

**Chef de Cuisine Matt Cook**

## **Weddings**

### **\$95 set menu**

Bread selection & olive oil

#### **Entrée selection**

Green pea, goat's feta & pine nut tortellini,  
crushed zucchini, sage & Serrano ham,

Crispy squid, spiced salt, green mango salad,  
crushed cashews, lime and chili

Manuka smoked salmon, cauliflower almond puree,  
confit lemon, pea tendrils

#### **Main selection**

Slow roasted Angus Beef fillet, potato & raclette pave,  
spinach, wild mushrooms, red wine jus

Spiced roasted free range chicken, preserved lemon,  
almond cous cous, broad beans, chermoula dressing

Market fresh fish, semi dried tomato & basil risotto,  
fennel caponata, rocket puree

**Sides:** steamed seasonal vegetables, baby cos salad,  
sautéed potatoes

#### **Dessert selection**

Chocolate hazelnut torte, milk chocolate granita,  
praline crème

Vanilla Crème Brulee, blueberry compote, langues de chat

Apple tart tartin, vanilla bean ice-cream, apple caramel

