## Wedding Menu

## Canape Style <br> \$34 $9 p$

Canapes $\mathfrak{B r o u g h t}$ out in Bowls and placed along the table Warm Bread roll with Butter
Crunchy Vegetable Spring Rolls
Moroccan Chicken Skewers
Pumpkin and Fetta Arancini Balls
Beer Gattered Fish bites
Korean Vegetable Pancake
Salt $n$ Pepper squid
Korean Chicken Balls
Lamb and vegetable Skewers

## Buffet Style

## $\$ 28 \rho p$

## Barbeque - laid out along a seff Serve Buffet Table

Sliced Buttered Baguette, Country Garden Salad, Seasoned Chicken pieces, Chipolata Sausages, Sliced Roast Beef, Hot Roasted Potatoes \& Gravy

## Gourmet Barbeque

## Barbeque - Caid out along a self Serve Buffet Table

Warm Bread rolls with Butter, Garden salad, Classic
Creamy Caesar Salad, Roast Pumpkin, Fetta, Beetroot \& Lentil Salad, slíced Peppered Beef, Seasoned Chicken Pieces, Gourmet Sausages, Roast Pork with Crackle, Roast Potatoes and Gravy, Sour cream, Apple sauce \& Mustards.

## Sweets

## $\$ 12 \rho p$

laid out along a self Serve Buffet Table
Traditional $\operatorname{Bread} \& \mathcal{B u t t e r} \mathcal{P}$ udding
Pavlova Roulade with Cream \& Seasonal fruit
Sticky Date puddings with Butterscotch sauce \& Cream
Apple-Gerry Crumble with Cream \& Ice Cram
Vanifla Crème Brulee
Belgian Decedant Chocolate cake with Double Cream
Tiramisu with Sour Cherries

