

# Wedding Menu \$89

## **Giorgios Dips**

A trio of dips served with wood-fired Sesame bread with celery & carrot

## *Entrée Choice of*

### **Tasmanian Oysters**

½ doz oysters served natural with fresh chilli, coriander & fresh lime dressing

### **Thai Beef salad**

Thinly sliced beef on a Thai salad of Asian cress, tomato, cucumber, bean shoots & roasted nuts finished with palm sugar & lemon grass dressing

### **Prawn Gyoza**

Steamed dumplings filled with prawn & chives served with sesame & soy dipping sauce

### **Italian bruschetta**

Tomato, onion & fresh basil drizzled with garlic & olive oil served on toasted Italian bread stick

## *Main Course Choice of*

### **Home made Agnolotto**

Giant pasta pillows, filled with spinach & ricotta cheese, tossed with garlic, white wine, basil & napoli sauce

### **Eye Fillet Steak**

Grilled medium, on truffled potato mash topped with char grilled vegetables & porcini demi-glaze

### **Prawn Risotto**

Aborio Rice combined with tiger prawns, shallots, cherry tomato, Napoli & marscapone

### **Lamb Rack**

Char grilled lamb rack medium rare, served on a warm salad of chickpea & bural with rocket & labne

### **Atlantic Salmon**

Grilled fillet served on wasabi mash potato & cabbage salad with sesame dressing

## *Dessert Choice of*

### **Fresh Fruit Salad**

Fresh seasonal fruits topped with passion fruit & vanilla bean ice cream

### **Jasmine Tea Creme Brulee**

French dessert infused with jasmine tea, demerara sugar & lychee ice cream

### *Tiramisu*

Layers of coffee liqueur savoiardi biscuits with mascarpone cheese & mocha sauce

## *Tea / Coffee*

## *Drinks*

Brancott NZ Sauvignon Blanc & Terraces NZ Pinot Noir

Les Petites Vignettes FRANCE, Boags Premium & Light, Soft Drink