
WEDDING PLATED MENU

Diamond Two Course Alternate Drop - Entrée, Main & Wedding Cake as Dessert
Platinum Three Course Alternate Drop - Entrée, Main & Dessert

ENTRÉE

Noosa spanner crab stack with avocado salsa, vine tomato & finger lime mayonnaise
Huon smoked salmon with miso glazed eggplant, black sesame & enoki mushrooms
Tasting plate - smoked tomato bruschetta, pork & pistachio terrine & salmon rillettes
Prosciutto & local pumpkin salad with goats cheese, muscatels & hazelnut crumble
Grilled prawns with fried potato gnocchi, peas & broad beans, garlic & chilli pangrattato
Medium rare sliced beef with green pawpaw salad, Asian herbs & spiced tomato jam
Layered sand crab lasagne with rich tomato sauce, crustacean cream & fried basil
Spinach & ricotta agnolotti with truffle cream & shaved pecorino

MAIN

Roasted eye fillet with braised lentils & mushrooms, semi dried tomato and potato gratin
Roasted duck breast with mixed pea fricassee, garlic potato puree & Davidson plum jam
Grilled sirloin with green beans, salt & vinegar fried potatoes, béarnaise sauce
Market fish with sweet & sour pepperonata, corn & smoked almond romesco & crisp tostada
Asian spiced Tasmanian salmon with coconut rice, sambal, bok choy & sweet potato puree
Grilled pork cutlet with warmed fennel, grapes & cannellini beans with garlic & white bean puree
Pressed lamb shoulder with za'atar spiced quinoa, sheeps yoghurt & pomegranite braised sweet onions
Chicken breast with steamed broccolini, truffled pea puree, potato rosti & chicken & thyme jus

DESSERT

Vanilla bean panna cotta with strawberry jelly, fresh raspberries & raspberry éclair
Strawberries & cream mini cone with chocolate terrine, salted caramel macaron & lemon tart
Warm chocolate fondant with glazed berries & vanilla bean double cream
Caramel cheesecake with Oreo biscuit crumble & salted peanut praline
Dark chocolate tart with salted caramel macaron & malted milk mousse
Lemon & ricotta filled cannoli with pistachio crumb & Persian fairy floss
Coconut chia pudding with passionfruit, lavender & pineapple textures
Warm apple pie with pouring custard, vanilla bean ice cream & blueberries

TO FINISH

Freshly brewed coffee & tea

*Freshly baked bread served with each menu | *Menu is subject to change



WEDDING BUFFET

Bakers selection of bread with butter
Dressings & condiments
Continental cold cuts, Prager ham, pastrami & salami

SALADS (PLEASE SELECT 3)

Garden salad
Roasted carrot salad with cranberries, feta & almonds
Broccoli & cos lettuce 'slaw' with basil yoghurt
Brown rice salad with Asian herbs & sesame dressing
Pear & fennel salad with watercress & shaved gruyere

ROAST & HOT SELECTION (PLEASE SELECT 4)

Glazed leg of ham
Slow roasted lamb shoulder with mint sauce
Slow cooked beef sirloin with mushroom cream
Baked market fish with native dukkah crumb
Soy & ginger marinated Tasmanian salmon with Asian greens
Lemon & oregano marinated chicken breast with peas & beans
Roasted pork loin with apples, currents & pine nuts

HOT SIDES

In season greens
Roasted potatoes, parsnips & carrots

DESSERT SELECTION

Gourmet lamington slice
Eclairs & macarons
White chocolate, raspberry & walnut brownie
Rocky road slice
Fruit salad

TO FINISH

Freshly brewed coffee & tea

*Menu is subject to change

