

Wedding Menu

Wedding Set Menu

Option 1

\$49.9

Entrée

Zesty lemon, creamy avocado, ripe tomato, toasted almond slices, cucumber and fresh lettuce with green vinaigrette (vegan, GF, DF)

Or

Autumn salad of honey roasted pears, beetroot, crispy bacon, iceberg lettuce and toasted walnuts with red wine dressing (LG, DF, vegan w/o bacon & honey)

Mains

Free range chicken breast rubbed with Moroccan spices, steamed broccoli and cumin roasted pumpkin with creamy mushroom sauce (LG)

Or

House made potato gnocchi, broad beans, broccoli, gorgonzola, walnuts *V

Dessert

Carrot cake slices (V)

Or

Fruit salad with vanilla ice cream (V)

LG = low gluten*

DF = dairy free

V = vegetarian

*although we use gluten free products, our environment does contain traces of gluten

Option 2

\$59.9

Entrée

Vibrant bell peppers, red onions, fresh succulent corn, tomato, cilantro and fresh romaine lettuce with honey lime dressing (LG, DF, vegan w/o honey)

Or

Middle Eastern salad of smoked chicken, roasted beetroot, almond slices, mint and leafy greens with Greek yogurt and cumin dressing (LG)

Mains

Pan fried market fish, warm potato and bacon salad with romaine lettuce, drizzled with rich lemon butter sauce (LG)

Or

Red wine braised lamb shank, turmeric cauliflower, creamy potato mash/herb roasted potato, homemade shank gravy (LG, DF with roast potato)

Or

Thai green curry with roasted firm tofu, beans and sweet corn served on fragrant jasmine rice (vegan, LG, DF)

Dessert

Gluten free gooey brownie with chocolate sauce and ice cream on Oreo soil (LG, V)

Or

Vanilla flavored panna cotta with berry coulis and salted caramel ice cream (LG, V)

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Option 3
\$75.9

Entrée

Soup of the day served with warm bread and butter

Or

Lebanese pearl couscous, tomato, bell pepper, red onion, olives, feta cheese and extra virgin olive oil
with red wine vinaigrette (V, vegan w/o feta)

Or

Grilled chicken, avocado, capsicum, cucumber, toasted walnut with shredded cos lettuce mango cilantro
dressing (LG)

Mains

Pan fried prime salmon fillet on herb roasted potato with roquette and chives beurre blanc (LG)

Or

Red wine braised lamb shank, turmeric cauliflower, creamy potato mash, homemade shank gravy (LG)

Or

Paneer palok with buttery spinach and Indian cheese served with Basmati rice and paratha bread (V)

Desserts

Orange cheese cake, Cointreau essence with orange chocolate chip ice cream (V)

Or

Chunky rhubarb soup, orange caramelized figs and vanilla bean ice cream (V)

Or

Crème brulee with berries and salted caramel ice cream (V)

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Notes:

On pre-ordering only

We can remove one or two items from a dish to accommodate dietary requirements i.e: remove honey to make Vegan.

After consultation we can also swap one item for another i.e: GF brownie for another dessert (Cost may vary)

We might look into changing items according to season and availability