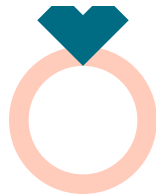


TOM & LORA

wedding reception menu



FIRST COURSE

Tossed summer leaves

Leaves with chilled watermelon, shaved carrots, goats cheese crostini and balsamic dressing

SECOND COURSE

Lamb lollies

Grilled spiced lamb lollies served with korma sauce toasted almonds and organic sprouts

THIRD COURSE

Jumbo prawns

Pan seared jumbo prawns in a garlic herb and cherry tomato served with local shitake mushroom rice and roasted vegetables

FOURTH COURSE

Truffles

Raspberry and dark chocolate