



Maxwell
of McLaren Vale

Seated Dinner Menu

WEDDINGS & EVENTS at MAXWELL WINES

Canapés

*Served during
pre-dinner drinks*

- › **Mini Chorizo Pizzas** with onion jam
- › **Chicken Liver Pate** on Melba toast
- › **Oysters** (in season only) with citrus aioli
- › **Beef Carpaccio**
- › **Roma Tomato, Boccochini and fresh Basil**

Entrée

*Your choice of
three items*

- › **Goats Cheese Tart** with sweet potato mash, rocket and onion jam
- › **Homemade Dips** with pita
- › **Warm Chicken Salad** with balsamic reduction
- › **Chicken Satay** on Jasmine rice
- › **Twice Cooked Pork Belly** on rocket, bean shoot, coriander and roasted cashew salad with a reduced master stock sauce
- › **Seafood Cakes** with caper and cornishons salad with white balsamic vinegar
- › **Chicken Liver Pate** served with warmed bread
- › **Salt and Pepper Squid** with garlic aioli and sweet chilli
- › **Thai Beef Salad**
- › **Prawn and Coriander Dumplings** with chilli oil
- › **Cream of Pumpkin Soup**
- › **Potato and Leek Soup**

Mains and Desserts overleaf..

For your event, a menu will be created comprising your choice of items from the above and following options. Please note that every step of your event can be discussed at any stage. Menu changes and dietary requirements can all be negotiated with ease.



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Seated Dinner Menu (continued)

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Main

*Your choice of
three items*

- › **Vegetable Curry** - seasonal vegetables simmered in a tomato curry sauce served with Jasmine rice and pappadum
- › **Vegetable Frittata** with homemade chutney and pear, pecorino and rocket salad
- › **Oven Baked Chicken Camembert** - chicken breast wrapped with bacon and topped with camembert and seeded mustard sauce, on sweet potato rounds
- › **Oven Baked Chicken Breast** served on a herbed kipfler potato crush and drizzled with chicken jus
- › **Dukkah Barramundi** oven baked and served on a green bean and potato salad with salsa verde
- › **Grilled Atlantic Salmon** served with chermoula sauce and Jasmine rice
- › **Lamb Shank** slowly cooked served on potato mash and topped with it's own braised sauce
- › **Lamb Korma Curry** traditional slow cooked curry with medium heat with Jasmine rice and pappadum
- › **Sirloin Steak** cooked medium on herbed kipfler potato, topped with a red wine jus
- › **Sirloin Steak** cooked medium on roasted kipfler potatoes and topped with a Café de Paris butter (optional Surf Sauce at additional cost)
- › **Prawn and Bug Skewer** grilled and topped with homemade Hollandaise sauce.

Dessert

*Your choice of
two items*

- › **Sticky Date Pudding** with caramel sauce and whipped cream
- › **Eton Mess** - crushed meringue, fresh strawberries tossed through whipped cream and strawberry coulis
- › **Chocolate Almond Venetian Cake** topped with a chocolate sauce and served with double cream (gluten free)
- › **Cheese Plate** - Tasmanian Brie and Alexandrina Red Waxed Cheddar served with homemade lavoshe
- › **Lemon Citrus Tart** served with berry coulis and double cream

Extras

Anything else?

- › **Coffee & Tea**
- › **Weddings: Cake Presentation & Cutting** (Alternatively, we can present & plate the cake in place of choosing dessert items from above.)