



s t k i l l i a n s

hunter valley

Wedding Menu 1

Post Ceremony Hors D'ouvres

Garlic Prawns w lemon aioli on focacia toast w rocket

Toasted Crostini w Cajun Lamb and Caramelised Onion Jam

Szechuan Duck Crepe with spring vegetable and Charsiue
Sauce

Freshly Baked Bread

Entrée

Served Alternately (choose 2)

Corn & Chilli Fritters with Asian Mushroom ragout, Cream
Fraiche & Avocado

Goats Cheese & Walnut Tarts with Tuna Fillet

Hunter Farmhouse Spring Vegetable Soup with Shaved
Parmesan and Garlic Cherry Tomatoes

Seared Scallop Risotto with Preserved Lemon, Baby Spinach
and Pine Nuts

Main

Served Alternately (choose 2)

BBQ Mediterranean Vegetable Filo Pastry Tart with Basil and Smoked Semi Dried Tomato Concasse

Garlic and Rosemary infused Lamb Fillet on Basil Polenta and Ratatouille stack with Red Wine Jus

Char Grilled Beef Fillet with Shitake Mushroom Pate, Pistaccio Nuts & pastry

Chicken Breast Fillet with Blue Brie, Pumpkin and Red Capsicum on Kumera and Wild Orange Mash

Desserts

Served Alternately (choose 2)

Chocolate Devil Food Cakes with Rose Petal Syrup Crème

Individual Peach Bread and Butter Puddings with Passionfruit Crème Fraiche

Vanilla Raspberry Coconut Cake with Warmed Hunter Sauterne and King Island Cream

Winter Fruit Terrine with Wild Berries and Macadamia Biscotti

Wedding Cake Cutting and Take Home Preparation

\$88.00 Per Person