

## *John and Sue's Wedding*

### *Canapés...*

Avocado bavarois, roasted sweet pepper, la chinata, black sesame  
Moonlight flat oyster, lemon sorbet, margarita dressing, finger lime caviar  
Pork roll, pate, cucumber, carrot, coriander, chilli  
Tajine spiced tuna loin, picked cucumber, harissa yoghurt, parsley  
Confit kipfler, caramelised onion pizetta, taleggio, rosemary  
Nori crusted prawns, coconut and palm sugar dressing  
Lamb wellington, enoki mushroom, bordelaise  
Choux pastry, artichoke, roasted garlic, goat's cheese, pecorino

### *Entrée...*

#### *Sharing antipasti*

Crystal Bay prawns, Pipeclay Lagoon oysters, smoked salmon, wok seared calamari, white wine, garlic, parsley, steamed mussels, chorizo and salt cod croquettes with salsa verde  
Glazed leg ham, continental salami, herb marinated fetta, Kalamata olives, charred Mediterranean vegetables, mixed leaves, autumn vegetable frittata  
Trio of dips including babaganoush, taramasalata, tzatziki, grilled Turkish bread, crisp flat bread

### *Main...*

#### *Assiette trio consisting of...*

Char grilled Eye Fillet, dauphinoise potato, cafe de Paris butter, pinot jus  
Seared salmon, fennel and apple salad, sauce vierge  
Szechuan smoked duck breast, soba noodles, micro herb

### *Sides...*

Roquette, grilled pear, roasted walnuts, parmesan, balsamic syrup  
Roasted root vegetables, chat potatoes, citrus poppy seed butter  
Beans, blistered cherry tomatoes, capers, mint

### *Dessert...*

*Your Wedding Cake will take central focus on the Dessert Grazing Station surrounded by...*

Burnt meringue, lemon curd, shortbread, vanilla cream, baby basil  
Layers of chocolate, salted peanut caramel, crushed praline  
Peach panna cotta, stewed fruits, shortbread crumb, apricot mousse  
Fresh fruits, berries, fruit reduction  
Cheeses, honey and fig chutney, croustades  
Nespresso coffee and twinings tea

