

# All Inclusive Lunch Special \$115.0pp



## Canapés To Start

Select three canapé options:

- Vegetarian rice paper rolls & soy (V/GF)
- Turkish spoon salad, served with Lebanese bread (V)
- Lime cured salmon, guacamole corn, jalapeno, chip
- Chicken liver parfait, onion marmalade & pickle on toast
- Fresh feta and watermelon with balsamic drizzle (V)
- Sticky pork belly chunks, whiskey marinade & honey
- Prawn and garlic twister with lemon aioli
- Roast pumpkin & parmesan arancini (V)
- Vegetarian spring rolls with soy and chilli sauce (V)
- Salt & pepper calamari with pickled cucumber sauce
- Delicious chicken finger sandwiches

## Entrée

House smoked hickory & beetroot smoked salmon, fennel, orange and watercress salad with balsamic, maple & wasabi dressing (GF)

Dukkah crusted pork, minted carrot puree, butter roasted beets and apple cider glaze

Roast pumpkin, spinach & ricotta ravioli, tomato ragu, parmesan crumb and rocket puree

## Main Course

Chargrilled & grain fed porterhouse steak, mushroom mousse, crushed potato, seasoned greens & pan jus (GF)

Herb panko crusted chicken breast, gremolata potato cake, crispy Serrano, parmesan wafer and roasted tomato jus

Catch of the day, lemongrass & kaffir lime risotto with soy & mirrin glazed brocolini (GF)

**\*Complimentary side salads with main meal**

## Dessert

Your wedding cake individually plated served with berry coulis & cream OR

One dessert from the Standard a la carte menu for an additional \$8.50pp

**\*Complimentary fruit platters with coffee & tea**

## Standard Beverage Package – 4 Hours

Rothbury Estate Collection (Sparkling & Wines)

Carlton Draught & Cascade Light (Beers)

Bulmers Apple Cider

Selection of soft drinks & premium juices

Freshly brewed coffee & tea

## \*Additional Complimentary Inclusions

Free conservatory lining

Free mirror tile per table

Personalized menus

**Half Price Ceremony Additional \$350.00**

**(Normally valued at \$700.0)**

\*\* Specials not available in conjunction with other offers.

