



Wedding Menu

Entrees

One dozen 'A' Grade Sydney Rock Oysters - Natural with Red Wine Vinaigrette	36 doz	18 half doz
Terrine of Crayfish, Scallops & Salmon with a Saffron Scented Fumet		25
Tempura of King Prawns with toasted Black Sesame Seeds and a Honey & Soy dressed Salad		27
Fresh Goats Curd Tart with Watercress and Honey & Vanilla Balsamic		19
Quail Ballottine with Foie Gras & Truffle infused Ravigotte Dressing		20

Mains

Nori wrapped sous vide Salmon filled with Queensland Sea Scallops on baby Bok Choy with White Miso Beurre Blanc and Salmon Roe		32
Grilled Spatchcock de-boned, marinated with garlic and herbs on warm salad of Pink Fir-apple Potatoes & Green beans with Verjuice Dressing		28
Lightly smoked Duck Breast & Confit Leg with Caramelized Orange Sauce and Beetroot Relish		32
Rack of Herb & Parmesan Crusted Lamb with a Cauliflower Timbale and Steamed Asparagus		35
Black Angus Eye Fillet 250g with Mushroom Ragout, Potato Gratin and Red Wine Jus		45

Cheeses

Selection of Australian & Imported Cheeses (<i>per person</i>)		18
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Desserts

Strawberry, Champagne & Passionfruit Sorbets with Spun Sugar		16
Flourless Chocolate Cake with hot Espresso Fudge Sauce and Vanilla Bean Ice Cream		16
Buttermilk Pannacotta with Wine Jelly and Praline Pistachios		16
Prune & Armagnac Tart with Armagnac & Vanilla bean Ice Cream		16
Espresso Coffee & Petit Fours		4

Please use this menu as a guide as prices and items may vary due to seasonal availability

GST inclusive