

***BISTRO ON BRIGHTLANDS***

**ENTRÉE**

(choice of 2 items served alternately)

**Fried Haloumi w Heirloom Tomato & Basil**

**Sauteed Gnocchi in a Pesto Cream Sauce w Bacon**

**Smoked Salmon & Potato Gaufrette w sorrel**

**Pork Belly w Red Cabbage & Apple**

**Warm Lamb Fillet with Chat potato Salad & Rocket and feta Dressing**

**Pan Fried King Prawns & Tasmanian Scallops in a ginger and Garlic Butter Sauce**

**Mains**

(choice of 2 items served alternately)

**Stuffed breast of Free Range Chicken w Spinach and Cheese**

**Ocean Trout Crisp Skin w Crushed Cucumber and Fennel**

**Wild Barramundi w Artichoke Gumbo**

**Lamb Rump Roasted w Allspice Sweet Potato**

**Organic Veal Cutlet w French Beans a La Lyonnaise**

**Grilled Sirloin w Café de Paris Butter & Pomme Frites**

**Dessert**

(choice of two)

**Champagne Macerated Berries w French Vanilla Ice Cream**

**Summer Pudding w Seasonal Berries**

**Warm Pear Tarte Tatin w Toffee Sauce**

**Warm Chocolate Tart w Pistachio Ice Cream**

**Profiteroles w Vanilla Custard**

**Crème Brulee**

Meals include fresh bread rolls and butter,tea,coffee and chocolates

**Classic Wedding Menu for 2 Course cost is \$50 per head and 3 Courses are \$60 per head.**