

cocktail reception





live interactive stations

biota produce table

- selection of bread
- cultured butter
- artisan cured meats
- dip and crudité selection
- sliced Berkshire ham
- smoked salmon
- selection of pickles
- farmhouse cheeses
- seasonal garden salads
- chicken liver parfait



local 'redleaf farm' suckling pig

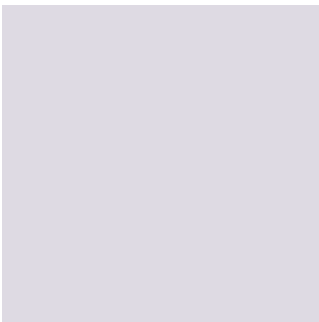
- suckling pig on spit
- sardinian soft white rolls
- pickled cabbage
- aioli

duck station

- cucumber
- hoisin
- shallots
- pancake

raw bar

- sashimi kingfish
- sashimi mackerel
- sashimi trout
- seaweed salad
- wasabi
- yamaso soy
- nigiri rolls
- seasons best oysters
- chilled sea prawns



dessert canapé table

- bitter chocolate and salted caramel
- lemon curd and ash meringues
- champagne and orange marshmallows
- banana and rosemary truffles





sit down

e

braised beef raviolo – pecorino – aerated white asparagus – sage

house cured trout – beetroot – wood sorrel – yoghurt – roe

(v) – heirloom tomatoes – fresh burrata – garden basil – jerez vinegar

chilled hen terrine – truffle – endrime – crème fraiche



m

creamed potato – charred leek – watercress roast spatchcock

– hazelnuts – pear – speck – preserved lemon seared snapper –

spring garden vegetables – gnocchetti – bonito broth

(v) – virofly spinach gnocchi – reggiano – confit egg yolk – puffed grains

lamb rump - olive caramel – farro porridge – garden rocket – carrot



d

whipped bitter chocolate – cocoa coffee crumb – blackened orange

meyer lemon curd – passionfruit meringue – yoghurt sorbet – pistachios

roast almond parfait – rhubarb – hibiscus – white chocolate raisins burnt

vanilla custard – cardamom pears – malt sponge – pear gel

fresh ricotta – honey – soft fruits – garden lavender – pepper



2 course (alternate serve)

3 course (alternate serve)

please select two dishes per course

seasonal sides with all meals



additional

wedding cake

'farmhouse cheese tower'
selection of the best australian and european cheeses
served as whole rounds and built into a tower

'bitter chocolate & coconut ganache'

'white chocolate & coffee'

'armedei chocolate truffle tower'

cheese plates

(4-6 people per plate)

lavosh – sourdough – carrot marmalade – pear gel – truffle honey

children's meals

(one main & dessert)

chicken schnitzel – home cut fries – broccolini
linguni – parmesan – chive butter
battered fish – home cut fries – mayonnaise
spaghetti – beef sauce – parmesan

banana – caramel – biscuit soil – vanilla crème

