

# ***MENU'S***

## ***Rivermill Buffet***

### ***Cold Buffett***

*A Selection of Grilled Antipasto  
Platters of Cold and Cured Meats  
A Selection of Chefs Hand made Salads*

### ***From the Oven***

*Pepper Crusted Sirloin of Beef with Red Wine Jus  
Baked Fish Fillets with Lemon and Coriander  
Green Thai Chicken Curry  
Jasmine Rice  
Roasted Root Vegetables  
Steamed Seasonal Vegetables*

*Freshly Baked Bread Rolls and Butter*

### ***Dessert***

*Davlova with Fresh Cream and Jumble Fruits  
Apple Strudel  
Chocolate Mud Cake  
Cheesecake  
Bowl of Fresh Whipped Cream  
Sliced Fruit Platter*

*Served with a Selection of Fine Australian Cheeses with Dried Fruits,  
Nuts and our Chefs Special Lavosh*

***\$47.50 Per Head***

## *Homestead Buffet*

### *Carvery- Your Pre Selection of 2*

*Mustard Basted Aged Sirloin, Slow Roasted  
Rosemary and Garlic Scented Leg of Lamb  
Roast Boned Leg of Pork with a hint of Carraway  
Our Chefs Special Thai Style Chicken  
Leg of Ham with a Brown Sugar and Me Glaze*

### *From the Oven*

*Sliced Country Potatoes  
Medley of Seasonal Vegetables  
Freshly Baked Bread Rolls with Butter*

### *Hot Dishes - Your Pre Selection of 2*

*Chicken, Pancetta and Spinach Pasta  
Butter Chicken and Steamed Rice  
Thai Green Chicken Curry and Steamed Rice  
Beef Stroganoff and Steamed Rice  
Beef Lasagne  
Vegetable Lasagne  
Moussaka*

### *Cold Buffet*

*Assorted Cold Cuts  
A Selection of Chefs Hand Made Salads  
Accompanying Condiments*

### *Dessert*

*Davlova with Fresh Cream and Jumble Fruits  
Apple Strudel  
Chocolate Mud Cake  
Cheesecake  
Bowl of Fresh Whipped Cream  
Sliced Fruit Platter  
Served with a Selection of Fine Australian Cheeses with Dried Fruits,  
Nuts and our Chefs Special Lavosh*

***\$49.50 per head***

## *Honeymoon Awaits Buffet*

### *Cold Buffet*

*Chefs Selection of Cold Cuts*

*Antipasto Platter*

*Chicken Marinated in Honey, Soy, Garlic and Sesame Seeds*

*Baby Octopus Salad*

*Marinated Beef Salad*

*A Selection of Chefs Hand Made Garden Salads*

### *Hot Carvery - Your Pre Selection of 1 Meat*

*Chefs Roast with Traditional Accompaniments*

*Lamb, Beef, Pork or Ham*

*One Chefs selected Hot Dish Plus Accompaniments*

*Freshly Baked Bread Rolls and Butter*

### *Dessert*

*Davlova with Fresh Cream and Jumble Fruits*

*Apple Strudel*

*Chocolate Mud Cake*

*Cheesecake*

*Bowl of Fresh Whipped Cream*

*Sliced Fruit Platter*

*Served with a Selection of Fine Australian Cheeses with Dried Fruits,  
Nuts and our Chefs Special Lavosh*

***\$47.50 per head***

## *Seafood Buffet*

### *Cold Buffet*

*A Selection of Grilled Antipasto  
Delicatessen Smoked and Cured Meats  
A Selection of Chefs Hand Made Salads  
Dressings and Condiments  
Bakers Basket of Rustic Breads*

