



Wedding Menu

2 course \$70 | 3 course \$85

CHOOSE 2 FROM EACH COURSE TO BE SERVED ALTERNATELY

Entree

Mezze of Hummus, prosciutto, heirloom tomato salsa, dukkah and crispbreads
Pumpkin & fetta arancini on rich tomato sugo finished with shaved Grana Padano
Duck & caramelised onion tart with salsa verde and baby herbs
Beef fillet salad with roasted baby beets, marinated feta & horseradish cream GF
Garlic & herb marinated lamb cutlet served on a tomato onion salsa
finished with tzatziki and dukkah GF

Mains

Lemon Herb marinated chicken supreme on potato fondant with a
garlic cream reduction & seasonal vegetables GF
Roasted lamb rump with rosemary potatoes, crisp sugar snaps and red wine jus GF
Grilled Barramundi (I) with dauphinois potatoes vegetable panache and a lemon beurre blanc GF
Slow cooked beef striploin with romesco sauce, mashed potato and buttered beans GF

Dessert

Pineapple & Passionfruit mini bundt with double cream & pomegranate GF
Butterscotch date pudding with fresh cream & berries
Custard berry flan with Chantilly cream
Chocolate Profiteroles with praline cream
Vanilla Panna Cotta topped with a wild berry compote

SEAFOOD ORIGINS
(A) AUSTRALIAN | (I) IMPORTED | (M) MIXED ORIGINS

