

Menu

Option 2 \$65pp

To start..

Fresh breads with whipped butter, EVO & aged balsamic

Wild mushroom & barley risotto with gorgonzola

Or

Free range chicken Caesar salad with poached egg, garlic croutons, avocado
French beans & aged parmesan

Mains

Oven roasted King Salmon with smashed pea purée, Creamy potato gratin with
leek & fennel & steamed broccolini in lemon & dill butter

Or

NZ beef fillet served on truffle mash potato, Steamed spring veg in garlic butter
& beef & red wine reduction

Or

Aubergine Timbale with rich tomato & basil sauce, zucchini & mozzarella

Dessert

Tiramisu

Chocolate & fruit truffles

Fresh fruit platter

Your Wedding cake