

# MAWSON LAKES HOTEL

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## WEDDING BANQUET MENU

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### *Entrée*

Citrus infused Tiger Prawns with Peppery Salad Leaves and Julienne of Cucumber and Roma Tomatoes with Sweet Vinegar

Tiger Prawns in a Creamy Garlic and Coriander Sauce with Asian Vegetables and Rice Noodles

Grilled Chicken Thigh on a Semi Dried Tomato and Onion Salad with a Lemon, Oregano Dressing

Dukka Crusted Chicken served with Roman Lettuce, Croutons, Shaved Parmesan Cheese and Tangy Caesar Mayonnaise

Spinach and Ricotta Cannelloni with Roast Tomato Sauce topped with Soft Herb infused Ricotta Quenelles

Char-grilled and marinated Lamb Loin with Roasted Tomatoes and Bocconcini salad

Marinated Lamb Kebabs with Orange, Black Olives and Rocket Salad

Salad of Smoked Kangaroo, Fragrant Greens, Crisp Rice Noodles and Quandong Glaze

Roasted Tomato and Bacon Soup with Arid Herbs Crisps

Thai Noodle Soup with dried Shrimp and Spring Onion  
Minestrone; A hearty Vegetarian or Meat based Soup with Root Vegetables, Pasta and little Beans.

Classic Potato and Leek Soup with Herb Infused Croutons and Scented Olive Oil (vegetarian)

Sweet Potato Coriander, Spice and Coconut Milk Soup (vegetarian)

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### *Main*

Roasted Beef Loin cooked medium with a Peppery Parmesan Potato Mash, Baby Vegetables and a Red Current infused reduction

Pumpkin, Lentil and Coriander Curry with aromatic Jasmine Rice, Raita and Pappadums (vegetarian)

Tortellini filled with Chicken, tossed with Salad Rocket, Olive Oil, Garlic, Sage and Parmesan Cheese

Wild Northern Territory Barramundi Fillet with Tomato and Feta Salad and Olive Tapenade

Rigatoni baked in a Creamy Sauce with Italian Sausage, Wild Mushrooms and Tomato, gratinated with a Spicy Roman Cheese

Crisp Atlantic Salmon with Orange, Asparagus and Watercress Salad

Veal Rib Steak flavoured with Garlic Rosemary and Olive Oil served on traditional Greek Salad and Crisp Herbed Croutons

Mediterranean Chicken Roulade with Tomato Jam and Potato Galette

Pork Loin roasted with a Sweet Potato Wedge and Fennel and Cabbage Salad splashed in a Plum Jus

South Australian farmed King Fish in a Light Malaysian Curry sauce with Asian Vegetables and Basmati Rice

Lamb Rump roasted to medium with Rosemary Scented Potato Mash, Baby Beets, and French Beans all napped with a Port Wine Jus

*Continued overleaf*

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Spiced Chicken with Capsicum, Corn and Onion Mixed Rice with a Tomato and Chicken Broth

Soft Potato Gnocchi tossed with Vine Ripened Tomatoes and Spice, sprinkled with Crisp Prosciutto and Fragrant Herbs

### *Dessert*

Flourless Chocolate Cake with thick Kangaroo Island Cream and Coffee Sauce

White Chocolate Panna Cotta with Berries

Citrus/Lavender Cream Brule with Small Cake and Berries

Rich Cheesecake with Raspberry Sauce and thick Yoghurt sweetened with Vanilla Scented Sugar

Tiramisu drizzled with sweet Coffee and Liquor

Warm Sticky Date/Fig Pudding with Toffee Sauce and thick Cream

Fruit and Sorbet with a Sugar Syrup Sauce.

Chocolate Tart with thick Cream and Berries

Pavlova Roulade with Mascarpone Cream and Raspberries

Steamed Pineapple Pudding with a Toffee Sauce and Cream

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### *Additional Options*

Sorbet Pallet Cleanser  
Additional \$3.50 pp

Cheese Plates  
Additional \$8.90 pp

Selection of Small Continental Cakes  
Additional \$3.50 pp

**Selections from this menu are available with  
Wedding Package 1 & 2**

**Wedding Cake as a dessert option is available  
(Surcharge applies \$45.00)**