

# Windross of Cockle Bay

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## Wedding Menu

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### Garlic Focaccia Bread

#### Entrée...

##### Fresh soup of the day

##### House manuka smoked salmon

with a fresh basil, coriander and tomato salsa, creme de balsamico & olive oil dressing.

##### Peking duck and mint

tossed through seasonal baby salad greens with grated fresh parmesan, cherry tomatoes and garlic croutons.

##### Filo pastry cigar

filled with chèvre cheese, chargrilled eggplant & capsicum with beetroot and olive oil.

#### Main...

##### Orange breast of chicken

alongside olive oil, spinach and bell pepper pilaff with mango and soy dressing.

##### Fresh fish fillets of the day

topped with pesto, gingered vegetables, spinach, capsicum dressing.

##### Eye fillets of beef

served medium rare wrapped in honey bacon on an exotic mushroom and shiitake ragout.

#### Dessert...

##### White chocolate and Baileys cheesecake

with candy trellis & Baileys anglaise.

##### Cassata

with chunky mixed fruit, cherries & nuts soaked in rum & marsala then added in generous portions to Italian gelato.

##### Homemade tiramisu

with layers of sponge soaked in espresso coffee liquor, between the layers is a rich chocolate mousse & cream cheese topped with custard & a sprinkle of chocolate.

##### Tea and coffee

Windross of Cockle Bay is an Auckland favourite for weddings & corporate functions. Offering an exquisite Italian menu & great views of Cockle Bay, a serious proposition for your next event.

\*Prices and availability subject to change without notice  
Up to date as of 29/08/2012

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