

Seven Mile

w e d d i n g s

Sample Platter/Canape Banquet Main & Dessert Menu Byron Bay

Platter / Canape Entrée

Can be served stand up or sit down

Antipasto w cured meats, cheddar, brie, slow oven roasted olives, dips & crispy panini
Wild mushroom arancini w vincotto glaze
Inhouse beetroot & gin salmon gravlax croutes w dill horseradish cream, eshallots & capers
Local fresh tempura prawn tales w soy, lime sesame dipping sauce
Grilled scallops w confit garlic

Main Banquet

Platter served down middle of tables

Portuguese chicken boneless char grilled
Slow braised 18 hour salt bush lamb shoulder on the bone
Barcoo grass fed rib eye on the bone – from medium well to medium rare

Garnishes

Truffle & shallot potato gratin
Cumin roasted pumpkin
Honey roasted baby carrots
Confit asparagus, green garden beans & broccolini w toasted sesame seeds

Beetroot, spinach & goats cheese w walnuts
Rich jus & Mint sauce

Dessert

Served alternate

Passionfruit crème brulee
rich smooth crème with crunchy toffee top, fresh berries & pistachio biscotti

Rich Belgium chocolate ganache
in short crust cup w double cream, berry compote & fresh berries

Platter & Canape - \$30 per person / Main Banquet - \$50 per person / Dessert \$16 per person