

FAIRYTALE WEDDING PACKAGE 2011 MENU

Canapé's

Three canapé's on arrival Entree

Coffin bay octopus, chorizo and kipfler salad, salsa Verde

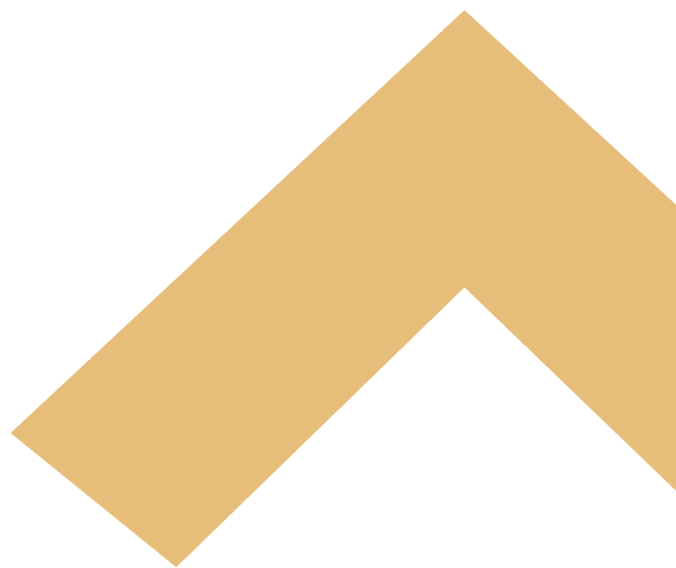
Twice baked cheese soufflé with apple and baby cos salad, verjuice dressing
(v)

Panko crumbed Angus, celeriac cream, sautéed winter mushrooms cabernet
sauvignon jus

Assiette of pork, celeriac cream, caramelised apple calvados

Smoked salmon, egg and cress salad, jamon and taleggio toasted brioche
sandwich

Roast organic duck breast, vanilla parsnip compression, quince jelly



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Mains

Sautéed Spätzle with Butternut pumpkin, Seeds, beurre noisette and wild
Rocket (v)

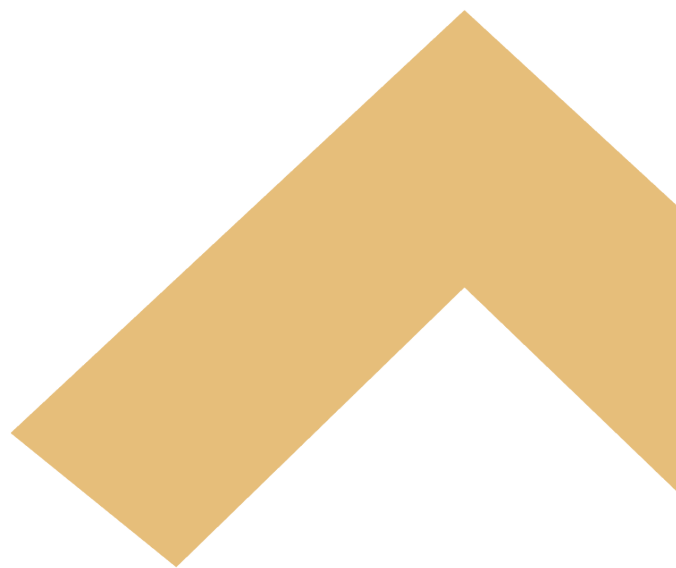
12 hour white Pyrenees lamb shoulder, parsnip cream, pickled antique
carrots

Pan seared Blue eye cod, orange and fennel salad, prawn colcannon

Confit duck leg, vanilla mash, braised spiced red cabbage

Organic chicken breast, sweet corn velvet, celeriac gratin

Angus sirloin, caramelized eschallots, antique carrot, potato fondant



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Sorbet (pre dessert)

Dessert

Lindt chocolate palette d'or, Ferrero Rocher ice cream, passion fruit curd

Rhubarb crumble, macerated strawberry ripple ice cream, milk cookies

Potted vanilla crème brûlée Cinnamon fritter, warm apple compote

Pink peppercorn spiced pavlova, passion fruit custard, balsamic ice cream

Coconut rice pudding, spiced brioche cubes, gingerbread ice cream

Selection of local and imported cheeses with house baked Lavosh,
Fresh honeycomb, quince

