



s t k i l l i a n s

hunter valley

Wedding Menu 2

Post Ceremony Hors D'Ouvres

Toasted Crostini w Cajun Lamb and Caramelised Onion Jam

Szechuan Duck Crepe with spring vegetable and Charsiu
Sauce

Entrée

Wood Fired Ciabatta with Hunter Valley Olive Oil and Roasted
Pistachio Dukha

Freshly Baked Bread Rolls

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

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, Pistachio Nuts & pastry

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

Dessert

Wedding Cake Cutting and Take Home Preparation

Cheese and Fruit And Quince Paste Plates

Petit Fours

or

Wedding Cake Cutting and Service with Rose Petal Syrup and Double Cream or Wild Berry Coulis and Double Cream.
(Depending on style of Cake)

Petit Fours

\$72.00 Per Person