

A Country Wedding



Toast the Bride & Groom

Billecart Salmon, Brut Reserve

Freshly shucked oysters (gf)

Gruyere Gougeres (v)



In the Garden

Negroni spritz, Watermelon babe, Asahi

Rice paper rolls - assorted

Squid ink tapioca crisps, tuna sashimi (gf)

Spring green tarts, parmesan cream (

Herb crusted fish finger



From the Bar

*Domaine Laroche 'St Martin' Chablis
Scorpo, Pinot Gris, Mornington Peninsula
Onannon, Pinot Noir, Mornington
Balgownie Estate, Shiraz, Bendigo
Crown Lager
Cheese & jalepeno empanadas
Brandade croquettes
Arancini - Prosciutto and mozzarella*



Under the eaves

*Hot roast rolls, pork, lamb, beef
Slaw, pickles, caramelised onions, cheese, sauerkraut
Sriacha, mayonnaise, jalepeno, hot sauce. Sweet Baby Ray,
Dijon, Whole grain mustard, tomato sauce, tatziki
Roasted potato with honey mustard dressing (GF) (V) (DF)
Cumin spiced cauliflower, fried lentil & spinach salad*



Grazing the night away

*Antipasto - Prosciutto, bresola, spicy lamb sausages,
salami, hummus, beetroot dip, olives, potato tortilla
Cheese board*



Just one more

*Cheese & jalepeno emapanda (V)
Brandade croquettes
Prosciutto & smoked mozzarella arancini*



Take me home

*Wedding cake: Italian sponge, Prosecco syrup, raspberry
mousse, cream cheese frosting*

