

# Wedding Food Menus

# Shared Menu

## Entree

Please select two

Tiger Prawn Salad, cucumber, green papaya, chilli, peanut GF DF

Serrano Ham, goats curd, rockmelon, vinocotto, rocket GF

Cured Petuna Ocean Trout, avocado, buttermilk, rye

Pork Belly, celeriac remoulade, apple, watercress GF

Heirloom Tomato, handmade burrata, sunflower, basil, balsamic V GF

Truffle Mushroom Tart, onion jam, parmesan, mustard leaf V

## Main

Please select two

Cone Bay Barramundi, crushed potato, fennel, caper and pine nut salsa GF

Charred Huon Valley Salmon, harissa, green beans, cous cous, preserved  
lemon DF

Fregola, lamb shoulder, chilli, cherry tomato, olive, mint

Angus Beef Cheek, truffled polenta, forest mushroom, cavolo nero, jus GF

Confit Duck Leg, potato rosti, red cabbage, broccolini, jus GF DF

Corn Fed Chicken Breast, butternut pumpkin, pea, serrano ham GF





# Shared Menu Cont.

## Sides

Please select two

- Mixed leaf salad (included) Kipfler Potato with butter and mint V GF
- Tomato Salad with buffalo mozzarella, balsamic and basil V GF
- Maple Glazed Pumpkin with roasted chillies and seeds V GF DF
- Steamed Greens with lemon and olive oil V GF DF

## Dessert

Please select two

- Pavlova with seasonal fruit, passionfruit and honeycomb V GF
- Chocolate Mousse Gateaux with berries and salted caramel V
- Coconut Panna Cotta, seasonal fruit, meringue GF DF V
- Passionfruit Tart, pine nut brittle, passionfruit sorbet V
- Chocolate Fondant, hazelnut praline, vanilla bean ice cream GF V
- Selection of Australian Cheeses with quince paste, grapes, lavosh V
- Seasonal Fruit V GF DF

