

Menu

Option 3 \$85pp

To start..

Fresh breads with whipped butter, EVO & aged balsamic

Seafood bisque with lobster sauce, prawn, calamari, clam & monkfish

Or

Beef carpaccio with aged parmesan, capers & rocket

Or

Roasted beets with baby spinach, pine nuts & goat's cheese in a Dijon, honey dressing

Mains

Confit duck leg with caramelized butternut & puy lentil & Steamed spring veg in garlic butter

Or

Herb crusted rack of lamb (stuffed portobello for veg option)

Potato & leek hash, steamed asparagus & red wine, balsamic jus

Or

Oven roasted John dory with blistered cherry tomatoes & asparagus, confit lemon & a Pea & fennel risotto

Dessert

Lemon curd with fresh berries & meringue

Chocolate & fruit truffles

Fresh fruit platter

Your Wedding cake