



## Formal Dining menu

Food is our passion and with our stunning sit-down menus you can experience our passion through flavour, presentation and service. Your guests will be treated to a sumptuous multi-course meal, with each course designed to complement the next, all served by our professional wait staff.

Feel free to mix and match with canapé and fork food menus, which make great additions to any wedding celebration.

### Entree

Kingfish carpaccio served with fennel, orange & radish and turmeric mayo

Stuffed, grilled mushrooms with herbed ricotta w/ tomato & red pepper dressing

Char-grilled sashimi grade Tuna, petit nicoise salad, baby herbs

Warm Prawn salad served with spring vegetables and orange vinaigrette

Prawn tian, avocado, orange, fennel & watercress

Mediterranean roast vegetable stack, with Haloumi & sweet balsamic drizzle

Seared Beef carpaccio, truffle dressing, aged parmesan & fresh rocket

### Main

Casino Lamb rack with preserved lemon gremolata crust, pearl barley pilaf and Buratta

Mustard honey Newrybar organic Chicken served with roasted pumpkin and fresh leaves

Bangalow duck breast, caramelised beetroot, hazelnut and goats cheese

Braised Barramundi & ratatouille, chat potatoes and basil salsa

Zucchini and Gruyère cheese tart served with fresh tomato and mint

Japanese style risotto with kumara tempura & asian green salad in miso and poppyseeds

Spiced, rubbed flank Steak with chimichurri sauce, watercress, organic potato mash & spiced jus

### Dessert

Flourless chocolate cake, pistachio ice cream, frangelico jellies and almond biscuit

Ginger scented chocolate mousse, cacao biscuit soil, mango passionfruit & wine jus

Fruit of the forest lavender scented crème fraîche & macadamia shortbread

Myocum ricotta wrapped in kataifi pastry drenched in a tangelo & pomegranate syrup