

# DELUXE WEDDING MENU

Entrée – Main – Dessert (alternate serve)

Chef's Selection of hot & cold canapés on arrival

Bread roll & butter

## Entrée

Truffles of the sea – broken bay oysters, smoked salmon, prawn and crab

Prawn, chilli and lemongrass ravioli in a chilli pasta, served with a spiced tomato consommé (hot)

Corned beef cheek terrine, herb mayonnaise, piccalilli vegetables and grissini

Caramelised pork belly with shaved cabbage, pear and white balsamic (hot)

Mediterranean Mezze Plate with a fetta and pesto stack, smoked eggplant puree, roast capsicum, black olive paste and roast tomato with crisp breads

Moroccan spiced chicken salad with lemon and a green olive and almond tapenade

## Main course

Char grilled beef tenderloin with truffle infused mash, asparagus, baby carrot and a mushroom and gruyere pie with red wine jus

Roast chicken breast with soft polenta, taleggio, broccolini and a light chicken jus

Dukkah crusted salmon fillet with roast baby eggplant, red onion, cumin potatoes and a harissa jus

3 mushroom ravioli - Porcini, field and Swiss brown mushrooms with burnt butter and sage topped with grana padano

Barramundi with roast fennel, zucchini, tomato broth and tarragon salsa

Roasted lamb rump with rosemary and mascarpone risotto

## Dessert

Chocolate and orange tasting - Dark chocolate mousse quenelle and mini orange blossom cake with candied zest

Black forest cake - Layers of sponge with kirsch marinated cherries, lashings of cream and shaved chocolate

Vanilla bean Panna Cotta with summer berry compote and almond tuile

Cassata Siciliana - Candied fruit, pistachio and ricotta cream with orange syrup

White chocolate mousse with raspberry coulis, in a dark chocolate tear drop

Maffra aged cheddar with quince paste, muscatels and lavosh

Coffee, tea & chocolates

waterfront

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