



  
willow & ivie

WEDDING MENU

## Alternating dishes

### Entrée

Chilli, garlic, lemon, parsley squid, iceberg, garlic aioli

Chorizo, goats cheese arancini, leeks, salt bush relish

Roast pork belly, apple and fennel salad, chimichurri sauce

Chorizo & Prawn risotto

Roasted pumpkin, goats cheese, toasted almond, pipita seeds, broad beans, pea shoots, spiced dukkah and local honey comb

Rare beef medallions, watercress, rocket salad, chimichurri, parmesan croutons

Slow roasted beetroot, onion jam, goats cheese tart, rocket and herb salad

House gnocchi, oxtail ragu, parmesan (vegetarian available)

### Main

Prosciutto, sage and bocconcini stuffed chicken thigh with seasonal vegetables

Chicken supreme with risotto

Char grilled porterhouse, mash, seasonal vegetables, brown chicken jus

Confit duck leg\*, pearl barley, beetroot, roasted beetroot salad

Pan fried snapper\*, sautéed leek, crushed peas, clam & butter sauce

Slow cooked lamb shanks, dutch carrots, buttermilk mash, gremolata beans

Twice cooked char sui pork belly, sautéed Asian greens, house dukkah

Pan seared duck breast\*, duck mince kremeski, heirloom beetroot, duck jus

Char grilled lamb back strap\*, pea puree, roasted kipfler potatoes, chorizo crumb, brown jus

### Dessert

Lemon meringue and double cream

Textures of chocolate, baileys ice-cream

Strawberries and champagne

Burnt orange eton mess, yogurt ice-cream

White chocolate panna cotta, crisp meringue, almond praline, rhubarb gel

Sticky Date, salted caramel, caramel popcorn, chantilly cream

Crème brulee, nutmeg ice-cream maple jelly, rum raisons, wonton crisp

Walnut financiers, crisp filo pastry, raspberries & ice-cream

\*Any advised dietary requirements will be catered for accordingly

\*Menus can be adjusted and changed to suit budgets and personal tastes

\*Some protein items may increase the price depending on market value at the time

## Canapé Samples

Prawn and Garlic risotto  
Goats Cheese and Chorizo Frittata  
Mac and Cheese Croquets and Garlic Aioli  
Brown Chicken Jus Kromeski  
Crispy Quail Soy Caramel  
Mini House Made Burgers (Beef or KFC chicken)  
Crispy Pork Belly with Nahm Jim  
Pulled Pork Sliders with Apple Slaw  
Beef Tartare House Chips  
Pulled Duck and Cucumber Boa Buns with Hoisin Sauce  
Chilli Garlic Calamari  
Sundried Tomatoes, Goats cheese, Chorizo crumb  
Mini Fish and Chip Cones  
Thai Chicken Skewers  
Grilled Haloumi Salsa Verdi  
Tempura Battered Chicken with Chimichurri  
Lamb Kofta with Red Wine Jus  
Tempura Battered Prawn Cutlets with Chili, Parsley & Lemon Aioli  
Pulled Lamb Mini-Souvlaki with Hummus, Tzatziki, Tabouli & Pomegranate

Chicken Caesar San Choy Bow with White Anchovies & Croutons  
Golden Crumbed Parmesan Chicken with Garlic Aioli  
Housemade Gnocchi Ragu or Vegetarian  
Satay Chicken Skewers with Coriander and Lime  
Prawn Cocktail with Avocado Salsa  
Risotto Bowls  
Roasted Asparagus, Haloumi & Prosciutto with Parsley & lemon  
Traditional Paella  
Arancini Balls  
Gorgonzola, Pumpkin, Spinach and Caramelized Onion Tartlets  
Zucchini Fritter with Chili Jam  
Parmesan Crumbed Mushrooms with Aioli  
House Spiced Potato Rusti

## SHARED AFFAIR

### *Select 3*

Crispy Chicken, Sage, Prosciutto, Bocconcini, Smoked Butter  
Chargrilled Porterhouse Medallions with Red Wine Jus  
Crispy Skinned Pork Belly, Apple, Cider, Celery  
Vegetarian Risotto  
Salmon, Cress, Radish, Horseradish  
Crispy Quail, Soy Caramel, Fennel, Herb Salad

### *Select 3*

Duck Fat Potatoes, Rosemary & Smoked Salt  
Green Beans, Asparagus, Broccoli Beans, Goats Cheese,  
Almonds  
Roasted Dutch Carrots, Beetroot Fritze Lettuce Salad  
Creamed Leeks, Crispy Kale  
Greek salad  
Thai Salad

Dessert & Cake Served and Complimented

\*continuous tables only

