

Seated Menu Package

CHEF'S SELECTION OF THREE PREMIUM CANAPES

STARTER

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

ENTRÉE

KIS wild gin cured salmon, sesame, dill aioli, pickled cucumber (NF, GF)

Bonito prawn, preserved lemon, chive, crisp (NF)

Drunken strawberries, tomato, whipped ricotta, lemon, sourdough (NF, V)

Lamb ragu, handmade spinach gnocchi, basil oil, pangrattato, Grana Padano (NF)

Pork belly, fermented pear puree, pickled shallot, green oil (NF, GF)

MAIN COURSE

Chicken breast, peri peri, preserved lemon, greens, potato rosti (NF, GF)

Lamb rump, smoked eggplant, heirloom carrot, salsa verde (GF, DF)

Beef eye fillet, truffle, royal blue potato, pepperonata, jus, green oil (NF, GF)

Sous vide pork scotch, apple emulsion, fermented carrot, pork jus (NF, GF)

Barramundi fillets, charred tomato, chorizo gremolata, spring onion oil (GF, NF)

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 individually with berry cream, chocolate soil & fresh strawberries

OR

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

CHILDREN'S MENU (NF)

MAIN COURSE

Crumbed chicken, chips, salad, tomato sauce

Battered fish, chips, salad, tomato sauce

Cheeseburger, chips, tomato sauce

Fusilli pasta ragu or napolitana sauce

DESSERT

Chocolate lava cake