"Your words are my food, your breath my wine. You are everything to me."

À la carte

To relieve hungry guests while you and your Loved Ones take Wedding Pictures we include a Half an Hour Service of the Chef's Finest Selection of Canapés before serving our Supreme Seafood Feast.

Entrée- Your Selection of One:

- Fresh Trio of King Prawns, Spanner Crap and Barramundi Ravioli accompanied with a Sweet Cherry Tomato sauce
- Tender Parmesan encrusted Lamb Cutlets served on a soft bed of Mescaline Salad
- Barbeque King Prawns marinated in a Romantic Lime and Coriander served on a bed of Steamed Jasmine Rice
- Tender Chicken Skewers Served on a bed of Crisp Caesar Salad
- Rich Butternut Pumpkin and Eggplant ravioli served with a Creamy Pumpkin Sauce topped with Shaved Parmesan
- Scored Lemon Pepper Chili Squid served on a rocket and Pine nut Salad with a spiced Vinaigrette
- Tender Eye Fillet Skewers marinated in Relish Sauce accompanied with a Pumpkin and Spinach Salad

Main Course- Your Selection of One:

- Parmesan and herb encrusted Lamb Cutlets served with fresh Baby Spinach, Feta and Pine Nut Salad accompanied by a minted yogurt sauce.
- Rack of Oven Baked Lamb, Drizzled with rosemary and merlot accompanied by a Kumara Mash.
- Grain Few Eye Fillet steak, served with a rich mushroom sauce on a bed of crushed Kipfler Potatoes
- Tender Eye Fillet Medallions served on a bed of Soft Potato Mash with a creamy Green Pepper and Brandy Sauce
- Fresh Atlantic Salmon with a Saffron Sauce accompanied by Caviar and a Potato and Spring Onion Mash
- Corn fed Organic Chicken Breast served with a Sundried Tomato and Ricotta farce and Pesto Cream Sauce

- Crispy Skin Snapper Fillet on a bed of Sautéed Potatoes, with refreshing Mango and Coriander Salsa
- Vegetarian Butternut pumpkin and Eggplant Ravioli served with a creamy Basil Napoli Sauce
- Champagne Chicken and Asparagus served with handmade Fettuccini

Dessert- Your Selections of One:

- Sweet pastry Tart filled with tangy Lime and Lemon curd accompanied by a double dollop of fresh Cream
- Individual Sticky Date Pudding served with a rich Butterscotch Sauce
- Homemade Chocolate Mud Cake served with a Strawberry Caulis
- Fresh Strawberry Cheese Cake
- Sweet Strawberry wonton stack with Chocolate Chards and Strawberry Caulis
- Chocolate and Khalua Mousse

Two Course:$88.00 Per Guest

Three Course: $98.00 Per Guest

(min 50 Guests)