skewers w/ ranch dip
House made fish cakes w/ lime aioli

. ENTREE .

*Select two (2) of the following
to be served alternately*

Wild Mushroom & Truffle
Parmesan Risotto V GF
Scallops w/ Pepperonata & Aioli GF
Grilled Lamb Cutlet w/ Moroccan
Spiced couscous & Tzatziki
House Made Fish Cakes
w/ Lime Aioli & Sweet Corn Puree
Creamy Garlic & Parmesan Gnocchi
w/ Pink Rock Salt V

. MAINS .

*Select two (2) of the following
to be served alternately*

Scotch Fillet Steak w/ Potato Bake,
Béarnaise Sauce & Bacon Wrapped
French Beans
Pan Fried Salmon
w/ Mixed Quinoa, Green Peas,
Red Radish & Lotus Chips GF
Chicken Supreme w/ Potato Bake,
Honey Roasted Dutch Carrots
& Broccolini GF
Smokey Paprika Pork Cutlet,
w/ Creamy Mash, Baby Spinach,
Green Peas, Bacon & Roasted
Almond Flakes GF
Pan Fried Barramundi w/ Mango Salsa,
Rocket & Potato Salad GF



. DESSERTS .

Select two (2) of the following to be served alternately

Sticky Date Pudding w/ Toffee Sauce & Vanilla Bean Ice Cream
Traditional Crème Brulee w/ Almond Biscotti
Eton Mess w/ Seasonal Berries GF
Goey Chocolate Fondant w/ Fresh Strawberries & Whipped Cream



* Vegetarian options and dietary requirements catered for on request