



3 Course Wedding Menu



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

ENTRÉE

Slow cooked kingfish on squid ink mash, herb oil and charred okra

Lobster-tail tortellini in bisque foam with Warragul greens and basil infuse oil

Beef cheek and sweet potato Agnolotti on carrot crème with friend enoki mushroom

Lamb backstrap with sweet potato, pea velouté and pickled radish -Warragul green salad

MAIN

Beef slow roast or grilled asparagus potato rosti with mushroom – red wine jus

Red snapper on artichoke crème with dried cherry tomatoes and balsamic glaze

Crispy lamb shoulder on zucchini velouté with ricotta gnocchi and butternut pumpkin

Pork belly on onion – apple soubise with charred zucchini and marinated cherry tomatoes

DESSERT

Apple tart tatin with matcha late mousse, hazelnut crunch and yuzu gel

Rhubarb mousse and dark chocolate ganache tart with cacao tuille and white wine pear

Strawberry panna cotta with elderflower jelly, pistachio cake and vanilla white chocolate

Individual cheese plates with red wine-quince paste, maple crystallised pecans and house made lavosh

See next page for Chef's Recommendations



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CHEF'S RECOMMENDATION

ENTRÉE

Lobster-tail tortellini in bisque foam with Warragul greens and basil infuse oil
Beef cheek and sweet potato Agnolotti on carrot crème with friend enoki mushroom

MAIN

Red snapper on artichoke crème with dried cherry tomatoes and balsamic glaze
Crispy lamb shoulder on zucchini velouté with ricotta gnocchi and butternut pumpkin

DESSERT

Apple tart tatin with matcha late mousse, hazelnut crunch and yuzu gel
Strawberry panna cotta with elderflower jelly, pistachio cake and vanilla white chocolate

CHEF'S RECOMMENDATION FOR VEGETARIAN

ENTRÉE

Charred asparagus risotto with pickled chilli gel and parmesan crisp

MAIN

Zucchini rose on artichoke crème with dried cherry tomatoes and balsamic glaze

DESSERT

Apple tart tatin with matcha late mousse, hazelnut crunch and yuzu gel