

The Eddie

Rehearsal Dinners - \$65pp**

Choice of 2 starters, 2 mains, 3 sides and one dessert.

Served Family Style unless requested to be plated and preordered in advance.

STARTERS

- ◇ Baby Greens with Smoked Trout, Heirloom Tomatoes, Garden Chives and Lemon Dill Vinaigrette
- ◇ Baby Greens with Grilled Halloumi, Heirloom Tomatoes Drizzled with a Balsamic Reduction (V*)
- ◇ Caesar salad, with Optional Pancetta, Croutons and Creamy Caesar Dressing
- ◇ Tomato and Mozzarella Salad with Balsamic Reduction and Fresh Basil. (V*)
 - ◇ Gazpacho

MAINS

- ◇ Garlic, Ginger and Green Onion Marinated Flank Steak
- ◇ Stuffed Chicken Breast- Pancetta and Cheese, Jalapeno and Cheese, Ham and Swiss, Mushrooms and cheese, Chicken Supreme, Asparagus and Cheese or Spinach and Feta
- ◇ Local Sausages- Chorizo, Honey Garlic, Traditional Farmers Sausage, Spicy Texas sausage or Steak and Mushroom
 - ◇ Seafood Paella- Traditional Spanish Rice Paella
- ◇ Grass Fed Beef Burgers with Canadian Cheddar on Brioche Bun
 - ◇ Salmon Burgers with Garlic Aioli on Brioche Bun
 - ◇ Grilled Chicken Breast on Brioche Bun with Garlic Aioli
 - ◇ Vegetarian Burgers on a Gluten Free bun.
- ◇ Pork Souvlaki , Chicken Lemon Dill, Chicken Teriyaki or Vegetarian Skewers
 - ◇ Slow cooked Pork Ribs in Bourbon BBQ Sauce
 - ◇ Mild Italian, Hot Italian or Spicy Texas Pork Sausages
- ◇ Curry Chicken Mango Sausage or Apple Turkey Sausage.
 - ◇ Beef Sausage with Fine Herbs

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Rehearsal Dinner Menu

SIDES

- ◇ Baby Greens with Balsamic, Dijon Dressing, Onions and Heirloom Tomatoes
 - ◇ Potato Salad with House made Creamy Dill Dressing
- ◇ Tomato and Mozzarella Salad with Balsamic Reduction and Fresh Basil
 - ◇ Carrots grilled in Honey and Rosemary
- ◇ Potatoes roasted with Garlic, Fine Herbs and a touch of Dijon
 - ◇ Corn Salad with Lime, Cilantro and Peppers
 - ◇ Caesar Salad (with or without Pancetta)
- ◇ Olive Oil Roasted Cauliflower with Pine Nuts and Parmesan

DESSERT

- ◇ Choice of seasonal local pies served with ice cream
 - ◇ Score Ice Cream Cake
 - ◇ Seasonal Berry compote over ice cream
- ◇ Rhumtoph- Local Berries Marinated in Rum and served over Ice Cream

COFFEE & TEA

\$3.50 Extra Per person

***No room rental for rehearsals dinners when your wedding is booked at The Eddie.*

Rental for sheep shed and Ruby's may apply between \$350-\$500 for external events

Min number of Guests 12. Bar Tender charge of \$150 applies for full bar service.

Plus applicable taxes and 15% Gratuity on food and beverage only

Pre-Order or Family Style. Additional Cost for guests to choose when seated.

V- Indicates Vegan Option available*