



Weddings

AT THE WARWICK

SAMPLE MENU



ARRIVAL CANAPES

Mini File Baskets Filled with Fresh Avocado
& Baby Prawns
Roasted King Island Beef on Rye
Spinach & Fetta Risotto Ball

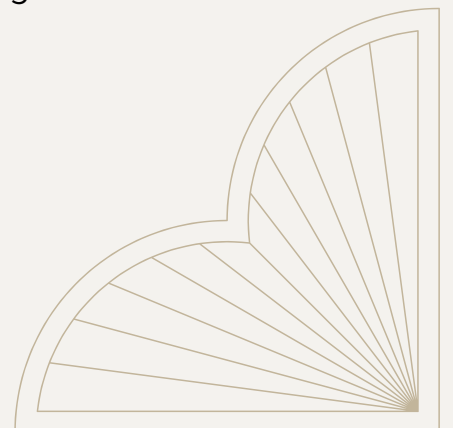
ALTERNATE ENTREE

WARM ROSEMARY AND SEA SALT LAMB FILLET:

Char grilled & rested on goat's cheese,
Spanish onion & kalamata olive pastry tart,
fresh wild rocket, dressed in raspberry red
reduction, topped with micro herbs

SEARED SCALLOPS WITH TASMANIAN SMOKED SALMON:

Fresh Japanese scallops char grilled
resting on dill and smoked salmon blini,
with avocado cream, baby herbs and
salmon cavia creme dressing





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ALTERNATE MAIN COURSE

CHAR-GRILLED SCOTCH FILLET

Seasoned char-grilled scot fillet served
with a blue cheese gratin, wilted
broccolini, red wine jus topped with crisp
onion and micro herbs

FRESH BARRAMUNDI

Char-grilled and oven baked, seasoned
with lemon and lime zest, resting on dill
mash with wilted reens, topped with caviar
and chive burre blanc

ALTERNATE DESSERT

TIRAMISU TOWER

Layers of mascarpone with Marsala &
espresso coffee soaked sibiati biscuits,
served with butterscotch sauce

CREAMY PANNA COTTA

Vanilla and wild raspberry panna cotta
served with scented cream and
strawberries

