

A little insight

WEDDING MENU SAMPLES

CANAPES

COLD ITEMS

Creamed Goats Cheese, Spiced Seed Florentine, Onion Marmalade, Artichoke Crisp gfv

Sous Vide Chicken, Orange, Walnut & Rosemary Shortbread

Confit Duck, Sweet & Salty Raisins, Fennel, Parmesan

Poached Prawns, Lemon Dressing, Lime Salt gf

Smoked Lamb Loin, Chapatti Bread, Mango & Mint Chutney

HOT ITEMS

Haloumi, Pickled Carrot, Nigella Seed Spring Roll v

Chicken Truffle Arancini, Parsley Crumb, Salsa Verde gf

Peppered Beef Cheek & Red Wine Pie, Roasted Tomato Relish

Prawn, Chorizo Skewer, Sumac Hollandaise

Steamed Pork Gyoza Dumplings, Red Vinegar





SIT DOWN MENU

ENTRÉE

Roast Beets, Baby Herb Salad, Goats Curd, Walnuts gfv

Smoked Chicken, Compressed Apple, Palm Heart, Brandy Snap gf

Jamon, Wood Smoked Truss Tomato, Olive Grissini, Truffled Pecorino

Ceviche of Kingfish, Coriander, Chilli, Native Lime, Cucumber

Pork Belly, King Prawn, Crackle, Black Cherry Vinegar gf

MAIN

Ricotta Gnudi, Wild Mushrooms, Tomato, Sage & Brown Butter v

Formed Chicken, Sweet Potato Orange Mash, Zucchini Flower, Wine Jus

Sous Vide Pork Loin, Scorched Parmesan Cauliflower, Curled Crackle, Crushed Purple Congo gf

Beef Medallions, Formed Cheek, Caponata, Marrow Butter Jus gf

DESSERT

Mango Panacotta, Roasted Peach, Basil, Choux Crisp

Milk Chocolate Cylinder, Torn Red Velvet, Orange Curd, Salted Caramel

Meyer Lemon Shortbread Tart, Torched Meringue, Yoghurt Sorbet

Minted Berry Flan, Vanilla Bean Ice Cream, Hazelnut Praline

Turkish Delight, Rhubarb Mousse, Smashed Pistachio, Cream Fraiche