**River Room Wedding Menu – Silver Package**

**On Arrival**

Selection of Marinated Olives, Nuts and Dips with Turkish Bread

**Soups – choose one**

Farmhouse Chicken Leek and Potato with Chives (GF)

Classic Minestrone - Parmesan croutes

Butternut Pumpkin with Ginger & Croutons (V) (GF)

**Main Course Dishes**  -  **choose two - alternate drop to your guests**

Chicken Breast stuffed with asparagus & brie, wrapped in prosciutto, roasted gourmet potatoes and red wine jus (GF)

Grilled Beef fillet on a field mushroom topped with Café de Paris Butter - dauphinoise potato, shiraz jus (GF)

Seafood Risotto with Prawns, Calamari &, Mussels topped with Barramundi - roasted tomatoes with basil and shaved parmesan (GF)

3 Rib Rack of Lamb (Med) with macadamia farce, seeded mustard mash, caponata & caramelized rosemary jus (GF)

Grilled Barramundi Fillet, asparagus and semi dried tomatoes, dauphinoise potatoes and lime butter sauce

Beef Combo – Roast Sirloin & slow cooked Argentinian Beef Rib with chimichurri spice topped with a tomato, lime, garlic, chilli and oregano salsa (GF)

Grilled Salmon on Leek & Pinenut Risotto - basil tomatoes, chive butter sauce GF)

Chicken Breast filled with macadamia & apricot on saffron risotto laced with champagne cream &, rock melon sauce

**Vegetarian Options - choose one**

Chickpea, zucchini & potato fritters served with spicy marsala sauce (V)

Three Mushroom Risotto with roasted pumpkin & shaved parmesan (V)

**All main course dishes served with a crusty hot dinner roll, bowl of fresh vegetables and tossed garden salad for every table**

**Plated Desserts** - **choose one**

Strawberry tart filled with pastry cream, served with raspberry coulis and tarago double cream

Death by chocolate cake, Pistachio, violet crumble and orange double cream, raspberry coulis

Passionfruit cheesecake with meringue seasonal berries and coulis

Glazed Creme brûlée and cherry tart with marinated strawberries

Hot Sticky banana pudding served with butterscotch sauce, vanilla bean ice cream and berry coulis

Vanilla bean Panacotta served with seasonal fruits and sweetened balsamic

Lemon Tart with berry compote, brandy snap shard and berry coulis

**Fresh Percolated Coffee & Tea** – buffet self-service till late