

SAMPLE MENU 1

Salt and Pepper Calamari – seasoned with sea salt and fresh cracked black pepper served on a garden salad tossed with raspberry balsamic dressing accompanied by fresh lemon mayonnaise

Mediterranean rotollo – fresh lasagne sheets filled with fresh Yarra Valley goats cheese, spiced roasted red capsicum and fresh baby spinach, pan fried in extra Virgin olive oil and served with a mustard scented tossed garden salad

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Young Gippsland lamb shank – slow pot roasted with fresh rosemary, oregano, merlot and old port served with creamed mashed potato and garden roasted vegetables drizzled with a honey and carrot jus

Chicken Breast - filled with award winning Jindi Brie, pan fried and deglazed with Margaret River chardonnay, finished with a herb cream sauce and fresh buttered vegetables

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Wedding cake