

Wedding Menu Selections

Soup

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| Creamy Pumpkin | Chinese Chicken & Corn |
| Spring Vegetable | Potato & Leek |
| Seafood Chowder | Roasted Pumpkin & Sweet Potato |
| Cream of Mushroom & Bacon | Curried Potato & Bacon |

Entree

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| Salt & Lemon Pepper Squid
- With lemon mayonnaise | Imperial Prawn Cocktail
- Rockmelon and honeydew melon balls, prawns and mixed greens napped with traditional seafood sauce |
| Thai Chicken Salad
- Marinated chicken strips, tossed with mixed seasonal greens dressed with a Thai infused dressing | Crumbed Camembert
- Served with a chilled mango and mint puree |
| Spinach & Feta Triangles
- English spinach and feta cheese encased in a rich baked filo pastry and served with a spiced salsa on the side | Char Grilled Vegetable Stack
- Oven roasted mixed vegetables served stack style with seasonal mixed greens and balsamic glaze |
| Anti Pasta Plate
- A selection of Club's choice picks served individual style | Smoked Salmon Salad
- Smoked salmon salad with hazelnut and pinenut sauce |
| Chilli Calamari
- Served on a bed of mixed greens and julienne vegetables served cold | Tempura Battered Prawns
- Served on julienne vegetables with a plum and ginger sauce |

Main Course

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| Chicken Mignon
- Wrapped in bacon and topped with a seeded mustard demi glaze | Oven Baked Sirloin Steak
- With a creamy mushroom and bacon sauce or served on chive and potato mash topped with a rich demi glaze |
| Avocado Chicken
- Almond crumbed breast fillet filled with avocado and almond crème topped with a garlic crème sauce | Sea Reef Snapper
- Oven baked snapper fillets topped with fresh sliced smoked salmon and a tomato mango and red onion salsa |
| Beer Battered Flathead Fillets
- Served with classic roast capsicum and mint mayonnaise and lemon wedges | Mussolini Chicken
- Breast stuffed with a prawn and chive Mussolini served with a roasted capsicum and basil sauce |
| Honey and Rosemary Lamb Shank
- Served with a rosemary and port demi glaze | Cab Sav Scotch Fillet
- Roasted and sliced scotch fillet served on a bed of potato mash and caramelized onions, accompanied with a cabernet sauvignon reduction sauce |
| Greek Scotch Fillet
- Roasted scotch fillet served steak style on a bed of sweet potato mash and topped with a tomato and black olive salsa | Roasted Vegetable Vol au Vent
- Roasted mixed vegetables with a spicy tomato sauce |

Dessert

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| Chocolate Mousse
- Served parfait style accompanied with chocolate wafer and fresh cream | Tiramisu Torte
- Served with a choc coffee sauce and fresh whipped cream |
| Baked Cheesecake
- Served with a chilled berry coulis | Individual Apple and Rhubarb Crumble
- Served with fresh whipped cream |
| Blueberry and Almond Tart
- Served warm accompanied with fresh whipped cream | Chocolate Mousse Torte
- Layered chocolate sponge and dark chocolate mousse, served with berry coulis and cream |
| Pecan and White Chocolate Tart
- Served with strawberry coulis and fresh whipped cream | Mini Pavlova
- Topped with fresh fruit salad and a mixed berry sauce |
| Laced Fruit Salad
- Fresh fruit salad served in a brandy snap basket accompanied with a Grand Marnier laced fruit coulis and cream | Rocky Road Nut Ice Cream
- Served in a chocolate basket with strawberry coulis and chocolate biscotti |

menu selection

