



**Tangaratta
Vineyard**

Emerald Menu

Canapés

(finger food on arrival)

- King prawns wrapped in a fine wonton wrappers
- Vegetable spring rolls with sweet and sour dipping sauce
- A selection of fresh battered and crumbed seafood
- Eastern-spiced meatballs with yoghurt cucumber dip
- A medley of assorted mini quiche
- Satay chicken skewers with satay dipping sauce

OR

Entrée

Choose two from the following:

- Char grilled vegetable stack with Asian chutney and basil pesto
- Chicken and walnut salad with fresh pear and raspberry relish
- Lemon and herb chicken breast served with mixed greens, croutons, parmesan cheese and seeded mustard mayonnaise
- Warm chicken and leek tart dressed with mesclun salad drizzled with raspberry vinaigrette
- Tortellini in a creamy shallot and bacon sauce served with shaved parmesan
- Thai-spiced prawn salad and rice vermicelli
- Ciabatta bruschetta duo with: caramelized onion, basil, roma tomato, bocconcini cheese

~ Select two choices from each of the following menus ~

Main

- Tender grain fed rib eye fillet served on field mushrooms with demi glaze
- Roasted chicken breast fillet filled with Mediterranean vegetables, feta cheese masked with a sweet chilli balsamic reduction
- New England grain-fed lamb fillets seared and served with red current jus
- Grilled chicken breast fillet topped with a mushroom, bacon and shallot garlic sauce
- Grilled Moroccan-spiced barramundi fillets finished with a pine nut and garlic sauce

~ All mains served with fresh seasonal vegetables, roman potato gnocchi or Truffle-enhanced Pontiac mash with bread rolls and butter ~

Dessert

- Cream patisserie filled profiteroles with a white chocolate peppermint sauce
- Slow baked lemon curd tart
- Tiramisu
- Layered trifle stack
- Sticky date pudding with rich butterscotch sauce
- Apple pie and double cream
- Pavlova topped with seasonal forest berries

~ Tea, coffee and after dinner mints ~

“Your complete wedding venue”

Contact our Functions Co-ordinator, Julie on (02) 6761 5660