



WEDDING MENU

SELECT TWO OF EACH OPTION

Entreés

- Beetroot and roast sweet potato salad with goats cheese, quinoa, toasted walnuts and balsamic *V*
- Tarte of grilled zucchini, fennel and thyme, roasted capsicum, olive tapenade and basil pesto dressing *V*
- Harissa roasted beef fillet, goats curd, cucumber, toasted hazelnuts and baby herbs *GF*
- Vodka cured Salmon with Persian feta, baby beetroot, shaved fennel, toasted hazelnuts and hot mustard leaf *GF*
- Duck breast, sweet and sour beets, dried fig, toasted walnuts, goats cheese dressing *GF*
- Confit of Atlantic salmon, horseradish cream, cucumber ribbons, radish, hot mustard leaves, Lilliput capers and lemon dressing *GF*
- Za-a'tar spiced lamb loin with smoked eggplant puree, cherry tomato, sweet mini peppers and micro herbs, dukkha *GF*

Mains

- Crispy skin barramundi fillet, fondant potato, asparagus, grilled lemon and chili salsa, basil oil *GF*
- Blue eye cod fillet, fondant potato, asparagus, sage, brown butter, crispy prosciutto *GF*
- Roast chicken breast with spinach and pumpkin stuffing, saffron risotto, asparagus and thyme jus
- Roast chicken breast stuffed with red pesto and brie, crushed new potatoes and thyme jus
- Roast beef sirloin with gratin potato, tomato confit, pepper jus, watercress *GF*
- Braised beef cheek, parsnip mash, baby onions, peas, bacon and truffle *GF*
- Oven roast Lamb rump with rosemary, roast sweet potato, balsamic red onions and green beans *GF*
- Slow roasted rack of lamb, grilled polenta, ratatouille, jus and basil pesto *GF*
- Braised Lamb shank with fennel and saffron risotto, asparagus and spiced jus *GF*
- Pork belly, roast chat potato, fennel, caramelised apple and cider jus *GF*
- Confit of duck leg with potato cake, braised red cabbage, pistachio and jus *GF*
- Artichoke, spinach and ricotta ravioli with sugo, chilli, asparagus, lemon zest and parmesan *V*

Desserts

- Fresh fruit Pavlova with berry coulis *GF*
- Tiramisu with coffee cream and praline
- Mango and coconut Charlotte, tropical fruit and mint salad
- Chocolate Pave, hazelnut praline, espresso and Frangelico anglaise
- Lemon tart with pistachio, berry coulis and cream
- Coconut Panna Cotta with passion fruit, pineapple and mint
- Lychee and raspberry, fresh berries and coulis
- Apricot and espresso mousse with tuille biscuit

Please note many of our dishes may contain allergens. Please advise your Event Co-ordinator of any guests' food allergies or intolerances.