



3 Course Wedding Menu



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

ENTRÉE

Ocean trout in seaweed on roasted fennel crème and lemon caviar **GF, NF**

Lobster-tail tortellini in bisque foam with sugar snap peas and herb-infused oil **GF, NF**

Duck breast on French balsamic lentils and pancetta brussels sprouts with mustard foam **GF, NF**

Zucchini chicken chorizo roulade on cavolo-nero with mushroom sauce **GF, NF**

MAIN

Slow-cooked Monkfish in beetroot crumb on squid ink potato and charred green beans **GF, NF**

Forward sear eye fillet steak with brussels sprout leaves, fondant potato and butternut pumpkin **GF, NF**

Crispy lamb praline on truffled cauliflower with charred broccoli florets, beetroot crisps and salsa Verde **NF**

Slow-cooked pork belly on apple-red onion soubise with pearl carrots and potato rosti cubes **GF, NF**

DESSERT

Citrus and blueberry meringue tart with compote, chewy blueberry, zesty curd, Italian and crispy meringue **V, NF**

Earl Gray crème brûlée mousse with milk chocolate, white wine pear and coffee soil **V**

Slow-cooked apple & rhubarb with elderflower-champagne mousse and hazelnut sponge **V**

Individual cheese plates with red wine-quince paste, maple crystallized pecans and house-made Lavosh **V**

See next page for Chef's Recommendations



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CHEF'S RECOMMENDATION

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MAIN

Slow-cooked Monkfish in beetroot crumb on squid ink potato and charred green beans **GF, NF**

Forward sear eye fillet steak with brussels sprout leaves, fondant potato and butternut pumpkin
GF, NF

DESSERT

Earl Gray crème brûlée mousse with milk chocolate, white wine pear and coffee soil **V**

Slow-cooked apple & rhubarb with elderflower-champagne mousse and hazelnut sponge **V**

CHEF'S RECOMMENDATION FOR VEGETARIAN

ENTRÉE

Lemon and pumpkin butter tortellini in wattle seed butter on roasted beetroot creme **V, NF**

MAIN

Ratatouille tart with whipped feta, balsamic cherry tomatoes, rocket pesto and shaved
parmesan on zucchini crème **V**

DESSERT

Earl Gray crème brûlée mousse with milk chocolate, white wine pear and coffee soil **V**