*Mixed Seafood Platters that **May** include:-*

*King Prawns*

*Oysters*

*Black Mussels*

*Blue Swimmer Crab*

*Smoked Salmon*

### *From The Oven*

*Prime Rib Fillet of Beef with Horseradish and Mustard Seed Jus*

*Roasted Chicken with Mushroom Ragout*

*Pesto Baked Chat Potatoes*

*Steamed Green Vegetables*

*Jasmine Rice*

*Ravioli with Wilted Spinach*

*Freshly Baked Bread Rolls with Butter*

### *Dessert*

*Davlova with Fresh Cream and Jumble Fruits*

*Apple Strudel*

*Chocolate Mud Cake*

*Cheesecake*

*Bowl of Fresh Whipped Cream*

*Sliced Fruit Platter*

*Served with a Selection of Fine Australian Cheeses with Dried Fruits, Nuts and  
our Chefs Special Lavosh*

***\$69.50 Per Head***

## Plated Menus

### Entree Selections - Served with Freshly Baked Bread Rolls

#### Vegetarian

Our Famous Caesar Salad with Croutons and Shaved Parmesan  
Avocado, Bocconcini and Tomato Tart flavoured with Green Basil Olive Oil  
Rocket Leaf Salad with Charred Capsicum, Pine Nuts and Olive Pesto  
Grilled Mediterranean Vegetable Salad with Roast Garlic Dressing  
Fettuccini with Spinach, Pumpkin and Fresh Tomato with Basil Oil

#### Chicken and Turkey

Smoked Turkey Salad on Crispy Green Leaves with Sesame Seed Dressing  
Chicken Tenderloin Wrapped in Prosciutto resting on a Grilled Mediterranean  
Vegetable Stack and Rosemary Vinegar Dressing  
Soy Glazed Chicken Salad with Asian Leaves and Burnt Orange and Black  
Sesame Dressing  
Warm Tandoori Chicken Fillets with Cumin Seeded Cucumber and lime Yoghurt

#### Duck and Pork

Marinated Duck Salad with Raspberry Dressing  
Shaved Parma Ham Accompanied with Focaccia Fingers, Sun Dried Tomato Paste  
and Basil Oil

#### Seafood

Atlantic Salmon Tartare with Cucumber and Pink Peppercorn Dressing  
King Prawns and Avocado with Paw Paw Salsa and Pepper Kiwifruit Dressing  
BBQ Baby Octopus on Asian Noodles and Coriander Salad on Wonton Crisps  
Thai Style Prawn Salad with Snow Peas and Ginger complimented with  
Coriander Vinaigrette  
Tasmanian Smoked Salmon with Lime and Caper Creme Fraiche

#### Soup Selections

Cream of Queensland Blue Pumpkin  
Minestrone with Tarragon Pesto  
Sweet Potato and Coriander Soup  
French Onion Soup with Brie Croutons  
Queensland Seafood Consomme Flavoured with Saffron

**Main Course Selections** - Served with Accompanying Vegetables

**Chicken**

*Chicken Breast with Parmesan and Oregano Crust with Roasted Capsicum and Tomato Sauce*

*Chicken Breast with Garlic Spinach and Mushroom Cream*

*Tropical Queensland Chicken Supreme with Pine Nuts and Mango with Chilli Tomato Salsa*

*Sesame Chicken Supreme with Pickled Ginger and Coriander Dressing*

**Lamb**

*Slow Baked Rump of Lamb with Basil Oil and Parmesan Wafer*

*Roast Rack of Lamb with Rockmelon and Macadamia Stuffing served with Garlic Chive Jus*

*Roast Lamb Rump with Tarragon Jus and Onion Compote*

**Beef**

*Tenderloin of Beef Crowned with a Pesto Crust and Served with a Roast Capsicum Coulis*

*Slow roasted Sirloin with a Seeded Mustard Crust Complimented with Bourbon Sauce*

*Beef Tenderloin with a Smoked Bacon and Red Wine Sauce*

**Pork**

*Pork Medallion with Caramelised Onion and Apple Jam Served with Creamy Mustard Jus*

