

WEDDING BANQUET MENU

House Made Soups

Roast tomato and basil soup, with chive crème fraiche

Grain mustard chowder, with a chiffonnade of snow peas

Curried pumpkin & coconut with fresh coriander soup

Sweet potato, carrot and ginger soup

Entrées

Tian of blue swimmer crab with lime aioli, slow roasted tomato & braised fennel served with roquet and sweet roast garlic dressing

Rare duck breast salad of roquet, fennel & orange with hazlenut vinaigrette

Chicken & smoked tomato terrine with raspberry reduction & mixed leaf salad

Salad of house smoked and cured chicken breast, with lime salsa & sauce vierge

Timbale of smoked tomato, buttered fennel & braised leek, with toasted brioche fingers

Mediterranean vegetable roulade with spinach mousse & olive dressing

Rare thai chilli beef served on a buckwheat noodle & mesclun salad with sesame coriander dressing

Pan seared scollops served on pea puree with crisp proscuitto and balsamic reduction

Courgette koftas served on a bed of saffron rice with onion raita & honey yoghurt

Warm chicken salad with lime & peanuts tossed through snow peas tendrils finished with a coriander ginger dressing

Moroccan spiced lamb loin, served on shaved vegetables with honey cumin yoghurt

Main Courses

Panfried chicken breast fillet served on hazlenut risotto with a dark rum and cream jus

Confit of duck leg with blackberry reduction, served on smoked speck cassoulet

Turkey breast fillet wrapped in Stezza pancetta, stuffed with a mushroom and chestnut duxelle served on honey roast root vegetables with cranberry jus

Rib of veal, glazed with a herb crust and served with a potato and sage tart with shitake mushroom jus

Juniper crusted pork loin, with glazed pear, braised honey vegetables and a cider and apple jus

Lamb loin in middle eastern spices, char-grilled served with smoked eggplant mash, with preserved lemon, yoghurt and spinach dip

Char grilled scotch fillet on a zucchini, potato and parmesan rosti, finished with a wild mushroom and truffle oil butter

Seared blue eye, served on a potato and onion tart with a lemon gremolata salsa

Grilled atlantic salmon with lemon oil mash and a slow roasted tomato beurre blanc

Char grilled beef fillet, served on stuffed field mushroom with a chicken parfait and madeira jus

Vegetable, pumpkin and pinenut tarte tartin, served on preserved lemon polenta

Roast Portobello mushrooms with thyme, wilted baby spinach and tallegio served on roast garlic and lime cous cous

Oven dried tomato and thyme tart with Strezlechi blue cheese, served on ratatouille, with a tomato butter coulis

Monkfish basquaise, pan fried monkfish fillets wrapped in parma ham, served on herbed kipfler potatoes, with a capsicum and tomato compo

All Main Courses are served with seasonal vegetables and fresh bread rolls and butter, bowls of fresh salad and vegetables.

Choose 2 of each course for 50 / 50 service of either entrée, main or dessert

House Made Desserts

Triple choc mousse pyramid, served with fresh berry compote

Warm chocolate fondant pudding served with fresh vanilla anglaise

Individual blueberry & apple crumble served with traditional thick vanilla custard

Steamed chocolate & hazelnut pudding drizzled with a white chocolate sauce

White chocolate & raspberry cheesecake finished with fresh orange & cointreau compot

Dark chocolate, chilli & orange terrine served with fig jam

Wild berry & white chocolate crepe roulade served with a fresh berry coulis

Twin layered vanilla bean & chocolate crème brulee, served with orange & ginger confit

White chocolate & espresso bavarois served with bitter chocolate anglaise

Lemon myrtle & native fruit mousse, with fresh berry compot

Lemon & ginger panna cotta with burnt lime sugar syrup

Baby pear and almond tart with fresh cream and berry coulis

Classic baked chocolate ganache tart with fresh cream and fruit compot

Tea or freshly brewed Coffee & after dinner mints \$4.00 per person.

COCKTAIL PARTIES

The Function Team at University House can tailor a cocktail party to suit all occasions and has numerous venues for cocktail parties, including two spectacular gardens.

Listed below are our cocktail canapés. You can mix and match to suit your individual requirements.

Cold Canapés

\$2.80 per piece

Savoury scones with smoked trout & olive

Blue swimmer crab, mango & chilli wonton cups

Smoked salmon & dill roulade en croute

Freshly made vegetable rice paper rolls with dipping sauce

Rare roast beef, Shitaki mushroom and pepper tartlet

Oysters on half shell served either:

Natural

Champagne Vinaigrette

Vodka and lime salsa

Roast capsicum and tomato compot served on polenta crostini

Smoked chicken and pine nuts on parmesan potato cake

Goat curd fetta and sweet roasted cherry tomato tart

Mediterranean vegetable frittata en croute

Fig, blue cheese and toasted walnut croutons

Hot Canapés

\$2.80 per piece

Smoked duck & tomato chutney pizzas

Tuna tataki skewers with dukka spice and lime aioli

Leek & smoked ham croissants with blue cheese

Lemongrass prawns with sesame dressing

Lime and coriander chicken skewers with asian dipping sauce

Smoked cod fritters with basil & lemon

Sweet potato & prawn crisps with lime relish

Char sui port tartlets with pickled Chinese cabbage

Spiced lamb polpettes with mint yoghurt dressing

Parmesan & tomato arancini with tomato concasse

Spiced tomato sausage palmiers with dipping sauce

PARTY PLATTER MENU

\$50 per platter (serves approximately 10 people)

Vegetable spring rolls with dipping sauce

Spinach and ricotta puff pastry parcels with tomato chilli compot

Pork and vegetable wontons with sesame dipping sauce

Mini spiced chicken dim sims

Spiced vegetable samosas with honey yoghurt

Roast vegetable puff pastry wheels

Assorted mini quiche

Assorted mini pizza's

Char-grilled and marinated chicken skewers, with fresh aioli

FUNCTIONS SELECTED WINE LIST

White Wines

University House Semillon/Chardonnay (Tyrrells) <i>Hunter Valley, New South Wales</i>	\$17.00
Sandalford Element Chardonnay <i>Margaret River, Western Australia</i>	\$19.50
d'Arenberg "The Dry Dam Riesling" <i>McLaren Vale, South Australia</i>	\$19.50
Brindabella Hills Chardonnay <i>Canberra Region, ACT</i>	\$25.50
Yealands Way Sauvignon Blanc <i>Marlborough, New Zealand</i>	\$22.50

Red Wines

University House Shiraz/Cabernet (Tyrrells) <i>Hunter Valley, New South Wales</i>	\$17.00
Dunsborough Cabernet Merlot <i>Margaret River, Western Australia</i>	\$20.50
Devils Corner Pinot Noir <i>Tamar Valley, Tasmania</i>	\$22.50
d'Arenberg "The Footbolt" Shiraz <i>McLaren Vale, South Australia</i>	\$23.00
Geoff Merrill Cabernet Sauvignon <i>McLaren Vale, South Australia</i>	\$28.00
St Hallett Faith Shiraz <i>Barosa Valley, South Australia</i>	\$28.00

Australian Sparkling Champagne

Wolf Blass Bilyara Sparkling Brut <i>South Australia</i>	\$17.00
Taltarni Cuvee Brut <i>Victoria</i>	\$27.00

Standard Beverages

Cascade Premium Light 375ml	\$5.50
Carlton Draught 375ml	\$5.50
Assorted Soft Drinks \$2.50Gl or	\$6.00 Per Bottle

Premium Beers – POA

Please note, University House does not permit BYO