



WEDDING DINNER MENU

CHOICE OF 2 ALTERNATE DROP

1 course (Main Only) @\$50 per person

2 courses (Entrée/Main or Main/Desert) @\$69 per person

3 courses (Entrée/Main/Desert) @\$80 per person

Entrée

Smoked Salmon & Rocket Salad (GF)

W/ Capers, Red Onion, Feta, Citrus Dressing

Seasoned Grilled Cauliflower (V, GF)

Sea Salt, Tahini Yogurt Dressing

Mediterranean Style Lamb Salad (GF)

Fillet of Milly Hill Lamb, Feta Cheese, Roasted Vegetables,
Baby Spinach, ego and Balsamic dressing

Thai Beef Salad (GF)

Nolan's Private Selection 70 day dry aged medium Rare Beef
Tossed with Fresh Asian Herbs, Greens and Fresh Chili and Nam prik Dressing

Thai Duck Larb Salad (GF) (nuts)

W/ Fresh Asian Herbs and Greens, Roasted Peanuts and Miang Dressing

Grilled Haloumi & Crispy Chorizo Salad (GF) (V Option Available)

w/ Baby Spinach, Roasted Beets & Balsamic Glaze

Confit Mushroom (Vegan)

Herbed Mushrooms Filled with Bulgar Wheat, Leek, Pine Nuts and
Semi Dried Tomato with Gremolata

Yamba Garlic Prawns (GF)(Seafood)

Local Yamba Prawns Sautéed in Garlic Butter, Fresh Tomato, Wine and Butter Served with
Rice and sunflower sprouts

Kataifi Prawns (Seafood)

Wild Caught Local King Prawns Wrapped in Kataifi Pastry W/ Chili Lime Jam

Pork Belly (GF)

Crispy Roasted Pork Belly Served with Poached Apple and Prosciutto

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MAIN COURSE

Two-Day Marinated Lamb Rump (GF)

Spiked Rosemary and Garlic, Pinot Noir Reduction, Roasted Cherry Tomatoes, Charred Pumpkin.

8 Hour Slow Cooked Lamb Shoulder (GF Option w/GF Wraps)

Served with Grilled Flatbreads, Fattoush Salad & Manchego Cheese

Oven Roasted Loin of Pork (GF)

Served with Delicate Sage Jus, Roasted Apples, Kumera Chips.

Free Range Chicken Breast (GF)

Served on Risotto – Choose your Flavour

Mushroom, Broad Bean & Sweet Corn OR Roasted Pumpkin

Served with Seasonal Greens and Garlic Cream Sauce

Prosciutto Wrapped Free Range Chicken breast (GF)

Served with Cauliflower and White Bean Puree, Roasted Cherry Tomatoes and Pesto

Eye Fillet of Beef (GF Option Available)

Served Medium Rare with Creamy Mash Potato, Slow Roasted Cherry Tomatoes,
Seasonal Greens. Red Wine Jus OR Béarnaise Sauce

Braised Veal Shanks (GF)

Served with Baby Onion, Thyme and Mushroom Ragout, Greens and
crushed Roasted Chats with Garlic butter

Beef Short Ribs (GF Option)

Slow Cooked with Garlic Mash, Roasted Baby Carrots & Hickory Bourbon BBQ Glaze

Seared Atlantic Salmon Fillet

Served with Asian Salad, Citrus Soy Dressing. (GF)

Fresh Market Fish (GF)

Pan Roasted Cobia with Dill & Caper Buttered Potatoes and Green Salad

Warm Roast Vegetable Salad (V, GF, Vegan Option Exclude Haloumi)

Roasted Seasonal Vegetables, Rocket and Grilled Haloumi Cheese with a Fresh Basil Dressing

Tempura Battered Silken Tofu (V)

Served with Aubergine Ragout & Asian Greens

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DESERT

Pavlova Roulade

Rollled with cream and fresh Berry Coulis

Seriously Rich Chocolate Mud Cake

Served with Berry Coulis, Cream.

Flourless Orange Cake (GF)

Orange Blossom, Mascarpone

Puff Pastry Apple Tart

Served with Ginger-Honey Cream, Star-Anise Infused Sugar.

Baked New York Cheesecake

Served with Berry Coulis

Sticky Toffee Pudding

Served with Vanilla Bean Ice Cream

Profiteroles

Served with French Cream & Chili Chocolate Sauce

Chocolate Fudge Cake

Served with Kahlua Cream

Pecan & Coconut Flan

Served with Cream and Candied Banana Crisp

Selection of Mini Desserts Platter

OR

Platter of Fine Cheeses

with Fresh and Dried Fruit Served to the Table. (GO)

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CLARENCE DECK WEDDING BBQ MENU

Choice of:

2 Proteins + 2 Accompaniments \$50 PH

2 Proteins + 3 Accompaniments \$60 PH

3 Proteins + 3 Accompaniments \$75 PH

Incl: Freshly baked dinner roll & butter portion

Your personal chef will cook your BBQ banquet for your function on The Clarence Deck barbeques.

