

SAMPLE WEDDING MENUS

CANAPÉ PACKAGES

Canapés

Cash cake

Wagyu tartare crostini

Pea and crème fraîche tart

Duck croquette with house pickles

Truffle mushroom arancini

Pork belly, parsnip and cabbage

Substantial canapés

Beef sliders

Chicken katsu sliders

Black truffle risotto

Slow cooked duck orzechette with celeriac

Gnocchi and pecorino

Lobster roll

Stations – at an additional cost

Oysters, charcuterie or dessert

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Two-hour package – choice of five canapés and two substantial. 30-minute canapé package – choice of two canapés.

*Subject to change.

SAMPLE WEDDING MENUS

2 OR 3 COURSE MENU

Entrée

Confit pork belly, corn, apple and leek

Handmade gnocchi, pecorino sauce, rosemary, feta and walnuts

Grilled prawns, roasted pumpkin, radish and cucumber

Wagyu tartare, potato and pickles

Mains

Grilled Murray Cod, fennel and caviar sauce

Wild mushroom and black truffle risotto

250g Black Angus beef fillet MB2 , mushroom ragu and potato fondant

Slow cooked Wagyu lamb rump, carrots, radish and chard

Dessert

Chocolate crèmeux cake with raspberry cream and sorbet

Caramel and white chocolate buvarois with candied peanuts

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*Subject to change.