

wedding menu 2011/2012 \$110 per person

entrée (Select 2)

Cured Salmon

w Pickled Beetroot, Bitter Leaves & Grapefruit

Crispy Slow Cooked Pork Belly

w Muscatel Raisins, Compressed Apple, Mustard Greens

Venison Carpaccio

w Foie Gras Mousse, PX Sherry, Cocoa Crunch

Goats Cheese Mille Feuille

w Rocket, Witloof, Walnut and Manuka Honey Vinaigrette

main (Select 2)

All served with seasonal vegetables & potatoes

Grilled Lamb Loin & Braised Shoulder

w White Beans, Tomato & Garlic

350g Grilled Ribeye Steak

w Maitre d'Hotel Butter, Morel Mushroom Jus

Market Fish

w Olive Oil Potato Puree, Scallop Escabeche, Baby Herbs

Roasted Free Range Chicken Breast

w Leg Cannelloni, Spring Vegetables

desserts (Select 1)

Valrhona Chocolate Pave

w Raspberry Jelly, Salted Peanut Ice Cream

Passion Fruit Cream

w Meringue, White Chocolate

Warm Apple Cake

w Butterscotch and Elderflower

Strawberry & Vanilla Semi Freddo

w Rhubarb Jubes & Pistachio

Plunger Coffee and Tea are included as beverages.

Please note that all menus are subject to change according to seasonal variations and availability of produce

Prices are subject to review.

