

WEDDING MENU



Menu one

Minimum 10 people

\$38.50 3 courses

\$34.50 2 courses

- *Choice of two in each course served alternately
- All main meals served with seasonal vegetables

ENTRÉE

- *Prawn Cocktail on a bed of mixed Lettuce Leaves with A Rose Marie Sauce
- *Roasted creamy Sweet Potato Soup with Sour Cream and Chives
- *Thai Chicken Salad with Julienne Vegetables and Thai Dressing

MAINS

- *Roast Lamb with Honey Mint Jus and Roasted Potatoes
- *Chicken Breast pan-seared with Hollandaise and on a bed of Mash
- *Roasted Beef Sirloin on Potato Bake with a Red Wine Jus

DESSERT

- *Pavlova, Summer Fruits and Chantilly Cream
- *Crème Brulee, Toffee top and Vanilla Ice cream
- *Individual Trifle with Custard, Jelly, Cake, Sherry and Cream

1884

MUDGE RAILWAY STATION
RESTAURANT & BAR



WEDDING MENU



Menu two:

Minimum 20 people

\$42.90 3 courses

\$38.90 2 courses

*choice of two in each course served alternatively

-All main meals served with seasonal vegetables

ENTREES

*Italian Crumbed Calamari with homemade Seafood Dressing

*Marinated Beef strips on Julienne Vegetables and mixed Lettuce Leaves

* Carbonara Fettuccini, Bacon, Shallots, Mushrooms Garlic and White Wine

MAINS

*Pan-fried Barramundi fillets on potato bake and a lemon butter sauce

*Rib fillet on creamy potato finished with a mushroom red wine jus

*Chicken Breast incased in Filo Pastry with Sour Cream and Chives on a Sweet Potato Mash

DESSERTS

*Kahlua Chocolate Mousse with Chantilly Cream and Chocolate Shavings

*Sticky date pudding, caramel sauce and vanilla Ice Cream

*Mango Cheese Cake with Ice Cream and Passion Fruit Couli

WEDDING MENU

1884

MUDGE RAILWAY STATION
RESTAURANT & BAR



MENU THREE

Minimum 20 people

\$46.00 3 courses

\$43.50 2 courses

- *Choice of two in each course served alternatively
- All main meals served with seasonal vegetables

ENTREES

- *Camembert Wedges, lightly crumbed, served on a cranberry coulis
- *Chicken and Pork Thai Spring Rolls & julienne
Vegetables a Dipping Sauce
- *Brandy Chicken Pate' with Water Crackers and a Greek Salad

MAINS

- *Chicken Breast stuffed with Camembert Cheese and king Prawns wrapped in Bacon on Sweet Mash
- *Scotch Fillet char grilled on a Garlic potato mash, topped with Béarnaise sauce
- *Red Emperor Fillets crumbed in Almond Flakes on a Creamy Mash and Chardonnay Butter Sauce

DESSERTS

- *Individual Tiramisu with Coffe, Chocolate & whipped Cream
- *Chocolate Mud Cake served with a White Chocolate Gnache served with Ice Cream