

Wedding Menu Options

ENTRÉE

CAPESANTE IN SALSINA (GF)

Seared Harvey Bay Scallops on Tomato, Spanish Onion and Oregano Salsa

RISOTTO ZUCCA CON RICOTTA E PINOLI (GF)

Risotto with Pumpkin, Toasted Pinenuts

RAVIOLI BURRO E SALVIA (VEG)

Homemade Spinach and Ricotta Ravioli in a Burnt Sage Butter

CARPACCIO DI MANZO (GF)

Beef Carpaccio, Baby Capers, Spanish Onions, Crème Fraiche

TRIO OF CROQUETTES WITH RED PEPPER COULIS (VEG)

FIORE ZUCCHINE

Zucchini Flowers in Tempura Batter filled with Goats Cheese and topped with Olive Tapenade

MAIN

PORCHETTA AL MARSALA (GF)

Crispy Skinned Pork Belly, Baby Carrots, Toffee Apple,
Brandy Marsala Sauce

SALMONE ALLA GRIGLIA (GF)

Grilled Atlantic salmon, Sweet Potato Fondant,
Salsa Verde and Sail

FILETTO DI MANZO CON RAGU AI FUNGHI MISTI (GF)

Eye Fillet on Paris Mash with Porcini Mushrooms

PESCESPADA IN AGRODOLCE (GF)

Grilled Swordfish with Steamed Green Beans and a Reduction of Chardonnay
Vinaigrette with Capers, Olives, Red Onion and Sultanina grapes

SAND CRAB LASAGNETTA

Oven Baked Rolled Pasta with Sand Crab, Mozzarella, Aurora Sauce

AGNELLO ARROSTO CON SALSA VERDE (GF)

Rack of Lamb with Braised Fennel and Salsa Verde

POLLO E SALSICCIA (GF)

Free Range Chicken Breast, farced with Italian Sausage, Burnt Figs,
Red Capsicum Coulis

LOMBATA DI VITELLO ALLA GRIGLIA

Grilled Milk fed Veal Cutlet with a Rosemary rub served with Truffle & Mozzarella Croquettes

PLEASE CHOOSE ONE OF THE FOLLOWING SIDES FOR YOUR GUESTS TO SHARE

Sautéed Sebago Potatoes/Seasoned Sweet Potato Chips / Steamed Mixed Greens with Lemon Infused EVOO/Garden Salad

DESSERT

BIGNE AL CAFFE (GF)

Profiteroles dipped in Chocolate and filled with Espresso Cream

BRULEE CON PISTACCHIO BISCOTTI (GF)

House made Brulee of the day, Pistachio Biscotti

PANNACOTTA AL MIELE (GF)

Honeycomb Pannacotta, White Chocolate Mousse, Honeycomb Shards

TORTA AL CIOCCOLATO E ARANCIA

Orange Chocolate Ricotta Torte, Marmalade Jam, Crème Fraiche

MILLEFOGLIE CON MASCARPONE

Layers of Puff Pastry, Mascarpone and Raspberry Mousse

TIRAMISU

Original recipe with Savoiardi and Mascarpone

PLEASE NOTE WE CATER FOR MOST DIETARY REQUIREMENTS.

WE ARE MORE THAN HAPPY TO CUSTOM DESIGN A MENU TO SUIT YOUR REQUIREMENTS...JUST ASK!

MENUS ARE SUBJECT TO AVAILABILITY AND SEASONAL CHANGE!

TARTINE / CANAPE LIST

COLD

Chicken Escabeche, Paprika Aioli on Crouton
Natural Oysters with a Red Wine Vinegar and Shallot Dressing (GF)
Roasted Capsicum, Mozzarella Frittata, Tomato Jam
Rolled Smoked Salmon filled with Ricotta and Dill (GF)
San Daniele Prosciutto wrapped Grissini Bread Sticks
Swordfish Ceviche', Pickled Cucumber and Tomato Salsa (GF, DF)
Cherry Tomato Tartlets with Avocado & Goats Cheese Mousse (VEG)
Crusty mini Bruschetta, Cherry Tomatoes, Garlic, Basil (VEG)
Pork and Pistachio Terrine served on Toasted Croutons

HOT

Crumbed and stuffed Olives (VEG)
Seared Scallop, Crispy Prosciutto, Pumpkin Puree' (GF)
Traditional Arancini balls with Mozzarella and Napoli Sauce
Baked Mushrooms w cured Pork Cheek and Aioli (GF)
An assortment of Croquettes with Eggplant Relish (VEG)
Zucchini Flowers in Tempura Batter stuffed with Goat's Cheese & Olive Tapenade (VEG)
Panko fried Chicken, Pickled Apple and Cucumber Dressing
Eggplant Parmigiana with Ham, Mozzarella & Napoli Sauce
Tempura Prawns with a Chilli Lime Aioli
Panzerotti – Mini Calzone Pizzas

SWEET BITES

Honey Pannacotta & Sugared Shards (GF)
Espresso glazed Baby Profiteroles, Vanilla Cream
Orange & Chocolate & Ricotta Torte
Mini Lemon Meringue Pie

SUBSTANTIALS

Pulled Pork Slider, Apple and seeded Mustard Slaw
Crumbed Flathead, Shoestring Fries & Lemon Aioli
Roast Pumpkin, Ricotta, Pinenut Risotto (GF)
Calamari Fritte, Preserved Lemon & Aioli
Homemade Meatballs in Basil Tomato (GF)
Sand Crab Lasagne
Twice cooked Pork Belly, Pickled Carrot & Garlic Yoghurt (GF)



Please note that we can cater for most dietary requirements