



*Wedding Menu (Includes 5 hour Venue Charge)*

*4 course \$120.00 pp*

*3 course \$110.00pp*

*2 course \$90.00pp*

*Starters*

*Josephine's Platters Chef's selection of tasty nibbles*

*Entrée (Pick 2 50/50)*

- *Roast Pumpkin Soup*
- *Lemon Pepper Calamari basil aioli & rocket*
- *Peking Style Duck Asian salad fried shallots served with hoi sin plum sauce*
- *Chicken, lime, coconut, and toasted almond salad serve with coriander pesto and roast capsicum coulis*
- *Eggplant Involtini 3 cheese, sultanas, pinenuts & basil rolled in sliced eggplant served with Napoli, rocket & parmesan*
- *Smoked Salmon Salad served with capers and Yarra Valley Salmon Roe*
- *Pork Hock Terrine, cornichons and house made chutney served with Braised red cabbage*

*Please Note:*

*As we endeavour to provide allergy free food, all meals MAY contain traces of allergens*

*(Menu subject to change without notice)*

**Main** (Pick 2 50/50)

*Chicken Breast filled with asparagus & brie wrapped in filo pastry served with a pinot Gris & chive sauce*

*Honey Bourbon Chicken Breast Marinated chicken breast, roast pumpkin puree, broccolini and a bourbon glaze*

*Beef Wellington Seared Eye Fillet accompanied with a port pate baked in puff pastry served alongside glazed baby carrots, steamed greens and a rich mushroom jus*

*Pork Belly Sweet potato & chorizo smash poached pear braised red cabbage and snow peas*

*Angus Beef Porterhouse served with creamy scallop potatoes and a mélange of roast vegetables*

*Roast Vegetable and Goats Cheese Tart Homemade tart filled with roasted seasonal vegetables topped with goats cheese and pesto served with a parmesan rocket salad*

**Dessert:** (Pick 2 50/50)

*Sticky Date Pudding  
Caramel Macadamia Cheesecake  
Lemon Meringue  
Chocolate Volcano  
Strawberry Cookies Jarcake*

*(Other Desserts also available)*

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