



## Wedding Menu

Canapés ~ Chefs Selection (1/2 Hour)

### Entrée

Citrus & Sugar Cured Salmon, Pickled Cucumber, Radish, Squid Ink Aioli  
Seared Sea Scallops with Toffeed Apple, Pomme Purée,  
Roast Capsicum Sauce  
Venison Tartare, Avocado & Horseradish Cream, Beetroot,  
Garlic Croutons  
Caramelised Pork Belly, Fennel Salsa, Apple & Chilli Jam, Olive Crumbs  
Carpaccio of Eye Fillet, Confit Garlic, Horseradish Aioli, Peas,  
Buffalo Ricotta  
Ravioli of Pumpkin & Red Onion, Goats Cheese,  
Pinenuts, Mushroom Sauce

### Mains

Slow-Cooked Chicken with Pickled Baby Carrots, Carrot Hummus,  
Roast Chat Potatoes  
Roast Pork Tenderloin, Beetroot Puree, Crisp Kale, Crackle, Basil Oil  
Scotch Fillet of Beef, Confit Potatoes, Forest Mushrooms,  
Salsa Verde, Jus  
Seared Salmon Crispy Potatoes, Fennel, Mint, Currants, Chive Oil  
Slow-Cooked Lamb Rump, Chickpea Hummus,  
Zucchini & Kipfler Potato Salad  
Sticky Beef Cheek, Celeriac Purée, Capsicum Salsa, Truffle Oil

### Dessert

Chocolate Moelleux, Coffee Cream & Pistachio Sabayon  
Lemon Tart, Macerated Strawberries, Basil  
White Chocolate Panna Cotta Berries, Balsamic Glaze  
Chocolate & Beetroot Brownie, Raspberry Coulis  
Chocolate Tart, Salted Caramel, Cocoa Crumbs  
Flourless Orange Cake with Orange Jelly & Chocolate Ganache

You may also choose; Chefs Dessert Trio or Roaming Dessert

**(Presentation may change without notice)**

## Finger Food Selections

### Cold

- Marinated Capsicum & Eggplant Roulade with Roast Garlic Aioli (v, gf)
- Vodka & Beetroot Cured Salmon on Crostini with Horseradish Aioli (gf optional)
- Crostini of Marinated Feta, Artichoke & Roquette (v, gf optional)
- Brushetta of Slow Roast Cherry Tomato, Buffalo Ricotta, Confit Garlic & Basil Oil (v, gf optional)
- House-Made Makizushi (cured salmon, chicken, prawn, pork) (v optional, gf)
- Poached Chicken, Pinenut & Basil en Crouete (gf optional)
- Smoked Salmon Crepe with Crème Fraiche & Capers
- Variety of Dipping Plates (v, gf optional)
- Bresaola, Red Onion & Mascarpone in Pastry

### Hot

- Crab & Corn Croquette with Harissa
- Grilled Feta in Grape Leaves (v, gf)
- Picked Mushrooms Stuffed with Pesto (v)
- Roast Pork Belly with Fig Vincotto and Orange Relish (gf)
- Haloumi Stuffed Artichokes (v)
- Arancini of Wild Mushroom & Gorgonzola with Pico de Gallo (v)
- Grilled Lamb Cutlet with Spiced Carrot Cream (gf)
- Za'atar spiced Chicken Thigh Skewers with Saffron Labne (gf)
- Rare Mustard Beef on Crostini with Salsa Verde (gf option)
- Skewered Prawns with Chilli Marinade & Lime Aioli
- Sweet Potato, Basil & Goats Cheese Frittata (v, gf)

#### **Choose 8 Varieties**

### Roaming Desserts

- Chocolate Tartlets with Dulce de Leche
- Strawberry Cheese Cake Spoons
- Mini Cinnamon Doughnuts with Apple Puree
- Vanilla Sponge with Berry Compote & Lavender Honey Cream
- Chocolate & Beetroot Brownie with Raspberry Coulis
- Chocolate Marquis with Coffee & Date
- Lemon Tartlets with Macerated Strawberry
- Flourless Orange Cake with Orange Jelly & Chocolate Ganache
- White Chocolate Panna Cotta Spoons with Berry Compote

#### **Choose 4 Varieties**

