

Ballara RECEPTIONS

WINTER WEDDING SPECIAL

ENTRÉE

Pumpkin Soup

Roast pumpkin, caramelised onion topped with sour cream & croutons

Minestrone Soup

Traditional minestrone soup served with shaved parmesan & parmesan crisp

Chicken and Corn Soup

Creamy chicken & corn soup with garlic butter croutons

Chorizo and Roast Pumpkin Risotto

White wine creamy risotto with chorizo, roasted pumpkin, green peas & feta cheese

Beef Ragu Rigatoni

Rigatoni pasta with a slow braised beef, tomato and red wine sauce

Spinach and Ricotta Cannelloni

Spinach and ricotta cannelloni with a tomato and basil Napoli and shaved parmesan

Tortellini Boscaiola

Veal and sage tortellini with a creamy bacon and mushroom sauce

Pancetta and Mushroom Risotto

Creamy risotto with white wine, pancetta, mushroom, sundried tomato, spinach & Goat's cheese

Caramelised Pork Belly

Pork belly with aromatic sauce and Asian vegetable slaw

Sundried Tomato Arancini

Trio of arancini with spicy roasted bell pepper & tomato sugo

Teriyaki Barramundi

Fresh barramundi on wilted Asian greens and teriyaki sauce

Beef and Guinness Pie

Chunky beef and Guinness pie served with tomato relish

Salmon Caprese

Salmon fillet topped with a fresh tomato, bocconcini & basil salad drizzled with balsamic & olive oil

MAIN COURSE

Served with a seasonal vegetable medley

Prosciutto Wrapped Chicken Breast

Three cheese filled chicken breast, wrapped in prosciutto, with pesto sauce and creamy risotto

Miso Glazed Barramundi

Miso glazed barramundi with a wasabi aioli on a potato and green onion pancake

Beef Short Rib

Slow cooked beef short ribs served on pea smash with red wine teriyaki sauce & sweet Asian pickle

Scotch Fillet Steak (200gm)

Scotch fillet steak served on creamy potato mash with your choice of sauce:

green peppercorn and brandy

OR red wine jus with caramelised onions

OR creamy mushroom

OR red wine teriyaki with fried enoki

Ginger Soy Salmon

Seared salmon with a ginger soy sauce on skordalia mash

Lamb Shank

Lemon and rosemary lamb shank with mint gremolata on creamy polenta

Chicken Duxelle

Chicken breast with a bacon & chive duxelle, served with a Dijon mustard, white wine & cream sauce

Beef Cheeks

Slow cooked beef cheek with a merlot and port reduction on potato and white bean mash

Chicken Bocconcini

Chicken breast stuffed with bocconcini, mozzarella, basil & spinach, with a tomato & basil sugo

Caramelised Pork Belly

Twice cooked pork belly, with potato mash and chili caramel sauce

DESSERT

Steamed Chocolate and Salted Caramel Pudding

Caramel centred chocolate pudding with a salted caramel sauce and ice cream

Almond and Forest Berry Meringue

Light and fluffy meringue topped with honey and cinnamon spiced cream, berries and toasted almonds

Salted Caramel & Macadamia Cheesecake

Caramel and white chocolate cheesecake with roasted macadamias, nut praline and salted caramel sauce

Sticky Date and Banana Pudding

Sticky date and banana pudding with butterscotch sauce, vanilla ice cream and banana crisps

Lemon Meringue

Sweet shortbread tart filled with tangy lemon curd, topped with fluffy meringue

Rhubarb and Strawberry Cheesecake

Cheesecake served with a rhubarb & strawberry compote, white chocolate mousse & berry coulis

White Chocolate and Raspberry Pudding

White chocolate & raspberry pudding, served with white chocolate ganache & raspberry compote

Pandan and Coconut Panna Cotta

Pandan infused coconut cream panna cotta, served with tropical fruit and lemongrass syrup

Apple and Berry Crumble

Apple and berry crumble served with vanilla ice cream

Toblerone Cheesecake

Hazelnut & honey praline baked chocolate cheesecake with chocolate ganache and praline crumble