



SAMPLE TAILORED SEATED DINNER WEDDING MENU

CANAPÉS

Pea, prosciutto and parmesan arancini with lemon aioli
Peking duck rolls, with plum sauce
Mini potato rösti with sliced fillet minion, horseradish hollandaise
Seared tuna with a julienne of Asian herbs and a sticky sesame lime sauce

ENTRÉE

Tortellini of parmigiano reggiano, ricotta and pecorino, sage butter, pine nuts, goat's cheese, raisins, 30 year-old balsamic

BREADS

Sliced sourdough, rosemary and sea salt allumettes and parmesan crusted crispy pita spears served with King Island butter, olive oil and balsamic

MAIN COURSE

Char grilled fillet of Victorian beef, ox cheek ravioli, fondant potato, asparagus tips and broccolini

Served 50 /50 with

Twice baked duck breast and thigh served on braised wild mushrooms with pomegranate seeds, drizzled with thyme and red wine jus served with a shallot and spinach sauté tossed in balsamic vinegar

VEGETARIAN MAIN COURSE

Roast baby beetroot and caramelised red onion tarte tatin with a fine herb salad, asparagus and goat's curd, drizzled with a sticky cabernet glaze

TO THE TABLE – one bowl of each per table

Roasted potatoes with rosemary and garlic
Parmesan and rocket salad

WANDERING DESSERTS

Soft centred organic choc pudding with rich double cream
Baby waffle cones of mango and raspberry sorbet
Tea cup of vanilla bean brûlée with shards of toffee
Tiramisu in little caffieno glasses

Espresso coffee with macaroons and Cacao chocolates
Vanilla ice cream for affogatos