

Sample Menu – 4 Course Seated Reception

On Arrival

Grilled Scallops – Seared on a super-hot grill and served on white china spoons with a smoked cauliflower puree & topped with a garnish of bacon dust.

Thai Beef and Chicken, Apricot & Pistachio Croutons – Thinly sliced beef splashed with Priors' Thai dressing and finely diced breast of chicken with dried apricot, pistachios, red capsicum & spring onion, bound with mayonnaise, atop our hand-made croutons baked with lemon pepper

Entrée

Australian King Prawn Salad ~ cucumber ribbons ~ asparagus ~ coriander ~ chili, ~ mint ~ sweet red onion lime dressing

Served alternately with

Moroccan spiced chicken ~ bocconcini, tomato & basil salad

Accompanied by

Dinner rolls on the table

Main Course

Fillet of Beef ~ smoked cauliflower puree ~ fondant potato ~ sautéed mushrooms ~ red wine jus

Served alternately with

Baby Snapper ~ grilled local asparagus ~ sauce antiboise

Accompanied by

Cos, Spinach, Pear & Parmesan salad served in bowls on the table

Dessert

Prior's Tasting Plate ~ Trio of Desserts

Baked New York cheesecake ~ blueberries ~ crème Chantilly

Warm Sambuca strawberries ~ piped mascarpone

White chocolate mousse ~ raspberry coulis

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