



Wedding Menu

Cold Entrée

King prawns, avocado, pink grapefruit, blackened corn GF

Burrata cheese, cherry tomatoes, balsamic reduction, fried basil GF V

Rocket salad, roasted pear, goats cheese, walnuts, lemon dressing GF V

Smoked salmon carpaccio, poached egg, bagel chips, caper cream cheese

Tuna crudo, ponzu sauce, pickled daikon radish, micro shizo GF

Prawn cocktail, iceberg lettuce, grilled lemon, cocktail sauce GF

Duck liver terrine, watercress, poached pear, brioche toast

Smoked turkey crepe, Cumberland sauce, apple and celeriac salad GF

Moroccan spiced lamb loin, cumin –garlic yoghurt, tabbouleh, curry oil GF

Seared king fish, lime dressing, green papaya salad, peanuts, chilli GF

Hot Entrée

Beetroot risotto cake, fennel confit, parmesan sabayon GF V

Seafood ragout, puff pastry, fresh peas, tarragon cream

Baked leek and gruyere tart, aged balsamic, purple potato crisp V

Oxtail ravioli, onion broth, roasted vegetables, horseradish cream

Fresh pea soup, shredded ham hock, vegetable gyoza

Main Course

Roasted pork belly, celeriac puree, tomato-oregano compote, gremolata, baby capsicums GF

Asian pork belly, pickled daikon, bok choy, xo sauce, star anise dust

Sake marinated salmon, sticky furikake rice, miso sauce, broccolini, roasted tomato GF

Mediterranean salmon, pesto crust, parsnip puree, local peppers, tomato confit GF

Macadamia nut crusted barramundi, ratatouille, pumpkin-potato gratin GF

Pan fried barramundi, white kim chi rice, warm ginger-garlic dressing, grilled green onions GF

Beef tenderloin, parmesan potato churro, pepperonata, asparagus, madeira jus

Beef tenderloin, teriyaki glaze, crispy yellow noodles, black garlic, baby broccoli

Lamb rump, honey-garlic glaze, soy baby carrots, sesame- potato gratin, cherry tomato confit

Lamb rump, Provencal crust, Tuscan white bean puree, stewed eggplant, lavender-mustard sauce

Corn fed chicken breast, pancetta crust, dukkah spice, orzo pasta, seasonal vegetables

Char siu chicken breast, pomme potato, capsicum confit, wok tossed greens GF

Beef short ribs, cheese croquette, rainbow carrots, portobello mushroom

Kalbi beef short ribs, potato jo rim, spiced asian pear, lotus root chips GF

Vegetarian Options

Mushroom risotto, truffle oil, parmesan crisp, grilled asparagus GF V

Ricotta ravioli, goat cheese, fried sage, pine nuts, brown butter V

Vegetable korma, rice, coriander leaves, papadums GF V

Fregola, sundried tomato, feta cheese, peas, fried kale V

Gnocchi, pesto cream, rocket leaves, olive tapenade crostini V

Dessert

Berry pavlova, fresh passion fruit, mascarpone-vanilla cream GF

Poached Granny Smith apple, rosemary, chilled sour cream, calvados sabayon

New York style cheesecake, berry compote, coconut tuille

Mango crepe, tapioca, coconut-pandan anglaise GF

Vietnamese summer roll, rum raisin ice cream, ginger-caramel sauce GF

Glutinous rice bowl, rose petals, ginger syrup GF

Warm sticky date pudding, mascarpone crème, toffee sauce

Sambucca cake, dulce de leche ice cream, almond cornflake crunch

Deconstructed strawberry cheese log, King Island cream, biscuit crumble

Green tea crème catalane, short bread, red bean compote

Chef selection of seven miniature desserts (served family style per table)

Dark bitter chocolate mousse, evoo, sea salt, silver leaf, biscotti

Chocolate and peanut butter tart, caramel cream, strawberry compote

Selection of King Island and Yarra Valley cheeses, pear paste, dried apple
and apricot, pistachios, lavosh and grissini

To Finish

Freshly brewed Vittoria coffee and a selection T2 herbal teas with truffle chocolates

Limited A La Carte Option (Guest will choose on the night):

Set Entree / Choice of Three Main Courses plus One Vegetarian Option /
Set Dessert

Additional \$35.00 per person