

☐ Given to kitchen

Alternate Drop Menu Tasting

Wedding Date: _____

Name: _____

Name: _____

Entree: _____

Entree: _____

Main: _____

Main: _____

Your Dietaries: _____

Your Dietaries: _____

Entree

☐ Chicken and brie croquette, basil yoghurt, roquette pesto and semi-dried tomatoes

☐ Black Angus Eye-Fillet carpaccio, bush tomato, radish, saltbush, macadamia, shallot oil (DF, LF, GF, NUTS)

☐ Potato gnocchi, San Marzano sugo, burrata, pine nuts, basil oil

Braised Hong Shao pork belly, cucumber, coriander and bean shoot salad, chilli-lime dressing, cashews (GF, DF, NUTS) ☐

Saffron and Moscato prawns, ricotta, fennel, pickled onion, strawberry gum lavosh, caper-orange vinaigrette (LF) ☐

Mains

☐ Roast chicken breast wrapped in sage and prosciutto, truffle mash potato, broccolini, red wine jus (GF, LF)

☐ Pan-seared barramundi fillet, thyme potato gratin, minted pea and asparagus salad, finger lime tapioca cream sauce (GF, LF)

☐ Braised beef short rib, fondant potato, kohlrabi and herb remoulade, green beans, beef reduction (GF)

Braised Middle Eastern spiced lamb shoulder, quinoa, eggplant, capsicum, zucchini, raisins, pomegranate, pistachio, tahini dressing (DF, GF, NUTS) ☐

Five-spiced duck breast, fennel, sauteed chilli, gai lan, bok choy, butternut pumpkin, Davidson plum dust, mandarin sauce (DF, GF, LF) ☐

Dessert

☐ Lemon meringue tartlet

☐ Salted popcorn macaron (GF, nuts)

☐ Flourless lemon cake (GF, nuts)

☐ Chocolate mud cake (GF)

☐ Churros with chocolate sauce

☐ Chocolate mousse tartlet