*Loin of Pork with Roasted Garlic and Sage Jus*

## Main Course Selections Continued

### Seafood

*Salmon Steak Served with Kaffir Lime and Lemongrass Cream*

*Barramundi with Star Anis Beurre Blanc*

*Salmon with Mild Macadamia Chilli Crust Baked and Served with Green Curry Sauce*

*Drawns and Moreton Bay Bug Served with Lime and Paw Paw Butter*

*Steamed Salmon Fillet with Cucumber Sour Cream and Truffle Oil*

### Vegetarian

*Grilled Mediterranean Vegetable Stack with Tomato Coulis*

*A Dried Fig and Pine Nut Risotto with Sliced Eggplant with Red Beetroot Jus*

*Baked Avocado and Camembert Served with Tomato Fettuccini and Roast Pumpkin Coulis*

*Assorted Mixed Green Vegetable and Herb Cous Cous Layered between Flat Mushrooms Flavoured with Basil Oil and Sweet and Sour Dressing*

### Dessert Selections

*Jaffa Cream with Fruit Compote and Mango Coulis*

*Classic Creme Brulee and Mixed Berry Coulis*

*Apple Berry Crumble with Vanilla Bean Creme Anglaise*

*Trio of Chocolate Cups with double Cream and Sugar Glass-Tiramisu, Liqueured Mixed Berries and Mango Cream*

*Warm Chocolate Pudding smothered with Rich Chocolate*

**2 Course \$59.50 Per Head**

**3 Course \$66.50 Per Head**

**Alternate Service \$4.00 Per Head Per Course**

**Optional Extra:** King Island Farm House Cheese with our Chef's Home Made Lavosh and Dried Fruits (1 plate per table) **\$4.50 per head**

## *Design Your Own Cocktail Menu*

*Noodle Tarts topped with Seared Scallop flavoured with Coriander and Lime*

*Potato Galette with Smoked Trout topped with our Chef's delightful Apple and Horseradish Cream*

*Smoked Salmon with Capers Sour Cream and Chives resting on Mini Hash Browns*

*Pesto tossed Prawns with Parmesan*

*Lime Ginger and Coriander scented Prawn with Roasted Tomato Chutney in Asian Spoon*

*Crisp Filo Cup filled with mild Chilli Prawn and Avocado*

*Chive Omelette with Smoked Salmon and Sprout Salad*

*Roast Capsicum and Sun Dried Tomato Tart with Lemon Pesto*

*Charred Chicken on black and white Sesame Short bread with Roasted Garlic Aioli*

*Wagyu Beef and Mango Salad on Crisps*

*Prawns with Red Curry and Paw Paw Salsa*

*Grilled Tarragon and Lime Scallop served on a Pastry Spoon*

*Five Spice Crisp Garden Pickings in a Soft Spring Roll with Dashi Soy*

*Crab and Corn Salad between Sesame Crisps*

*Tartare of Atlantic Salmon in a Filo Cup with Dill and Creme Fraiche*

*Seared Bug, Ricotta and Dill Tart*

*Mini Fillet Mignons with Creamy Mushroom Sauce*

*Soy and Garlic Grilled Beef Fillet*

*Design Your own Cocktail Menu - Continued*

*Mini Chicken Mignons with Cumberland Style Chutney*

*Cranberry and Thai Spiced Jel topped with Chicken and Avocado with Fresh Herbs*

*Contemporary style Sang Choy Bao served in Asian Spoons*

*Steamed Prawn Wontons with Sweet Chilli and Coriander Dip*

*Roasted Mediterranean Vegetable Tart with Ricotta and Home Made Tomato Jam*

*Mini Prawn Cocktail served in shot glasses with our creamy Cocktail Sauce and Lemon*

*Crispy Noodled Chicken flavoured with lemon Pepper complimented by Honey Mayo Dip*

