



Table Service Menu Options

Entrée options

Calamari with a special spice mix and served on salad greens with a chilli tartare
Breads & Dips served as a trio of homemade dips & spreads with a bread selection
Garlic & Herb Prawns Skewers served on salad greens with a citrus vinaigrette
Bruschetta with tomatoes, feta, red onion & basil on toasted ciabatta
Smoked Chicken Salad with fresh salad greens served with balsamic vinaigrette
Homemade Pate served with crisp crustini & sweet onion jam
Smoked Salmon Salad with salad greens and served with a lemon vinaigrette
Thai Chicken Meatballs with salad greens and served with a red capsicum sauce
Chicken Skewers served on rice or salad greens with a red capsicum sauce
Home Made Soup served with melba toast
Vegetarian Risotto
Baby Scallops served on salad greens with a citrus vinaigrette

Mains options

Crispy Skinned Chicken Breast with a red capsicum glaze, mango or cranberry sauce
Salmon Fillet with citrus mustard sauce
Fillet of Steak topped with sliced mushroom and red jus lie sauce
Parmesan Crusted Pork Fillet with cranberry mint jus
Canterbury Lamb Rack with rich gravy
Roasted Vegetable Filo with a cranberry jus or red capsicum glaze
Ham off the Bone with an orange mustard sauce

Dessert options

Sticky Date & Apricot Pudding with caramel sauce and vanilla ice cream
New York Baked Lemon Cheesecake
Chocolate Mud Cake served with berry compote
Pavlova Nest served with whipped cream and topped with fruit or berry compote
Tiramisu made with coffee and rum infused sponge cake, chocolate and cream

Table Service Pricing—select the entrée, main and dessert choices you like

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| 1. Select 2 mains and 2 desserts | \$49 |
| 2. Select 2 entrée's, 2 mains and your wedding cake as dessert | \$52 |
| 3. Select 1 entrée's, 2 mains and 1 dessert | \$56 |
| 4. Select 2 entrée's, 2 mains and 2 desserts | \$59 |
| 5. Select 1 entrée, 3 mains and 1 dessert | \$59 |

*Tea and coffee included in all options. No charge to cut and platter wedding cake.
 Add pre-dinner finger food—3 items are \$12pp, 5 items are \$18pp*



Buffet Menu Options

House Breads

Gourmet Rosemary Roasted Potatoes

Mains Options

Roasted Beef with a mustard crust and served with a rich gravy
Ham off the Bone finished with a orange mustard and white wine sauce
Canterbury Lamb Roast infused with rosemary and garlic and served with gravy
Crumbed Chicken Pieces served with a red pepper sauce
Cajun Fish fillets served with a tartare sauce

Salad Options

Green Leaf Salad
Greek Salad
Mediterranean Tomato Pasta Salad
Waldorf Salad
Curried Kumara Salad
Fragrant Couscous Salad
Baby Beetroot Salad

Sides Options

Roasted Root Vegetables
Steamed Medley of Vegetables
Honey Glazed Baby Carrots
Minted Peas
Steamed Mussels in shells
Hot Pasta Bake

Dessert options

Sticky Date & Apricot Pudding with caramel sauce and vanilla ice cream
New York Baked Lemon Cheesecake
Chocolate Mud Cake served with berry compote
Pavlova Nest served with whipped cream and topped with fruit or berry compote
Tiramisu made with coffee and rum infused sponge cake, chocolate and cream

Buffet Menu Pricing—select the mains, salad and dessert choices you like

1. *Breads, select 2 mains, 2 salads, 1 side and 1 dessert, tea & coffee* \$49
2. *Breads, select 3 mains, 3 salads, 2 sides and 2 desserts, tea & coffee* \$59

Add pre-dinner finger food—3 items are \$12pp, 5 items are \$18pp