

Wedding Menu

Bread and butter

ENTREE

Prosciutto ham, salumi, saffron poached pear, pickled onions, shaved fennel

Smoked chicken, chorizo, Spanish style dressing, Manchego

Chicken and tarragon roll, green mayonnaise, cucumber & asparagus

Smoked salmon, prawns, celeriac remoulade, crisp sourdough bread

Mushroom tart with seasonal mushrooms, rocket, gorgonzola cheese, balsamic (V)

'Niçoise' style salad, green beans, fingerling potato, tomato, artichokes, pickled onions, olives, capers, boiled eggs, herb aioli

Heirloom tomato, asparagus, Persian feta, basil (V)

MAIN

Pan seared barramundi, beans ragout, chorizo dressing (GF)

Tasmanian salmon, brandade, garden peas, mint, lemon cream (GF)

Chicken breast, coconut crust, sweet potato, green vegetables, tarragon jus (GF)

Coq au vin, potato, bacon, pearl onions, mushrooms, beanettes, red wine jus (GF)

Seared lamb loin, pepitas, ragout of root vegetables, rosemary jus

Grilled sirloin steak, boulangères potato, asparagus, mushrooms & onions, shiraz jus (GF)

Baked vegetables in butter pastry, lentils, sweet potatoes, mushrooms with tomato chutney (V)

Gnocchi, confit baby vegetables, rich tomato, parmesan cheese. (GF)

DESSERT

Apple tart, frangipane, almond slivers, vanilla ice cream

Crème brûlée, vanilla bean, sweet almond crisp

Sherry trifle with sponge biscuit, custard, cream and poached fruits

Soft pavlova, strawberry, kiwi fruit and passion fruit, double cream

Baked New York cheesecake, seasonal berry compote

Tiramisu, espresso coffee, savoiardi biscuit, mascarpone, coffee anglaise



ENHANCEMENTS

Various platters pre-set on the tables. Serves 10.

Charcuterie platter **\$160/table**

Selection of prosciutto, Serrano ham, truffle salami, Wagyu bresaola, olives and crostini

Antipasto platter **\$140/table**

Sliced prosciutto (OR mozzarella), roasted capsicum, eggplant, zucchini, semi-dried tomatoes, olives

Cheese Platter **\$140/table**

Australian cheese platter, King Island brie, King Island cloth wrapped cheddar, King Island blue triple cream

Seafood Platter **\$180/table**

Oysters with a selection of dressings, lemon and lime, Balmain bugs, prawns, smoked salmon, selection of sauces

