
Wedding Menu 2022

Canapés

½ hour chef's selection of canapés on arrival, 3 canapes

Entrée

Citrus cured salmon, radish, shaved fennel, cress & creme fraiche (gf)

Charcoal dusted prawns, chorizo, tomato salsa, lemon thyme beurre blanc

Grilled scallop, pea puree, pancetta crumb with a raisin jus (gf)

Spiced crusted porterhouse, avocado cream, shallot marmalade (gf)

Caramelised pork belly, celeriac puree, apple calvados jus (gf)

Ricotta and sundried tomato tortellini, Swiss mushroom & saffron cream (v)

Heirloom tomato, buffalo mozzarella, wild rocket, balsamic pearls (v) (gf)

Main

Grilled salmon, roasted fennel, kipflers, olive cheeks salsa verde (gf)

Herb crusted barramundi with minted pea and broadbean risotto (gf)

Chicken breast, French lentils, asparagus, sage jus (gf)

Twice cooked pork belly, Asian greens, ginger infused sweet potato (gf)

Slow braised beef cheek, potato & thyme galette, glazed baby carrots (gf)

Lamb shoulder, parmesan infused polenta & peperonata (gf)

Eggplant scallops, heirloom vegetables, beetroot puree, cress (vg)(gf)

Dessert

Dark chocolate fondant, raspberry cream

Spiced panna cotta tart, saffron poached pear & pistachio

Lemon syrup sponge, citrus curd, meringue & sherbet

Rich chocolate mousse, candied citrus

Steamed ginger & apple pudding, maple cream, apple crisp

Passionfruit brulee, white crumb, mango & mint salad

Pavlova, balsamic strawberries, cream

(gf) gluten free (v) vegetarian (vg) vegan