

# WEDDING MENU

## ENTRÈES

### Three Cheese Arancini V

Romesco sauce, herb oil

### Moroccan Lamb

Hummus, minted yoghurt, dukkah, charred pita bread

### Truffled Mushroom Bruschetta V

Shaved Reggiano, baby rocket, garden herbs

### Smoked Salmon GF

Charred asparagus, creamy feta, hollandaise

### Seared Scallops GF

Cream leek purée, lemon and chilli butter, baby herbs

### Salt and Pepper Squid Salad GF

Wombok, radish, Asian herbs, chilli vinegar dressing

### Duck Larb Salad served in Crisp Lettuce Cups GF

Rice noodles, coriander and ginger dressing

### Black Bean and Corn Tostada VG

Smashed avocado, coriander, lime and tomato salsa

## MAIN COURSES

### Steamed Barramundi Fillet DF

Kaffir lime rice, Asian vegetables, soy ginger broth

### Pan Seared Chicken Supreme GF

Herbed polenta, garden vegetables, Catalan tomato sauce

### Charred Pork Cutlet GF

Colcannon, braised cabbage, apple cider jus

### Slow Cooked Beef GF

Smashed baby chat potatoes, wilted spinach, red wine jus

### Shiraz Braised Lamb Shank GF

Cauliflower purée, seasonal vegetables, carraway dukkah

### Wild Mushroom and Rosemary Ragu GF/V

Wilted baby spinach, parmesan polenta

### Charred Sirloin Steak GF

Sweet potato mash, crisp green beans, hollandaise sauce

### Slow Roasted Coq Au Vin Chicken Maryland GF

Sour cream mash, seasonal greens

### Middle Eastern Butternut Pumpkin GF/V

Spiced quinoa, almonds, currants, cuman oil

**VG** Vegan \ **V** Vegetarian \ **GF** Gluten Free \ **DF** Dairy Free

## DESSERTS

### Sticky Date and Banana Pudding

Caramel sauce, vanilla bean ice cream

### Raspberry and White Chocolate Cheesecake

Pistachio, raspberry coulis

### Bittersweet Chocolate Pudding

Mixed berry compote, vanilla cream

### Vanilla and Coconut Panna Cotta GF/VG

Passionfruit, pecan crumble

### Poached Mulled Wine Pears GF

Creamy rice pudding, almonds

### Pavlova Cheesecake GF

Seasonal fruits, berries, meringue kisses, fruit curd

### Chocolate Ganache Tart

Chocolate soil, hazelnut praline, vanilla cream

### Apple Pie Eton Mess GF

Brown sugar meringue, apple compote, vanilla bean cream

**Please select two entrees and two main courses.  
Served alternately.**

Menu includes crisp bread roll and butter for each guest

### Price List

Wedding cake cut and served on platters to tables	55.00pp
Wedding cake cut and served with mixed berry compote and cream	59.00pp
Desserts	Additional 13.00pp