

□ Sample Wedding Menu

Select 3 or 4 courses

Spring/Summer Sample

Please select 6 Canapes,
3 entree's 3 mains & 2 Desserts

Cold

Mini buttermilk pancakes, smoked salmon, crème fraiche and flying fish roe
King prawn and preserve lemon bruschetta
Prawn and avocado nori rolls (GF)
Rare Creole roast beef on cucumber discs, mint yoghurt and Spanish onion (GF)
Ocean trout mousse wrapped in nori with wasabi mayonnaise (GF)
Goats cheese, roasted sweet peppers and spinach frittata (v) (GF)
Peking duck rolls, bean shoots and spiced plum sauce (GF)
Salt cod brandade on garlic crostini and tomato emulsion
Fruit brunoise in raspberry compote with almond and pistachio biscotti

Hot

King prawn in wontons drizzled with hoisin sauce
Chicken skewers in sate sauce (GF)
House made veal and caramelized onion sausage rolls
Salt and pepper squid with soy mirin dressing (GF)
Soufflé tartlets with asparagus and Gruyere cheese (V)
Thai style crab and snapper cakes with chilli jam (GF)
Confit ocean trout with fennel puree and tomato oil (GF)
Sang choy bow on baby cos lettuce (GF)
Chicken and sweet pork spring rolls
Cured Blue Eye croquettes with roast garlic aioli

Additional Vegetarian Options

Confit tomato bruschetta
Mixed Avocado & Salad Nori Rolls
Vegetable Spring Rolls
Baby Carrot, Spanish onion & Bean shoot rice Paper rolls.
Mini roast vegetable & Polenta Skewers
Curried vegetable Samoa's with plum Sauce
Ratatouille of roasted vegetable on Garlic Croutons

Entrees

Seared sea scallops with carrot puree, shimeji mushrooms &
braised Berkshire pork belly
Tortellini of goats cheese, grilled broccolini with lemon,
olive & thyme butter
Lamb fillet medium rare with ginger kumera salad & baby caper vinaigrette
Salted squid with pickled cucumber, baby herbs & nahm jim
Sugar cured king salmon with confit beetroot, Persian fetta &
Asparagus salad
Steamed Spring Bay Mussels in white wine, tomato, chilli & herb reduction

Mains

Grass-fed beef fillet with crushed kipflers potatoes, duck liver
paté & red onion jam
Fresh king prawn spaghetti with chilli, upland cress & garlic
bread crumbs
Confit duck with pomme puree, lentil ragout & seared sea scallop
Truffled free range chicken breast with king brown mushroom,
garden pea & asparagus risotto
Pan roasted market reef fish, spinach spätzle & shellfish bisque

Dessert

Rhubarb & Blueberry Crumble & Chocolate Malt Ice-cream
Belgian Chocolate Fondant Cake with Raspberry & Honeycomb Terrine
Vanilla Bean Brulee with White Chocolate Spring Roll
Selection of House Made Ice-Cream
Selection of Fine Cheeses, Muscatels, Lavosh & Water Crackers
[Menus subject to seasonal availability](#)