

Sample Wedding Menu

ON ARRIVAL

Oyster and Prawn bar served on a bed of shaved ice with a selection of dipping sauces

CANAPÉS

Smoked wagyu, seeded cracker, goats curd, piccalilli and celery (GF)

Chilli chicken and ginger wonton with plum sauce

Mud crab and citrus oil squid ink cracker (GF)

Scallops with herb and citrus butter served in the half shell (GF)

Tortellini of roasted red onions, pecorino, thyme, pine nuts with burnt butter sauce

SHARED ENTRÉE

Seared scallops wrapped in speck with cauliflower puree, caper and raisin vinaigrette (GF)

Grain fed beef carpaccio, truffle aioli, baby capers, micro parsley, parmigiana reggiano (GF)

Spanner crab and chervil risotto with champagne beurre blanc (GF)

Thai pork belly salad with crispy eschalots, toasted coconut and thai caramel dressing (GF)

PLATED MAIN

Pan fried Murray cod, leek puree, sauteed spinach, roast capsicum and chervil (GF)

Porcini crusted beef fillet, mushroom duxelle, potato galette, Braidwood black garlic butter (GF)

SIDE DISHES

Market best greens with almonds, lemon and brioche crumbs

Roasted chat potatoes with confit eschallots and thyme (GF)

DESSERT EXPERIENCE

A table brimming with an extensive array of decadent desserts and bite sized sweet treats. This sumptuous experience also features Australian and imported cheese served with a selection of breads, fruit, quince paste and muscatels. This is definitely a moment your guests will remember!

SUPPER ITEM

Mini cheese burgers with gherkin and caramelised onion

