

# Wedding Menu

~ Start with house made sourdough ~

## ENTREE

Stuffed chicken ballotine, smoked eggplant purée, date & chili purée, herb salad

Chargrilled quail breast, confit leg boudin blanc, corn, King brown mushrooms

Pan seared scallops, crispy pork belly, cauliflower puree, apple

Cold cut poached prawns, Worcestershire, fresh sorrel, brandy mayonnaise

Pumpkin Bavarois, pumpkin anglaise, raw pumpkin salad, consommé

French onion soup, beef & miso dumplings, blue cheese crouton

## MAIN

Roasted barramundi, mussels, pippies & prawns, samphire, bouillabaisse sauce

Chargrilled chicken breast, almond pesto, leek & lentil ragout

Seafood Bouillabaisse – mussels, calamari, fish, sourdough rouille

John Dory, oxtail & silverbeet ragout, cauliflower puree, red wine reduction

Charred duck breast 'a la orange', pumpkin puree, cabbage, orange glaze

Steak frites: charred eye fillet, French fries, onion puree, red wine jus

Pan fried gnocchi, Lyonnaise onions, mushrooms, three cheese sauce

## SIDES

'Pomme a la Sarladaise' Potatoes and garlic cooked in duck fat

'Salade de Roquefort' Iceberg lettuce, walnuts, blue cheese dressing

Charred green beans, almonds, spinach, beurre noisette

## DESSERT

Coffee parfait, shortbread, Chantilly cream

Orange crème caramel, pistachio powder, flourless orange cake crumble

Dark chocolate tart, chocolate marquis, meringue, anglaise

Pain Perdu, orange marmalade, sauce au chocolat

Bianchet Gaytime; white chocolate mousse, crushed peanuts, nougat, caramel

~ Choose two dishes from each course to be served alternately ~

