

☐ Given to kitchen



Feast Menu Tasting

Wedding Date: _____

Name: _____ Name: _____

Your Dietaries: _____ Your Dietaries: _____

Entree

Italian tomato arancini with basil yoghurt, roquette pesto and parmesan (GF, LF)

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

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

Mains

Roast chicken breast served with truffle mashed potatoes, prosciutto, sage and red wine jus (GF, LF)

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

Chef's selection seasonal roast vegetables (GF, DF, V)

Dessert

Choose 2 of the below options to be served roving

☐ Lemon meringue tartlet

☐ Chocolate mud cake (GF)

☐ Salted popcorn macaron (GF, nuts)

☐ Churros with chocolate sauce

☐ Flourless lemon cake (GF, nuts)

☐ Chocolate mousse tartlet