

# menus.

## WEDDINGS + EVENTS //

Our wedding menus consist of Banquet and black tie menus

**page 2** - Banquet menus

**page 3** - Black tie menus

**page 4** - Sides + salads

**page 5** - Pricing + additional info

~ Choose a Banquet or Black tie menu

~ Then Choose your sides

~ Canapes, Sides and other options can be added.

Contact us if you would like to customise our menus



## BANQUET //

### VEGETABLES

Field mushroom, green romesco, friarelli, ricotta salata  
Gnocchi, ricotta & spinach, sage butter, black pepper  
Zucchini flowers, lemon ricotta, romesco  
Rainbow shard, green olive, salsa di nochi, lemon

### SEA

Confit salmon, samphire, grapefruit, sorrel, creme fraiche  
Kingfish, green papaya, cherry tomato, galangal dressing  
Crispy snapper, tamarind, aromatic salad  
Half shell Ballina prawns, herbs and garlic  
BBQ octopus, honey vinegar glaze, labneh  
Kingfish crudo, yoghurt, citrus, herbs, green chilli  
Crumbed trout, aqua pazza

### PASTURE

Vitello tonnato  
Wood roasted chicken, green olives, anchovy butter  
Wood grilled Wagyu rump, Montpellier butter, lemon \*(Supplement \$5 per person)  
Rum glaze pork, burnt lime, seed mustard

## BLACK-TIE //

### TO START

Yellow fin tuna & avocado tian, tobiko, miso butter

Lamb loin, labneh, eggplant & wood sorrel with lemon vinaigrette

Glazed duck breast with roast fig, parsnip, pomegranate & purple watercress

King prawns in bisque sauce, chive oil & nasturtiums

### TO FINISH

Brooklet Springs chicken ballontine, pumpkin, crispy sage butter, asparagus

Line caught fish, sweet corn & butter sauce, radishes and baby spinach

Fillet mignon, potato puree, rainbow chard & brocolini with jus gras

Ricotta ravioli with reisling buerre blanc, chervil & pecorino

## SIDES + SALADS //

### BREADS

Sourdough with cultured butter  
Focaccia with rosemary oil & balsamic  
Flour dusted dinner rolls with lurpak butter

### RAW

Wedges of baby cos, lemon vinaigrette  
Green beans with lime tahini mayonnaise  
Heirloom tomatoes, extra virgin olive oil, black pepper, salt  
Buffalo mozzarella, ricotta, shaved rockmelon, baby capers

### ROASTED

Heirloom carrots, zaatar, smoked labneh  
Beets, crushed brazil nuts, marjoram, sherry vinegar  
Waxy potatoes in goose fat, garlic and thyme  
Butternut pumpkin with sweet spices, lime, green chilli & coriander

### TOSSED

Pickled baby peppers with fennel  
Garden leaves in soy & balsamic  
Radicchio with vincotto, orange and bocconcini  
Pea tendrils, gem lettuce, pear, walnuts, honey mustard



## PRICING + ADDITIONAL INFO //

### PRICING

2 canape/3 canape      \$14/22 per person

>> please see our canape menus for more details

2course - starter and main only      \$72 per person

2course - starter, main & 2 sides      \$95 per person

Please contact us below about additional side dishes to compliment your meal

Individual flatware and glassware not included

Service staff quoted separately

Minimum 30 person

\*travel fee may apply\*

CONTACT US