



Wedding Menu 2012-13

AMUSE BOUCHE

Pacific prawn & watermelon

ENTRÉE

Choice of:

Searched ocean scallops, crispy bacon, celery leaf, Spanish onion

Slow cooked chicken, red curry sauce, coriander, garlic crisps

Ricotta & spinach cannelloni with fresh tomato & basil

MAIN

Choice of:

Seasonal seafood, apple salad, cracked pepper, lemon butter

Tenderloin of grass fed beef, pickled ginger, mash, brown butter beans

Char grilled vegetable stack with polenta & feta crumbs

Lychee & lime sorbet

DESSERT

Choice of:

Chocolate mousse with pistachio biscotti

Mango delice

FJ \$155.00 per person

Approx AU \$85.00 per person

(**Approximately**exchange rate may fluctuate**subject to change*

Note: items on menu are subject to availability