FOOD & **BEVERAGES**

Formal 3 Course Menu

ENTRÉE

alternating choose 2

Lemon thyme marinated Swiss brown mushrooms with cashew nut & potato cream puree, truss tomato confit, baby basil & pickled heirloom carrots (v, gf)

Butter nut pumpkin risotto with creamed potato puree, 24-month aged parmesan, chives, edible flowers, sea salt & cold pressed olive oil (v, gf)

Bannockburn free range poached chicken salad with petti leaves heirloom vegetables, lemon oregano vinaigrette & edible flowers (gf, df)

Huon salmon terrine with creamed lemon zested ricotta, truss tomato confit, fresh lemon, Yarra Valley caviar & shaved beetroot (gf)

Wagyu beef cheek ravioli in a light tomato sugo, crispy basil, truffle parmesan sable, cold pressed olive oil & soft herbs (gf)

MAINS

alternating choose 2

Saffron cannelloni with pumpkin puree, creamed spinach, lemon zest ricotta, burnt butter sauce, roasted cashews, 24-month aged parmesan & crispy sage (v)

Huon Salmon fillet with roasted King Edward mushrooms, carrot & star anise butter puree, heirloom carrots, marinated fetta & winter peas (gf)

La lonica twice cooked chicken breast with sautéed portobello mushrooms, clotted cream, mustard jus, shaved parmesan & soft herbs (gf)

Amelia Park 5-hour slow braised lamb shanks with truffle & chive potato puree, broad beans & black olive sticky jus (df)
Riverina premium sirloin with a twice cooked duck fat potato gratin, maple mustard & burnt hollandaise compound butter (gf)

DESSERTS

alternating choose 2

Calibre dark chocolate bar with handmade edible soil, macerated raspberries & fresh honeycomb

Edible garden with creamed white calibre chocolate, passion fruit puree, selection of winter berries, edible flowers

& blood orange sorbet

Passion fruit cheesecake with white chocolate cream, fresh raspberries, lemon curd, Valencia orange jelly & edible gold
Citrus tart with candied oranges, selection of fresh fruits, egg yolk vanilla bean ice cream, handmade soil & edible flowers
Tiramisu with vanilla bean mascarpone cream, coffee jelly, white chocolate caviar & pistachio biscotti

* Menus subject to change



Beverages

STANDARD BEVERAGE PACKAGE

Angove Sauvignon Blanc Semillon & Shiraz Cabernet
Angove Chalk Hill Bubbles
James Boag's Draught
Toohey's Extra Dry
Hahn Super Dry
James Boag's Premium Light
Assorted soft drinks
Sparkling & still water
Freshly brewed tea and coffee

Wine, Beer & Spirit Upgrades Available

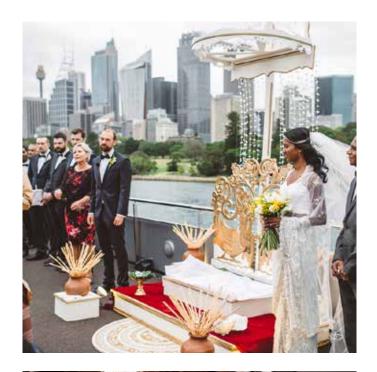
SPIRITS

Vodka, Gin, Scotch, Bourbon, Whiskey and Rum

BRINGING YOUR OWN

We allow 1 bottle per table and 2 varieties







Optional Extras

The below menu items can be served as platters to the tables in addition to your chosen menu.

ADDITIONAL MENU ITEMS

Platter of King Prawns

Platter of Oysters

Salt & Pepper Calamari

Antipasto platters

DECORATIVE

Chair sashes

Topiary trees and hedges

Photo booths

Red carpet or White carpet

Lolly buffet

Bridal arch

Fairy lights

Wishing well

Stage

