



GOLD MENU

WEDDING



\$75 PER PERSON

Includes canapes for guests upon arrival.

Please select two dishes from each course.

All meals are alternate drop.

Special dietary requirements catered for upon request.

ENTREE

*Moroccan spiced lamb kofta on roasted carrot hommus, crispy baby cos chiffonade & tzatziki
Seared scallops on roasted pumpkin, baby beetroot & herbed cheese topped with frisee & sticky
beetroot balsamic*

*Battered local tiger prawns with petite asian salad, enoki mushrooms, crispy vermicelli & lime &
chilli glaze*

*Chimmichurri beef skewers with coconut & kaffir lime rice, fried
shallots & bok choy*

*Seared Tasmanian salmon with snow pea tendrils, cherry tomatoes, mint and pickled red onion with
orange wasabi mayonnaise*

*Lightly spiced chicken tenderloins with mesclun, avocado puree, smoked red pepper coulis & toasted
pine nuts*

MAINS

*Dukkha crusted lamb rump on creamy mash with pepperanata, labneh, micro salad & rosemary jus
Crispy skin pork belly infused with cinnamon & star anise on roasted root vegetables, cider braised
apple puree, sticky jus & beetroot balsamic*

*250gm Prime Sirlion steak with thyme & eschalot tart, asparagus wrapped proscuito, crumbled blue
vein & cabernet sauvignon jus*

*Roast five spice Chicken Breast with sweet potato puree, braised Chinese mushroom ragout & sesame
fried asparagus*

*Asian infused confit duck leg with broccolini, potato galette and roasted cherry tomatoes with an
orange coriander glaze*

*Crispy skin snapper and local prawns on saffron mash with zucchini pappardelle, tomato beurre-
blanc and curry oil*

DESSERTS

*Chocolate and jaffa cheesecake with chocolate & pistachio crumbs, Timboon salted caramel ice-cream
& strawberries*

Vanilla bean panna-cotta with tropical fruits, green ginger syrup & macadamia nut shortbread

Bittersweet chocolate tart with berry sorbet, raspberry coulis & white chocolate shards

Warm chocolate brownies with Baileys ice cream, hazelnut praline & Frangelico anglaise

*Warm apple, cinnamon & raspberry clafoutis with red wine poached pear, sticky syrup & double
cream*