Proteins

- Gympie private selection 200g sirloin steak (GF)
- Cider apple and mustard BBQ Pork cutlets (GF)
- Gourmet thick sausages (GF) (2 per person)
- Butterflied garlic butter fresh Yamba king prawns (GF) (2 per person)
- Haloumi & Vegetable kebabs (V, GF)
- Chicken & chorizo skewers with a chipotle aioli (GF)

Salads & Accompaniments

- Asian Wombok salad w/ fresh mint, coriander, Vietnamese mint, crispy eshallots, bean sprouts, roasted peanuts w/ palm sugar kaffir & mild chili dressing. (GF)
- House made slaw (GF)
- Rosemary and sea salt crusted roasted baby chat potatoes. (GF)
- European style potato salad with capers, egg, dill, seeded mustard and sour cream dressing. (GF)
- Garden salad with mesculin, tomato, cucumber, Spanish onion, capsicum and herb vinaigrette. (GF)
- Char grilled corn on the cob (GF)
- Traditional Caesar salad with croutons, crisp smoked bacon, egg, shaved parmesan & anchovies.

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YAMBA SHORES TAVERN

SERVED COCKTAIL MENU

Choice of 4 \$40 p/h Choice of 6 \$60 p/h

Sushi (GF) (2)

Teriyaki Chicken, cucumber, avocado and baby spinach rolled in nori with rice

Vegan Sushi (2)

w/ cucumber, avocado, baby spinach and grilled capsicum

Chicken Summer Rolls (GF) (1)

Rice paper parcels of chicken w/ delicious crisp salad and nam jim.

Vegan summer rolls (1)

Vegan rice paper rolls w/ chilli lime dipping sauce.

Fried Nepalese prawn and pork momo dumplings (3)

w/ fresh chilli tomato dipping sauce

Gympie private selection cheeseburger slider (1)

On brioche bun w/ Swiss cheese and pickles

Beef or Pulled Pork Sliders (1)

W/Chipotle slaw

Rare roast beef en croute (2)

w/ horseradish crème & Spanish onions

Baked Baby Potatoes (1)

Topping Options

w/ Black-eyed beans in adobo Sauce (vegan)

w/ Roast pumpkin, pine nuts and fetta cheese (vegetarian, vegan option)

w/Bacon, green onion and cream cheese

w/ shredded beef, caramelised onion and Manchego cheese

Vegetarian Arancini Balls (V) (2)

w/ dipping sauce

Larb Gai Salas cups (GF) (1)

Minced chicken breast w/ Mint, coriander and lime juice

Vegetarian and vegan salad cups available

Chicken Taco Fritos (2)

W/ Shredded chicken and Jalapeno rolled in wheat tortilla

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YAMBA SHORES

T A V E R N

COCKTAIL MENU CONT..

Vegetarian Bruschetta (V) (2)

W/ Tomato, basil, red onion & balsamic
w/ Chargrilled Zucchini, chilli, caramelised onion & Fetta

Fresh Peeled Prawn Tails (seafood) (GF) (2)

W/ Dipping sauces

Fresh Natural Sydney Rock Oysters (seafood) (GF)

Per Dozen (POA)

Served W/ Citrus

3 Cheese Cigars (V) (1)

W/ Zucchini coulis (vegan option available)

House Made Empanadas (2)

Beef and Manchego cheese
Sweet potato and Black Bean (V)
Chipotle Chicken

SWEET TREATS

Petit Fours

Mini individual sweet treats (min 25 pieces)

\$3 ea

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Wedding Banquet

MENU

\$65 Per Person

SHARE SMALL PLATES

Crispy Calamari - Lightly Fried w/ Parsley & Garlic Drizzle

Beef Empanadas – sriracha sauce

Chorizo Filled Fried Potato Bombs – salsa Brava

SHARE BOARDS

8hr slow roasted lamb shoulder

Slow roasted lamb shoulder w/ grilled flatbreads, Lebanese salad & Yogurt

Boardroom Campfire Prawns

Whole large prawns grilled in their shells, campfire style w/ chorizo fried rice

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BANQUET

MENU

\$75 per person

Choice of 2 from each section

seared scallops – corn puree, sobrassada, caramel popcorn crumb (gf)

beef empanadas – sriracha sauce

chorizo filled fried potato bombs – salsa brava

share boards

8hr slow roasted lamb shoulder – green papaya chutney, pickled veg, flat breads (ask for gf)

mezze board – broad beans & artichokes, baby beets, labneh, melanzane, kale-pear salad, pita
(ask for gf) (v)

grilled peruvian style chicken - sweet corn, avocado, quinoa salad, aji verde (gf)

sweets

boardroom cherry ripe - sour cherry, chocolate brownie, cherry parfait, coconut meringue

lemon and raspberry curd filled doughnuts - vanilla bean ice-cream

our famous brownie pot – soft centered chocolate fondant cooked to order