

WEDDING MENU

CANAPES

Cold

- Freshly shucked Tasmanian oyster with champagne jelly & salmon caviar
- Grilled aubergine with polenta, tomato & mozzarella
- Poached Queensland prawns with cucumber & chili mint salsa
- Rare wagyu croute with seeded mustard, cornichons & capers
- Huon valley smoked salmon with avocado puree on buckwheat blini
- Smoked chicken waldorf
- Truffled mushroom tartlet
- Heirloom caprese

Hot

- Seared scallop with fennel puree and crisp pancetta
- Pink salt and pepper squid with preserved lemon mayo
- Crab samosa with saffron yoghurt
- Pumpkin arancini with basil pesto
- Blue eye on skordalia with fennel and orange
- Lamb wellington
- Warm chicken tartlet with persillade
- Twice cooked pork belly with truffled white bean puree and roasted beetroot salsa

ENTRÉES

- Half dozen oysters with shallot vinaigrette
- Grilled calamari with panzanella & balsamic glaze
- Wagyu Carpaccio topped with horseradish mayonnaise, watercress & parmesan
- Sauteed king prawns with lemon parsley & chilli on romesco sauce
- Crisp confit duck salad with rocket, shallots, hazelnuts & orange
- Seared scallops with cauliflower puree, crisp leek, micro herb salad & vanilla oil
- Wild mushroom ravioli with fig vincotto & truffle oil
- Heirloom cherry tomato tart with kalamata olives & goat cherve

MAINS

- 200 g Eye fillet, hand cut chips & béarnaise sauce
- Free range chicken breast, wild mushroom & Madeira sauce, sautéed spinach
- Salmon nicoise
- Cone bay Barramundi fillet with textured carrot & chervil
- Roasted lamb rump, caps piperade, red wine jus
- Seared duck breast with parsnip puree & glazed shallots
- Baked pork loin with fondant potato, poached apple & crackling
- Pumpkin & sweet potato wellington with asparagus puree on roasted vine ripened tomato
- Pea Tortellini with tarragon cream, grilled zucchini, broad beans & crisp basil Cake table & knife

SIDE DISHES

- Crisp garden salad
- Rocket salad
- Mashed potato with truffle butter
- French fries
- Vegetables
- Heirloom tomato and bocconcini salad

DESSERTS

- Traditional chocolate tart with macadamia ice cream and raspberry glaze
- Gingerbread pudding, vanilla bean ice cream and caramel sauce
- Lemon verbena panna cotta with blueberry jelly and hazelnut praline
- Strawberry Parfait, coconut ice cream and almond tuille
- White chocolate and morello cherry crème brûlée

OPTIONAL EXTRAS

- Additional canapés \$8.00 per head
- Additional side dishes \$3.50 per head
- Cheese platters \$8.00 per head