



# Sample Italian Dinner Table Menu

If you are looking for a relaxed and informal dining experience, without waiting in line for the dinner buffet, 'The Italian Table' is the choice for you. Sharing platters of delicious and scrumptious food at the table is a wonderful way to share your special day with family and friends.

(Approx. \$70.00 incl. GST per guest)

## Canapes after the ceremony

Please choose four items from the canape menu.

## To start

Selection of crusty and homemade bread served with butter.

## Main Course

Please choose two dishes.

**Priska's famous star anise and cinnamon cured pork belly**, served with spiced apple sauce and caramelised parsnip and roasted kumara.

**Slow roasted tender lamb shoulder rack**, served with lemon and garden herb couscous, green beans and red wine sauce.

**Whole roasted beef scotch fillet** served with roasted new rosemary potatoes and red wine sauce.

**Roasted scotch fillet of beef** served with roasted new potatoes and red wine sauce.

**Pan fried salmon fillet** served with wilted spinach, pickled cucumber and lemon salsa and summer lettuce dressed with balsamic vinaigrette.

**Roasted leg of lamb** marinated with sundried tomatoes, garlic and ginger served with roasted rosemary potatoes and minted yoghurt sauce.

**Creamy Tuscan garlic chicken** with sundried tomatoes served on Pilaf rice and summer lettuce dressed with balsamic vinaigrette.

Vegetarian option available on request.

## To finish

Platters of sweet treats served to the table: Priska's much loved chocolate brownie, Italian apple & cinnamon streusel tart and mini carrot cake with passionfruit cream cheese icing.

Selection of teas & freshly brewed coffee