

WEDDING MENU

PLEASE SELECT **TWO** ITEMS FROM EACH COURSE, TO BE SERVED ALTERNATELY

Freshly baked bread rolls with butter served to table

ENTRÉE *choice of two items*

Smoked Salmon and Cream Cheese Roulade

Cucumber Salsa, Beetroot Relish, Tobiko Caviar and Crostini (*Pesc, NF*)

Crispy Skin Pork Belly

Cauliflower Puree, Apple & Fennel Slaw, Caramelised Onion Jus (*GF, NF, DF*)

♥ Prawn Gazpacho

Marinated Prawn with Tomato Gazpacho Cucumber Salsa & Soft Herbs (*GF, NF, DF*)

♥ House Cured Salmon

Atlantic Salmon cured in White Wine with Lemon Jelly, Pickle Fennel, Cucumber, Tobiko Caviar, Crostini and Soft Herbs (*GF, NF, DF*)

♥ Seafood Agnolotti

Rich Creamy Seafood Bisque and Soft Herbs (*Pesc, NF*)

Pan Fried Scallop

Pea Velouté, Confit Cherry Tomato, Tobiko (*GF, NF*)

Pumpkin Ravioli

with Pumpkin Puree, Spinach, Brown Butter, Sage and Grana Padano (*NF, Veg*)

Ricotta Spinach Tortellini

with Creamy Pesto Sauce and Roasted Vegetables (*Veg*)

Caprese Salad Stack

Fresh Mozzarella, Vine Ripe Tomato, Basil and Balsamic Glaze

Beetroot & Carrot Salad

Roasted Baby Beetroot, Carrots, Cherry Tomatoes, Walnut, Snow Peas Tendril and Whipped Feta with Sherry Vinaigrette

♥ Spiced Roasted Cauliflower Salad

Roasted Cauliflower marinated in Moroccan Spice Mix with Hummus, Eschalot, Almond, Cherry Tomato (*GF, DF, V*)

Antipasto Plate

Salami, Prosciutto, Olives, Roasted Vegetables, Bocconcini, Crostini

♥ Spiced Seared Beef Carpaccio

Spiced Marinated Seared Beef with Rocket, Aioli And Grana Padano

Lamb Shoulder Roulade

Slow Cooked Lamb Shoulder Roulade with Hummus, Cherry Tomato and Caramelised Onion

MAIN *choice of two items*

♥ Roasted Sous Vide

Australian Lamb Rump

Ratatouille, Mash Potato and Jus (*GF, NF, DF*)

♥ Roasted Chicken Supreme

Spiced Carrot Puree, Roasted Pumpkin, Spinach & Mushroom Jus (*GF, NF, DF*)

Pan Fried Salmon

with Pea Velouté, Potato Gratin, Broccolini and Beetroot Relish (*GF, NF, Pesc*)

♥ Pan Fried Barramundi

with Spiced Carrot Puree, Seasonal Greens, Potato Gratin and Confit Cherry Tomato (*GF, NF, DF Pesc*)

♥ Grilled Sirloin

Spiced Carrot Puree, Mash Potato, Seasonal Vegetables, Red Wine Jus (*GF, NF*)

Crispy Skin Pork Belly

Mash Potato, Roasted Apple and Caramelised Onion Jus (*GF, NF*)

♥ Grilled Pork Cutlet

Sous Vide and Grilled Pork Cutlet with Braised Cabbage, Baby Carrot, Potato Puree and Mustard Jus (*GF, NF, DF*)

Braised Beef Cheek

Pumpkin Puree, Spinach, Potato Gnocchi, Red Wine Jus (*NF*)

Pumpkin Ravioli

Pumpkin Puree, Brown Butter, Spinach, Sage and Grana Padano (*NF, Veg*)

Ricotta Spinach Tortellini

with Roasted Vegetables, Creamy Pesto Sauce and Grana Padano (*Veg*)

DESSERT *choice of two items*

♥ Passion Colada

Layer of Coconut Mousse, Mango Mousse, Passion Curd and Hazelnut Dacquoise (*GF*)

New York Cheesecake

New York Style Cheesecake with Lemon Curd, Elderflower Jelly and Mandarin Gel (*NF*)

♥ Matcha Tiramisu

Japanese Green Tea soaked Savoiardi Biscuit with Mascarpone Cheese and Fresh Strawberry

Chocolate Caramel Macadamia Brownie

Layered with Chocolate Caramel Mousse and Chocolate Ganache

Biscoff Cheesecake

Mascarpone Chantilly and Fresh Strawberry

♥ Vanilla Pannacotta Trifle

Vanilla Pannacotta with Strawberry Jelly, Berry Compote, Whipped White Chocolate Ganache and Macaron (*NF, GF*)

Sticky Date Pudding with Butterscotch Sauce

Soft Sponge Cake with Dates, Butterscotch Sauce and Vanilla Ice Cream (*NF*)

Vanilla Brûlée with Almond Biscotti

Creamy Vanilla Custard with Crispy Caramelised Sugar and Homemade Almond Biscotti

Banoffee Tart

Vanilla Short Crust Pastry layered with Creamy Dulce de Leche, Banana, Cream and Chocolate Shavings (*NF*)

♥ Strawberry and Cream Pavlova

Strawberry Pavlova with Strawberry Consommé (*GF, NF*)

AVAILABLE WINTER ONLY:

Chocolate Fondant

Almond Tuille, Chocolate Crunch and Vanilla Ice Cream

Poached Pear Tart

Frangipane, Crème Pâtisserie and Warm Toffee Sauce

ALL DESSERT ACCOMPANIED BY FRESHLY BREWED COFFEE AND TEA STATION

♥ Denotes Chef's Recommendation.

Any requests for vegetarian or special dietary requirements can be catered for. To add more items for each course (at an additional cost), please consult your coordinator.

DIETARY KEY: *DF* Dairy Free | *GF* Gluten Free | *NF* Nut Free | *Pesc* Pescetarian | *Veg* Vegetarian | *V* Vegan