



**SILVERWATER RESORT**  
PHILLIP ISLAND, AUSTRALIA

*Weddings Menu*

# CANAPES

## Standard Canapés

### Cold

potato fondant with smoked salmon mousse  
mushroom and black truffle quiche  
grilled haloumi, sage  
chefs selection brochette

### Hot

spanish chorizo brioche  
brandade, crisp potato & chives  
corn fritters, sumac cream cheese

## Deluxe Canapés

### Cold

parisian melon and prosciutto skewer  
duck liver terrine, roast apple gel  
crispy pork belly apple and vanilla puree

### Hot

mushroom and chicken gyoza ponzu  
potato croquettes  
stuffed chillies, vegetable ratatouille, white anchovies

## Premium Canapés

### Cold

beef tataki, sour dough & béarnaise  
scallop ceviche  
slow braised octopus tentacles

### Hot

prawn, tom yum  
garlic and thyme confit baby tomatoes  
seafood bisque, black truffle  
braised beef cheek with beetroot jam

## Bar Platters

vegetable spring rolls  
vegetable samosa  
salt and pepper squid  
prawn twisters

## Cheese Platters

selection of 3 cheeses  
crackers  
assorted accompaniments

# VERTICAL DINING

## **Standard Canapés – select 5 canapés**

### **Cold**

potato fondant with smoked salmon mousse

mushroom and black truffle quiche

grilled haloumi, sage

chefs selection brochette

### **Hot**

spanish chorizo brioche

brandade, crisp potato & chives

corn fritters, sumac cream cheese

## **Substantial Canapés – select 3 canapés**

chefs selection of gourmet sliders

fish and chips cups

nasi goreng

californian salad

asian box

## **Sweet Canapés – select 3 canapés**

lemon meringue bites

assorted truffles

arabica chocolate mousse, chocolate tuile, strawberry gel

orange brulee tart with wild berries

# PLATED

Select two items from each course to be served alternate service

## Entrée

duck liver pate, cherry jam, lavosh & rocket salad

cured salmon fillet, horseradish yoghurt shaved baby vegetable salad

caramelised spiced pear, goats cheese, sesame seed & salad

beef tataki, chinese master stock, mizuna, gherkin & capers

chimmichurri risotto, shard leaves, pickled vegetables

## Main Course

braised beef cheek, potato puree, pickled beets, & shaved radish

swordfish fillet, pumpkin puree, grilled kale & beurre noisette

twelve hour cooked lamb shoulder, cous cous, mango relish

kiev cut chicken breast, carrot puree, bok choy, beurre blanc

blackened vegetables, confit tomatoes, grilled haloumi, smoked eggplant puree & crème fresh

## Dessert

deconstructed crème brulee

flourless chocolate terrine, raspberry meringue, mint gel

warm hazelnut pudding, chocolate paint, liquish ice cream

espresso parfait, chocolate sponge, black cherries, cocoa, mascarpone

lemon curd tart, lemon purée, crème de menthe caviar

## Children's Menu

**This Menu is designed for children 5 – 12 years of age:**

Please select 2 main courses from the selection below which will be served alternate service.

### Main Course

battered fresh fish, crunchy fries and seasonal salad with tartare or tomato sauce

chicken strips with crunchy fries and seasonal salad with tomato sauce

pasta bolognaise with traditional sauce and parmesan cheese

chicken tenderloins with garden salad and crispy croutons

**\*\*Set dessert of vanilla ice cream with chocolate topping and sprinkles and soft drinks included**

**This Menu is designed for children aged under 4 years of age:**

Please select 1 main course from the selection below.

### Main Course

nobbies nuggets – chicken nuggets with chips and tomato sauce

pizza for penguins – with ham, cheese and pineapple

mini munchkin pasta – with bolognaise sauce

crazy chicken salad – with garden salad and ranch dressing

**\*\*Set dessert of vanilla ice cream with chocolate topping and sprinkles and soft drinks included**