

Wedding Menu 1

Served Alternately

Entrée

Timballo Di Melenzane

Layers of eggplant, tomato, basil and mozzarella cheese.

Calamari

Fried calamari tempura style.

Penne

Penne with pancetta, onions, tomato and a touch of chilli.

Main Course

Galletto

Partly de-boned spatchcock, roasted with garlic, chilli and rosemary on baby potatoes.

Pesce

Atlantic salmon baked and served with sautéed snow peas.

Bistecca

Prime scotch fillet grilled and served with a red wine and mushroom demi-glace on bed of mashed potato.

Woodfire Bread

Insalata Mista

Dessert

Mille Foglie

Coffee or Tea

\$62 per person. October 2008.

Wedding Menu 2

Served Alternately

Entrée

Capesante

Grilled Nuova Scozia scallops wrapped in pancetta, served on a light spinach puree.

Salmone

Smoked salmon with a virgin olive oil dressing and traditional garnish.

Ravioli

Pumpkin, ginger and shallot filled ravioli tossed through a sage and butter reduction

Main Course

Pesce

Barramundi fillets grilled served in a lemon butter sauce with sautéed snow peas.

Vitello

Veal scaloppine topped with tomato, basil and mozzarella served on risotto.

Anitra

Doubled roasted, partly de-boned duck, served with sun dried figs poached in prosecco with wilted spinach.

Woodfire Bread

Insalata mista

Dessert

Tiramisu

Coffee and Tea

\$69 per person. October 2008.

Wedding Menu 3

Served Alternately

Appetiser

Smoked salmon crostini on arrival.

Entrée

Bianchetti

Whitebait fritters with preserved lemon mayonnaise.

Risotto

Prawn risotto with zucchini and mint.

Ravioli

Pumpkin and goats cheese ravioli with a sage and butter reduction.

Main Course

Anatra

Double roasted, partly boned duck served with sun dried figs poached in Prosecco.

Pesce

Barramundi fillets, marinated in lemon and black pepper served with sautéed snow peas.

Bistecca

Grilled, grain fed rib eye (off the bone) served on bed of truffle scented mashed potato.

Wood fire Bread

Insalata Mista

Dessert

Mille Foglie

Cannoli Siciliani

Coffee or Tea

White Wine: Matua Sauvignon/Blanc, Marlborough NZ.

Red Wine: Pirathon by Kalleske Shiraz, Barossa Valley AUS
\$95, including ½ a bottle of wine, per person. October 2008.