



rox

BRASSERIE

WEDDING  
PACKAGES



## CLASSIC WEDDING PACKAGE

*price includes a decoration package and a 5 hour drinks package*

### ENTRÉE

*(Choice of two items served alternately)*

**Fried Haloumi w Heirloom Tomato & Basil**

**Sauteed Gnocchi in a Pesto Cream Sauce w Bacon**

**Smoked Salmon & Potato Gaufrette w Sorrel**

**Pork Belly w Red Cabbage & Apple**

**Warm Lamb Fillet with Chat Potato Salad & a Rocket and Feta Dressing**

**Pan-fried King Prawns and Tasmanian Scallops in a Ginger and Garlic Butter Sauce**

### MAIN

*(Choice of two items served alternately)*

**Stuffed Breast of Free Range Chicken w Spinach and Cheese**

**Ocean Trout Crisp Skin w Crushed Cucumber & Fennel**

**Wild Barramundi w Artichoke Gumbo**

**Lamb Rump Roasted w Allspice Sweet Potato**

**Organic Veal Cutlet w French Beans a la Lyonnaise**

**Grilled Sirloin w Café de Paris Butter & Pomme Frites**

### DESSERT

*(Choice of two)*

**Champagne Macerated Berries w French Vanilla Ice Cream**

**Summer Pudding w Seasonal Berries**

**Warm Pair Tarte Tatin w Toffee Sauce**

**Warm Chocolate Tart w Pistachio Ice Cream**

**Profiteroles w Vanilla Custard**

**Crème Brulee**

Meals include fresh bread rolls and butter, tea, coffee and chocolates

Wedding cake served to the table as a dessert will incur a service fee charge of \$65.00

**2 COURSE PACKAGE \$91 PER HEAD**

**3 COURSE PACKAGE \$99 PER HEAD**



## PREMIUM WEDDING PACKAGE

*price includes a decoration package and a 5 hour drinks package*

### **CANAPES**

*(choice of three)*

**Scallops Half Shell w Seaweed Salad**

**Prawn Tempura w Mirin Dipping Sauce**

**Arincini w Pumpkin**

**Grilled Asparagus w Parmesan Cress Salad**

**Goat Cheese Profiteroles w Sweet Capsicum**

**Jamon Cristini**

**Shredded Duck Wonton**

**Chicken Skewers w Zatar**

**Lamb Cutlets w Lemon Aioli**

### **ENTRÉE**

*(Choice of two items served alternately)*

**Seafood Platter: Oysters, Smoked Salmon & Prawns with Cocktail Sauce**

**Roasted Field Mushrooms & Sauté Spinach baked with Buffalo Bocconcini & drizzled with Basil Pesto**

**Garlic King Prawn Seafood Risotto**

**Seafood Ravioli w Lemon Buere Blanc**

**Duck Confit w Wilted Spinach & Orange Glace**

**Pork Belly w Red Cabbage & Apple**

**Duck Liver Parfait with Melba Toast**



## PREMIUM WEDDING PACKAGE *cont.*

### MAIN

*(Choice of two items served alternately)*

**Baked Snapper Fillet in a Garlic Butter sauce w Creamed Spinach**

**Wild Barramundi w Kipfler Potato and King Prawn Salad and Lemon Butter Sauce**

**Golden Spatchcock w Preserved Lemon & Artichoke Salad**

**Organic Veal Cutlet w French Beans a la Lyonnaise**

**Grilled Sirloin w Café de Paris Butter & Pomme Frites**

**Wagyu Beef Seared w Gratin Potato & Mushrooms**

### DESSERT

*(Choice of two items served alternately)*

**Champagne Macerated Berries w French Vanilla Ice Cream**

**Summer Pudding w Seasonal berries**

**Warm Pair Tarte Tatin w Toffee Sauce**

**Warm Chocolate Tart w Pistachio Ice Cream**

**Profiteroles w Vanilla Custard**

**Crème Brulee**

Meals include fresh bread rolls and butter, tea, coffee and chocolates

Wedding cake served to the table as a dessert will incur a service fee charge of \$65.00

**3 COURSE PACKAGE \$107 PER HEAD**

**4 COURSE PACKAGE \$112 PER HEAD**