

Entree

Lemongrass Atlantic salmon, coconut tom yum, coconut prawns, Asian herbs, burnt chilli oil

Sage grilled chicken, saffron crème, caponata, basil oil (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 yoghurt, pickled beetroot salsa, paprika chimichurri (gf)

Slow cooked pork shoulder, braised red cabbage, BBQ spring onion, honey mustard sauce (gf)

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

King prawns and avocado tartare, tomato couli, pickled fennel, herb oil (gf)

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 31/12/25



Main Course

Char grilled beef fillet, miso soubise, charred broccolini, sweet potato rosti, jus (gf)

Atlantic salmon fillet, pomme mousseline, seasonal greens, slow cooked tomato, lemon honey dressing (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 wagyu beef, roasted pumpkin cream, greens, heirloom beetroot, mustard jus (gf)

Char grilled chicken breast, sweet potato puree, green beans, charred corn salsa, chimichurri (gf)

Barramundi fillet, leek puree, seafood xo sauce, kipfler potato, green beans, herb oil

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

Confit duck leg, horseradish scalloped potato, green beans, honey carrot, blueberry sauce (gf)

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

Valid 31/12/25



Dessert

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

Goat cheese cheesecake, fig jam, walnut sand, salted caramel sauce

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)

Peach tarte tatin, sweet nut dukkah, yoghurt sorbet, amaretto syrup

Raspberry crème caramel, 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

\$85.00 per person

Canapés on arrival

2 Entree

2 Main Course

2 Dessert

Tea, brewed coffee and chocolates

2 Course Alternate Serve

\$77.00 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

\$57.00 per person

Bottled red and white wine

Draught Beer

Soft Drink

Sparkling for wedding toast

6 hour Bottled Wine

\$65.00 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 31/12/25



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 31/12/25

