



**DOCKSIDE
GROUP**

STAR ROOM - DELUXE WEDDING MENU

Entrée – main – dessert

alternate serve including selected savouries, bread and butter and coffee

Hot and cold savoury selection on arrival

Entree

'Truffles of the sea'

Sydney rock oyster, smoked salmon, prawn and crab

Sugar and dill cured salmon w fine herb salad, new potatoes and caviar sauce

Blackened chicken breast w 'Cajun spiced' sweet capsicum relish

Herbed mascarpone in vine ripened tomato, red bell pepper juice, roasted pine nuts, basil oil (veg)

Roasted pumpkin ravioli, pine nuts, sun dried capsicum, goat's cheese and baby spinach

Seared salad of lamb w sesame oil, red curry and mint w mesclun greens and coriander chutney

Main

Roasted barramundi fillet on garlic and vegetable risotto w rockfish essence, coriander pesto

Roasted saddle of lamb w glazed French shallots, aubergine tian, chervil and tarragon jus

Poached chicken breast, creamed forest mushrooms, fricassee of baby vegetables w chive infused chicken jus

Slowly braised veal osso bucco w saffron risotto and Milanese sauce w gremolata

Roast tenderloin of beef w gorgonzola butter mushroom and gruyere pie w shiraz glaze

Seared salmon fillet, roasted fennel, spinach and saffron risotto w Riesling veloute

Dessert

White chocolate mousse in a dark chocolate tear drop w raspberry puree and Grand Marnier syrup

Citrus tasting - glazed lemon tart, mile high lemon pie and Campari jelly

Classic white chocolate and sherry trifle w seasonal berries

Pineapple coconut pannacotta w red berries in Grand Marnie w pistachio biscotti

Profiteroles w Baileys custard white and dark chocolate sauce

Old time favourite bitter chocolate mousse, citrus fruit

Coffee, tea and chocolates

dockside

L'Aqua

star room
Sydney's best kept secret

Waters Edge