



watermans wedding package one

Your guests will be served this menu as alternate drop.

Dinner rolls with whipped butter

Entrée

BBQ pork salad with crunchy noodles, Asian saladini, pear chilli jam and salted cashews.

Chermoula chicken skewers with spiced yoghurt and chickpea/ cherry tomato salsa.

Mains

Char grilled scotch fillet with rosemary salted potato, green beans field mushroom, bacon and garlic crumb and red wine jus.

Grilled lime barramundi with potato rosti, grilled asparagus and lemon infused olive oil hollandaise.

\$ 48.00 per guest.



Watermans Wedding Package Two

Select two items from each course, to be served alternately to your guests.

Trio of dips plate with buttered ciabatta

Entrée

Moroccan spiced prawn salad with couscous, mango salsa and spiced yoghurt.
Asparagus and field mushroom crostini with marinated feta and balsamic reduction.

Harissa chicken skewers with tzatziki, tomato and cucumber salad.

Smoked salmon with chickpea pancakes and fennel seed yoghurt.

Mains

Atlantic salmon fillet with lemon salted chats, Mizuna/rocket salad
and cherry tomato and capeberry salsa.

Roasted butternut, field mushroom, asparagus on parmesan polenta
with grilled haloumi and lemon.

Beef scotch fillet steak with seeded mustard potato gratin, Watermans
beetroot relish, green beans and red wine jus.

Chicken breast supreme with warm pepperonata, kipflerpotato and olives.

Dessert

Ricotta and almond torte with caramelised pear and vanilla ice cream.

Chocolate, whiskey raisin cake with double cream and toffee hazelnuts.

Vanilla bean crème brûlée with almond biscotti and lemon biscuit ice cream.

Individual date and almond cake whipped cream cheese, butterscotch sauce and praline ice cream.

\$55.00 PER GUEST for two course

\$67.00 PER GUEST for three course



Watermans Wedding Package Three

Select two items from each course to be served alternately to your guests.

Toasted sour dough with Yarras EVOO, caramelised balsamic and dukkah.

Entrée

Salted pork belly with apple /watercress salad and mini caramelised apple tart.

Grilled king prawns with californian sushi rolls and ponzu.
Pear and almond salad with marinated feta, crunchy bread, prosciutto and white balsamic reduction.

Char grilled baby octopus with taramar, evo and rocket salad.

Mains

Confit duck Maryland with steamed bokchoy, jasmine rice, sesame seeds and pear chilli jam.

Oven baked chicken breast with pumpkin and green onion risotto cake eggplant, zucchini and mild Harissa.

Char grilled eye fillet with layered potato cake, prosciutto, brocolini and red wine jus.

Atlantic salmon fillet with vanilla poached pears, marinated feta, baby beetroot and kipfler potato salad and white balsamic reduction.

Dessert

Honey pannacotta with strawberry salad and honey madelines.

Triple chocolate layered mousse with espresso ice cream and chocolate crumbs.

Individual banoffee tarta with banana crisp and chocolate chard.

Rich white chocolate and Malibu mud cake with toasted coconut ice cream and lime syrup.

\$95.00 PER GUEST



Watermans Wedding Buffet / Carvery.

Bread rolls with whipped butter.

Hot Food Selection

Roasted whole scotch fillet with seeded mustard and red wine jus.

Grilled lime barramundi with fresh lime

Lemon and thyme marinated chicken pieces with bacon and garlic bread stuffing.

Chinese BBQ pork scotch fillet with jasmine rice and chilli jam.

Rosemary salted chats.

Honey roasted pumpkin.

Steamed green vegetables with parsley butter.

Cold Food Selection

Pear and feta salad with almonds, crunchy bread, rocket and white balsamic reduction.

Caesar salad with house made dressing.

Mixed green salad with Watermans salad dressing.

Potato salad with sour cream, bacon and chives.

Dessert Selection

Dessert platter of cakes, slices and tortes.

Cheese platter - local and Australian.

Seasonal fruits and berries platter with lemon crème.

\$65 PER GUEST