*Canolli Pastry filled with Asian Beef Salad*

*Chicken, Cashew and Avocado Stack with Creme Fraiche*

*8 selections with 1 1/2 Hours service      \$39.50*

*10 selections with 2 Hours service      \$46.50*

*12 selections with 2 1/2 hours service      \$52.50*

## OPTIONAL EXTRAS

### Canapes

Pre Dinner Canapes Service is available prior to a  
Buffet or Plated Menu

*Pre Dinner Canapes*

*5 items of our Chef's choice with 30 min service*      *\$11.00 Per Head*

*Pre Dinner Canapes*

*7 items of our Chef's choice with 60 min service*      *\$13.50 Per Head*

*All menus include food service*

*All menu prices include GST*

### Beverage Packages

*Beverage packages are still being finalised with prices starting from \$40.00 Per Head. Prior to booking prices will be confirmed.*



*Congratulations on your engagement! Now it's time to plan the perfect wedding. Our aim at the Historic Rivermill is to provide couples with a wedding to exceed all expectations. We offer a truly unique venue which combines Old World Charm, with elegance and romance. The following options are available for your special day:-*

*Rivermill Chapel Hire or Garden Ceremony*

*2 Hour Rivermill Chapel Hire      Peak Rate -Sat/Sun      \$750.00 incl GST  
or Garden Ceremony  
Dew Seating for 150 people  
Sound System and PA System  
Red Carpet provided  
Includes 1/2hr prior to service*

*2 hour Rivermill Chapel Hire      Off Peak Rate      \$ 595.00 incl GST  
or garden Ceremony      - any weekday  
Dew Seating for 150 people.  
Sound System and PA System  
Red Carpet provided  
Includes 1/2 hr prior to service*

*Chapel Hire also includes use of the grounds for the bridal party, for wedding photography.*

*Dew Bows available at \$4.00 each*

## Rivermill Restaurant Reception Room

*5 Hour Room Hire*

*\$550.00 incl GST*

*Includes use of verandah, museum,  
or outdoor area for Pre-dinner drinks.  
white linen tablecloths, our standard  
table decoration, gift table and cloth,  
paper napkins, cake table and knife.  
Use of grounds, and museum for bridal  
party's wedding photography.*

### Linen Hire

*Cloth napkins \$1.50 each (paper napkins are included in menu prices)  
Chair Covers and Sashes \$8.50 each (includes sash)*

*These prices only apply if linen requested as an addition*

*Deposit of \$500.00 required upon booking.  
Non-refundable within 6 months of Event.*

*Balance to be paid 30 days prior to Event*

*Enquiries: (07) 55332922*

*Email: [weddings@historicrivermill.com.au](mailto:weddings@historicrivermill.com.au)*

### Services we offer for the Busy Bride

*If you find yourself time poor in organising your wedding, you are not alone. In this day and age, we are often too busy with other commitments, be it work, family or what not. If you are agreeing with this, we may be able to take away the worries and stress of organising your wedding day. We provide a service which allows you to sit back and relax, while we do the organising for you. Our service includes assistance in the following areas:-*

*creating a ceremony and reception which reflects you and your partners ideas for a perfect wedding day .*

*Designing a package to suit your needs and budget, including menu planning.*

*Supply information relating to:*

*Hair, Clothing, Makeup, Celebrant, Transport, Flowers, Photographer, Videographer, Beautician, Baker, Decorators, Entertainment.*

*Booking of above said suppliers ,and supply relevant booking information ie deposits and details.*

*Assistance with seating arrangements and seating plan.*

*Assist with order of service booklets*

*Assist with information for supply of Bon Bon Airs.*

*Supply of accomodation information.*

*Coordination of timing for entertainers, transport, flowers, celebrant to wedding venue.*

*Supply of information for hens night/bucks night*

*Placement of place cards,, bon bon airs, chair covers at reception venue on wedding day.*

*Assistance with collection of items left after Reception.*

*Lastly ensure smooth running of your wedding day.*

*Cost of Busy Bride Service:-*

*\$495.00 incl GST*