

Rustico Menu Package

CHEF'S SELECTION OF THREE PREMIUM CANAPES

SHARED STARTER

Mezzethaki platter, cured meats, chargrilled loukaniko, fefferoni, basil bocconcini, kefalograviera,
Kalamata olives, chef's dip, warm focaccia

SHARED ENTRÉES

Lamb ragu, spinach gnocchi, basil oil, Grana Padano, lemon pangrattato (NF)
Australian Calamari, confit garlic aioli (NF, DF)
Prawn, fermented Chilli, smoked chickpea hommus, preserved lemon & parsley oil (GF, DF, NF)
Handmade spanakopita (NF, V)

SHARED MAINS

Peri Peri chicken, lemon, fennel cream, broccolini, red oil (GF, NF)
Whole deboned lamb shoulder, couscous, kale, smoked labneh, jus, salsa verde, (NF, DF)
Charcoal rib eye, royal blue pommes, preserved lemon greens, jus (GF, NF)
Barramundi fillets, charred tomato, chorizo gremolata, spring onion oil (GF, NF)
Sous vide pork scotch, apple emulsion, fermented carrot, pork jus (NF, GF)

SIDE DISHES

Traditional Greek salad (V, GF, NF)

Red wine poached pear, rocket, shaved parmesan, rye crouton, pear vinaigrette (V, GF, NF)

Roasted beetroot & feta salad, garlic crouton, rocket, toasted walnuts, sticky balsamic glaze (V, GF)

Kale, wild grains, feta, red currants, pepitas, honey & mustard vinaigrette (V, GF)

Crisp kestrel potatoes, confit garlic aioli, pave salt (V, GF, NF)

Tuscan bread rolls & butter portions

DESSERT

Wedding Cake cut and served on platters with berry cream, chocolate soil & fresh strawberries

OR

If you wish to have an individually plated dessert, please contact our team for menu options

CHILDREN'S MENU (NF)

MAIN COURSE

Crumbed chicken, chips, salad, tomato sauce

Crumbed flathead, chips, salad, tomato sauce

Cheeseburger, chips, tomato sauce

Fusilli pasta ragu or napolitana sauce

DESSERT

Chocolate lava cake