



3 Course Wedding Menu

Choose **TWO** of each course for alternating drop:

Entrée

- Beef short rib and ricotta gnocchi with charred leek rings, pumpkin marmalade and parmesan crisp
- Steak tartar with warm potato truffle foam, pickled shallots, spinach emulsion and matchstick potatoes
- Lobster tail tortellini in bisque foam with broad beans and spring onion infused oil
- Snapper on black risotto, pickled fennel, grilled zucchini and capsicum foam
- Slow-cooked duck breast on balsamic lentils with celeriac and duck fat popcorn

Main

- Steamed barramundi with lemon myrtle foam on slow cooked asparagus and carrot pearls
- Flank steak on truffle mash, baked potato skin with charred broccolini and truffle red wine jus
- Smoked lamb shoulder with whipped herb cream cheese on silver beet and roasted beetroot
- Chicken in chorizo marinade on mushroom barley with burned leek and crispy skin
- 24-hour cooked beef cheek on kale risotto with pickled red onions and finger lime crème fraiche

Dessert

- Elder flower panna cotta with strawberry, rhubarb, meringue, lime zest and pistachio sponge
- Dark choc ganache tarte with raspberry gel, banana foam and frosted peanut crunch
- Individual cheese plates with quince paste, maple crystallised pecans and house made lavosh
- Red wine quince with warm sheep's milk cheese parcel, pistachio sponge and mulled white pear
- Yuzu cheesecake with vanilla white chocolate, slow cooked rhubarb and vanilla cake

See next page for Chef's Recommendations

Chef's Recommendation

Entrée

Lobster ravioli in bisque with spring onion and crustacean infused oil
and
Beef short and ricotta gnocchi with charred leek rings, pumpkin marmalade and parmesan crisp

Main

Chicken in chorizo marinade on mushroom barley with burned leek and crispy skin
and
Smoked lamb shoulder with whipped herb cream cheese on silver beet and roasted beetroot

Dessert

Red wine quince with warm sheep's milk cheese parcel, pistachio sponge and mulled white pear
and
Yuzu cheesecake with vanilla white chocolate, slow cooked rhubarb and vanilla cake

Chef's Recommendation for Vegetarians

Ricotta and garlic chive tortellini on mushroom truffle sauce with chilli infused oil
Smoked pumpkin on truffle mash, baked potato skin with charred broccolini and truffle red wine sauce
Yuzu cheesecake with vanilla white chocolate, slow cooked rhubarb and vanilla cake