



**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 Ionica 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

