

Wedding Menu

Entrée

- Roasted Muscovy Duck Breast with Celeriac Remoulade, Poached Cherries & Wild Rocket (GF)
Caramelized Endive Tart with Roasted Pears, Goats Cheese & Reduced Balsamic (V)
Crispy Pork Belly with Apple & Frisee Salad & Balsamic Glaze (GF, DF)
Roasted Banana Shallots with Baby Beetroot & Pickled Wild Mushrooms (GF, DF, V)
Warm Lamb Salad with Rocket, Balsamic & Garlic Crisps (GF, DF)
Caramelized Onion & Mushroom Tart with Thyme & Shallot Broth (DF, V)

Mains

- Grain Fed Beef Fillet with Roasted Seasonal Vegetables, Pomme Purée & Pinot Jus (GF, DF)
Roasted Lamb Rump with Dauphinoise Potatoes, Spinach, Pea Purée & Port Reduction (GF, DF)
Grilled Barramundi with Cherry Truss Tomatoes, Salsa Verde & Baby Herbs (GF, DF)
Cornfed Chicken Breast with Pressed Potatoes, Braised Radicchio & Pinot Jus (GF)
Atlantic Salmon Fillet with Potato & Fennel Mash, Gremolata & Baby Herbs (GF)

Vegetarian Options

- Capsicum, Eggplant & Zucchini Tower with Goats Cheese & Herb Emulsion (GF, V)
Herb Crusted Field Mushrooms with Spinach & Capsicum Salsa (GF,DF,V)
Mediterranean Tart with Ricotta & Cherry Tomato Ragout (V)

Desserts - Served with Tea & Coffee

- Chocolate Tart with Strawberries, Orange & Vanilla Anglaise
Red Wine Poached Pear with Cinnamon Ice Cream (GF)
Warm Chocolate Brownie with Vanilla Ice Cream & Nibbed Almonds
Banana Crème Brûlée with Raspberry, Papaya & Vanilla Bean Syrup (GF)
Caramelized Lemon Tart with Blueberry Compote & Vanilla Mascarpone
Mango Pannacotta with Lychee, Orange & Passionfruit Salad (GF)