

Seven Mile

w e d d i n g s

Sample Menu

Let them run free entrée
Relaxed seated main

Canape / served on arrival

Josper seared garlic scallop's w fish roe
Japanese beef salad w oyster sauce dressing & shallot chips
Confit duck & mushroom arancini w hoisin dipping sauce
Goats cheese & caramelised onion tartlets

Platter / served on all bar tables

Inhouse gravlax croutes w dill horseradish on toasted Turkish croutes
Antipasto w cured meats, cheddar, brie, slow oven roasted olives & crispy panini

Let them run free grazing table / served from round tables

Fresh pacific oysters
Fresh king prawn tails w mild harissa dipping sauce
Tahitian Ceviche of fresh fish w toasted crispy rice sesame crackers

Mains / served banquet style

Slow roasted lamb shoulder w rich rosemary sauce
Josper seared Portuguese chicken skewers w fresh lemon

Truffled shallot & potato gratin

Spring roasted butternut pumpkin, sweet potato, beetroot,
dutch carrots & asparagus w toasted seed mix

Heirloom tomato, roasted pickled eshallots, basil & rocket salad

Mint sauce

Let them run free dessert table

Wedding cake platters
Mini gelato & ice cream cones