

HOT & COLD CANAPÉ SELECTION ON ARRIVAL

Chef's selection of 3 hot and 3 cold savouries

CHEF'S GOURMET BREAD BASKET PER TABLE

Unsalted butter, balsamic and infused olive oil

ENTRÉE

ANTIPASTO

Mushroom and truffle frittata, prosciutto cotto, cured Serrano ham, spiced olives, roasted artichoke and baby aubergine, capsicum and feta involtini, zucchini flower with extra virgin olive oil and balsamic fig reduction

SOUTHERN OCEAN SEAFOOD TASTING

Smoked salmon, king prawns, oyster with shallot mignonette, Blue Swimmer crab meat, salmon roe and avocado salsa (gf)(df)(nf)

DUKKAH-SPICED ROAST CHICKEN BREAST

Asparagus, pomegranate, wild mushrooms, orange cheeks and saffron aioli (gf)(df)(nf)

SMOKED OCEAN TROUT TARTARE

Tian shape with flaky smoked trout morsels, crème fraîche, salmon caviar, beans, kipfler potato and emulsified Sherry vinaigrette (gf)(nf)

PUMPKIN & SAGE RAVIOLI

Pasta pillows filled with sage and caramelised pumpkin, served with goats curd, fried sage leaves and a roasted basil infused tomato sauce

PAN-SEARED DUCK BREAST

Confit of red slaw, roasted sweet potato, blackberry compote, fig vincotto and Melba toast

MAIN

BBQ & OVEN-ROASTED OTWAY PORK LOIN

Caramelised pineapple compote, peppered crushed kipfler potatoes, broccolini and hoisin butter sauce (gf)

ROASTED RIVERINE RUMP OF LAMB

Sautéed pine nut, raisin and spinach, potato roesti, ginger glazed carrots, trussed tomato and red wine jus (gf)

SLOW-COOKED KING SALMON

Crushed peas and pencil leeks served with a creamed skordalia of Blue Swimmer crab meat, potato, garlic and extra virgin olive oil

BAKED HONEY-MUSTARD CHICKEN SUPREME

Potato and onion cake, pear and ginger chutney, broccolini and natural jus

ROASTED TENDERLOIN OF BEEF

Porcini mushrooms and potato gratin, carrot mousse, confit of garlic, green sautéed beans, cherry truss tomatoes and Shiraz glaze

PAN-FRIED BARRAMUNDI FILLET

Blue Swimmer crab pasta pillows, lemongrass and ginger broth, Enoki mushrooms, basil, chilli and crispy onion salad

DESSERT

BAKED PEAR & FRANGIPANI TART

Jam and amaretto glaze, candied walnuts and double cream

LEMON & LAVENDER PARFAIT

Layered lemon and lavender cream cheese with blueberry cream and biscuit soil

TIRAMISU CLASSIC

Layered Savoiardi biscuits soaked in Italian espresso with mascarpone mousse

MAGICAL DARK CHOCOLATE DOME

Gold dusted with crème brûlée centre (flourless)

RICOTTA & CHERRY STRUDEL

Flaky filo pastry filled with ricotta cheese, Morello cherries and vanilla anglaise

PASSIONFRUIT CURD WITH BURNT ITALIAN MERINGUE

Citrus coulis and raspberries

Coffee, Tea and Chocolate - Individually made coffees, selection of black and herbal teas and Belgian chocolates

Wedding Cake - Served on platters in petit four slices