

Entree

Lemongrass roasted barramundi, coconut tom yum, pickled mushrooms, Asian herbs, burnt chilli oil (gf)

Sage grilled chicken, ratatouille, whipped ricotta, baby kale, balsamic glaze (gf)

Slow roasted heirloom tomatoes, stracciatella, black garlic dressing, fresh herbs (vegetarian, gf)

Roasted cauliflower and cheddar ravioli, grilled broccolini, brunt butter, chives (vegetarian)

Grilled lamb backstrap, Tahini labneh, walnut and coriander tarator, rose water pickled carrots (gf)

Asian glazed pork belly, miso pumpkin cream, grilled oyster mushrooms, edamame, pork crackle

Gin cured salmon, lemon gel, horseradish yoghurt, pickled beetroot, baby herbs (gf)

Casarecce caccio ē pepe, crushed peas, rocket, local olive oil, crumbed pecorino (vegetarian)

Torched hiramasa kingfish, blood orange gel, pickled heirloom carrots, citrus segments, baby shiso (vegetarian, gf)

Sou vide beetroot carpaccio, whipped Tofutti, rocket, roasted pinenut, pomegranate dressing (vegan, gf)

Valid 31/12/24



Main Course

Char grilled beef fillet, roasted cauliflower cream, charred broccolini, sweet potato rosti, jus (gf)

Slow cooked salmon fillet, pomme mousseline, seasonal greens, watercress, apple cider beurré blanc (gf)

12-hour braised lamb shoulder, garlic parsley coulis, confit kipflers, greens, mustard cream sauce (gf)

Grilled beef fillet, potato skordalia, green beans, pickled heirloom carrots, Milawa shiraz jus

Slow cooked beef cheek, roasted carrot cream, greens, heirloom beetroot, gremolata, jus (gf)

Char grilled chicken breast, sweet potato puree, charred corn, broccolini, chimichurri (gf)

Turmeric barramundi fillet, hot and sour eggplant, greens, coconut sambal, curry oil

Garlic and ginger marinated chicken fillet, pressed coconut rice, green beans, rendang sauce, pickled cucumber

Grilled pork sirloin, daikon rosti, gai lan, roasted sesame seeds, plum char siu glaze

White corn polenta cake, many mushroom ragu, broccolini, truffle oil, pea velvet, parmesan crumbs (vegetarian, gf)

Valid 31/12/24



Dessert

Local honey and white chocolate parfait, roasted pear, apple gel, candied walnut praline

Jaffa dark chocolate mousse tartlet, citrus segments, orange gel, chocolate crumble, baby mint

Cocoa panna cotta, cherry compote, chocolate soil, espresso syrup, fresh berries (gf)

White chocolate lava cake, raspberry coulis, whipped mascarpone, vanilla bean ice cream

Salted caramel Eton mess, vanilla crème fraîche, preserved strawberries, seasonal berries (gf)

Frozen chocolate and Nutella cheesecake, candied hazelnuts, chocolate crumble, blueberry gel

Cannoli Siciliani, ricotta cream, chocolate velvet, pistachio crumble, caramel popcorn, raspberry gel

Almond milk and vanilla panna cotta, strawberry and rosemary granita, sour cherry gel, baby mint
(vegan, gf)

Package Options

3 Course Alternate Serve

\$82.00 per person

Canapés on arrival

2 Entree

2 Main Course

2 Dessert

Tea, brewed coffee and chocolates

2 Course Alternate Serve

\$75.00 per person

Canapés on arrival

2 Entree

2 Main Course

Tea, brewed coffee and chocolates

Or

Canapés on arrival

2 Main Course

2 Dessert

Tea, brewed coffee and chocolates

Beverage Packages

5 hour Bottled Wine

\$55.00 per person

Bottled red and white wine

Draught Beer

Soft Drink

Sparkling for wedding toast

6 hour Bottled Wine

\$62.00 per person

Bottled red and white wine

Draught Beer

Soft Drink

Sparkling for wedding toast

Drinks charged on consumption

Bottled red and white wine

Draught Beer

Soft Drink

Sparkling for wedding toast

Valid 31/12/24



Optional additions for your consideration

White chair covers \$7.00 per chair

White linen napkins \$2.00 each

Meals for children \$45.00 per head

Meal provision for entertainment, photographer or video persons \$50.00 per head

Valid 31/12/24

