

cherish the moment

3 course menu selection

Choose 2 selections per course for an alternate service

Entrée

Baby beetroot and caramelised onion goats cheese tart, tomato, new season olive oil

Confit pork belly, preserved cabbage and apple salad, sweet and spicy candied fruit

Sautéed king prawns, chorizo, cherry tomato, basil and a touch of chili

Smoked salmon, salmon roe, blueberries, wild capers

House made cured and smoked duck, pickled grapes, crispy kale

Main

Risotto with wild mushrooms, parmesan wafer, truffle oil

Seared ocean trout, cavolo nero, confit fennel, sauce vierge

Roast chicken breast, mushroom ragout, braised leeks, jus gras

Dukkah crusted lamb, kumera mousse, steamed greens, mint yoghurt

Char-grilled beef sirloin, roast potatoes, braised shallot, red wine reduction

Dessert

Sticky date pudding, butterscotch sauce, vanilla ice cream

Vanilla panna cotta, poached seasonal fruit, cinnamon and oat crunch

Chocolate fondant, peanut butter and honeycomb ice cream, salt caramel

Mini pavlova, lemon custard, fresh berries

Tea and coffee station, wedding cake served on table platters

