**Menu**

**Pre Dinner**

**(served as finger food)**

Grilled Gourmet Chicken Satay in Coconut & Peanut Sauce with fresh Chili

\*

Fresh Champignon & Garlic Bruschetta with Sundried Tomatoes on Wood fired New Norcia Bread

\*

Spanish Frittata withKalamatta Olives

\*

Traditional German Gourmet Chipolatas with Whole Seeded Mustard

\*

Thai Mini Fishcakes in Homemade Lemon and Fresh Mint Sauce

**Entrée**

**Seafood Chowder ‘Marseille’**

French Style Soup with Fresh WA Seafood in White Wine and Light Cream with a pinch of Garlic & Fresh Basil served with Butter & Freshly Baked Wood-Fired New Norcia Bread

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**Main Course**

Tender Slow Roasted Beef Loin

Served with Balsamic Vinegar & Honey Jus

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Pollo al Horno con Almendras y Piñones – Tender Baked Chicken with Roasted Almonds & Pinenuts on Baked Sweet Potatoes

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**Side Dishes**

Mediterranean Pine and Lime Rissotto

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Roasted Baby Potatoes with fresh Garlic and Chives

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**Salads & Vegetables**

Mediterranean Roast Vegetable Salad:

Tossed Garden Salad with Roasted Eggplant, Capsicum and Zucchini in Light Virgin Olive Oil & Sesame Dressing

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**Dessert**

Hot Home Baked Self Saucing Chocolate Pudding

served with Vanilla Ice Cream and Fresh Strawberries

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Tea and Coffee

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**After Dinner**

Assorted Continental Cheese Platters with Dried Fruit and Crackers

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**Breakfast**

(add on $14.50pp to total price if selected)

Continental Breakfast (Cereals, Yoghurt, Fruit Platters, Variety of Breads and Spreads)

\*

Hot Breakfast (Bacon, Eggs, Grilled Tomato, Baked Beans, Hash Browns)

\*

Served with Coffee, Assorted Tea, Hot Chocolate and Fruit Juice

**Prices in summary**

Wedding menu as outlined above $95.00 pp/adult- half price for children under 12–free under 5

Breakfast the following morning $14.50 pp/adult- half price for children under 12–free under 5

This includes all charges relating to food and associated services (i.e. wait service).