

Entree's

Roast Vegetable Terrine with Marinated Mozzarella

Truffle Soup Watercress Ravioli

Smoked Chicken Terrine Tomato Chutney, Crisp Bread

Smoked Salmon & Local Prawns Cucumber & Dill Salad, Caviar Creme Fraiche

Arancini Blue Cheese, Guacamole, Red Onion Marmalade, Herb Salad

Mains

Braised Beef Cheeks gf Roast Potatoes, Seasonal Vegetables

Coq -a-Vin gf Free Range Chicken, Roast Shallots, Truffled Mash
& Roast Vegetables

Vegetable Wellington Pumpkin, Roast Garlic, Semi Dried Tomatoes, Brie

Free Range Chicken Roulade gf Stuffed with lemon & Pinenuts, Mushroom Risotto,
Caramalized Carrots

Roast Sirloin gf Cafe de Paris Butter with Dauphinoises Potatoes,
Seasonal Vegetables & Madeira Jus

Confit Salmon gf Beans, Kipfler Potatoes, Quail Egg, Dried Tomatoes,
Olive Dressing

Beef Wellington Eye Fillet, Mash, Green Bean Bundle, Marsala Jus

Desserts

Warm Chocolate Brownie Home Made Vanilla Bean Ice Cream

Sticky Toffee Pudding Butterscotch Sauce, Home Made Vanilla Bean Ice Cream

Coconut Parfait gf Pineapple Salsa

Eton Mess gf Layered Berries, Maleny Dairies Cream, Meringue

Coconut & Pineapple Pannacotta gf Pineapple Salsa

Bel's Wedding Cake Layered Biscuit, Chocolate Mousse, Brulee, Salted Caramel

Your Wedding Cake/Cupcakes with Home Made Ice Cream, Berries

**Chose 2 options per course,
to be served as alternate drop**

Large Group Tapas/Cheese Platters
Price on request (*starting \$8 per person*)

<i>Priced as followed, per person:</i>	<i>entree/main</i>	<i>main/dessert</i>	<i>entree/main /dessert</i>
<i>10-20 people (upstairs dining area)</i>	\$59.95	\$59.95	\$69.95
<i>20-35 people (rear courtyard area)</i>	\$59.95	\$59.95	\$69.95
<i>35-75 people (entire garden)</i>	\$69.95	\$69.95	\$79.95
<i>75+ (entire venue)</i>	\$82.95	\$82.95	\$92.95

Please allow for seasonal variances

