

# Wedding Menu Selection

## Entrée Selection (Cold)

Slow Poached Ocean Trout, Soft Kepler potatoes, green beans, Mascarpone, and baby herbs (GF)

Tasmanian Salmon Gravlax, Sweet and Sour baby vegetables and whipped Ricotta (GF)

Goats Cheese mousse, roasted baby beetroots, green peas gel, locally grown baby vegetables and herbs (GF/  
Veg)

Marinated Compressed watermelon, green tomatoes, Soymilk Ricotta and freeze-dried watermelon and  
balsamic glaze. (GF/DF/V)

Seared Scallops, Parsnip mash, grilled chorizo, and micro herbs (GF)

Marinated Prawn cutlets, avocado and tomato salsa, salmon caviar

## Entrée Selection (Hot)

Stuffed Lamb kibbeh, green chickpeas hummus, pita chips and baby herbs

Pan seared Potato Gnocchi, Sautéed Forest mushrooms, semi dried tomatoes, pumpkin puree and aged  
Parmesan. (VEG)

Three Mushrooms Ravioli, Tomato Raghu, parmesan and baby herbs (VEG)

Spinach and tofu dumplings and spiced Asian vegetable broth (VEG)

Kataifi wrapped prawns, Mango, Coriander, Bell pepper salsa & smoked eggplant puree.

## Mains Selection

Slow cooked Australian beef short ribs, Mashed potatoes and poached baby vegetables (GF)

Cape Grim Beef Sirloin, baby carrot Vichy, Potato gratin and natural jus (GF)

Grilled Australian Barramundi, Sweet potato Roastie, Broccolini and Sauce Romesco (GF)

Herb crusted Chicken breast, Blanched Baby carrots, Young Almond puree and chicken jus

Grilled Tasmanian salmon, Potato cake, steam green beans and saffron volute sauce (GF)

Grilled Lamb Loin, Parmesan Risotto, Forest mushrooms and natural pan juices (GF)

Herb crusted Lamb rump, French Style Ratatouille, and lamb jus.

Confit duck Maryland, Du pay lentils, carrot mousse, asparagus, and jus (GF)

## Dessert Selection

Kaffir lime Panna cotta & locally grown melon and berry salsa

Green tea and Mandarin Tiramisu, fresh and dried berries

Warm French apple tart and Vanilla bean ice cream

Lemon curd and Italian meringue tart with berry sorbet

Chocolate and macadamia brownie with vanilla bean ice cream

Classic Italian Tiramisu