

BON MARCHIÉ

Entrée

Confit pork belly
+ green pea puree

King prawn cocktail
sauce rose marie*

Thai beef noodle salad
+ candied peanuts

House made gnocchi in a rich napoli sauce
fresh garden peas + shaved parmesan

Roasted baby beets + quinoa salad
+ thyme infused grilled chicken



Main Meal

Chicken Scallopini
creamy mushroom sauce
+ sweet potato mash

Grilled Market fish
sweet pea puree, caramelised eschallots
+ baby caper butter

12hr slow braised beef cheek
on garlic potato puree + buttered greens

Succulent roasted pork
baked root vegetables,
classic gravy + apple compote

Italian lamb shanks in a tomato garlic sauce
on creamy mash + roasted carrots



GRANDEUR

Entree

Dry aged Sarrano Jamon,
cauliflower pannacotta, quince jam
+ baby apple

Sticky Chinese honey pork
brown rice, currants + garden peas

Rare roast beef
confit grape tomato, puff grain + noc chum

Caramelized fennel, buffalo mozzarella,
olive soil, baby golden beetroot + herb oil

Seared yellow fin tuna, ruby orange + soy glaze,
wasabi mash + pickled radish



Main Meal

12hr Slow braised beef cheeks, gnocchi,
beetroot relish, kale, crumble soft fetta

Grain fed scotch fillet*, pomme puree,
roasted baby onions, scorched broccolini,
+ bercy sauce

Sumac crusted lamb rump, fondant potato
caramelized eschallots, water cress & radish salad

Chicken supreme, skordalia,
bbq lemon sprouts + smoked Kessler, kelp gravy

Pan seared ocean trout*, Israeli cous cous
+ currant salsa, coriander yoghurt dressing



AFTERS

Dessert Bar

Have your wedding cake as the centre piece with your selection of 2 petite desserts...

Buttermilk Pannacotta
berry compote + shortbread shards

Dark Choc Mousse
chocolate dirt + fresh berry coulis

Cookies n Cream cheese cake + oreo crumb

Passionfruit cheese cake

Tiramisu
traditional or
white chocolate + blueberry

Eaton Mess with seasonal fruits

Deconstructed banoffee pie

Plated Desserts

Buttermilk Pannacotta
berry compote + shortbread

Dark Choc Mousse
chocolate dirt + fresh raspberry coulis

Citron tart Italian meringue
+ lemon sherbet

Cookies n Cream cheese cake
choc fudge sauce

Camembert fondue
fresh apple, toasted nuts, quince + croutes

