




willow & ivie

WEDDING MENU

Alternating Dishes – Spring Menu

Entrée

Chicken, chicken skin crisp, black garlic, aioli, salt bush, parsley

Rare butter beef, aged balsamic vinegar gel, crispy garlic, caramel soy dressing, fresh herbs

Pork loin, panko crumbed, pork scratching, cucumber, pea tendrils, green onion emulsion, mustard onion pickle

Fire chard octopus, fermented garlic, roasted chilli, olive, green onion, herb salad, charred lemon emulsion

Zucchini variations, brie mousse, tartlet, cultured pepper cream, tendrils

Agnolotti pasta, smoked manchego cheese, wattle seed cream, cured pork crisp, egg yolk, lemon thyme

Main

Fire roasted prime cut beef, mustard cafe de Paris, potato, potato, leeks, beans, black garlic jus

Duo prime cut lamb, braised, mash potato, mint, pea, malt jus dressing

Roasted duck breast, beetroot, granny smith apple, caramalised onion puree, spiced cider jus

Roasted chicken breast, farro, burnt butter emulsion, green beans, shallot, sorrel

Pork loin, thyme, caramalised, spouts, onion jus, potato terrine

Pan fried barramundi, smoked butter emulsion, broad bean, asparagus, parsley oil, crispy capers, potato

Sweetcorn variation, roast garlic, kale, miso, micro salad

Risotto, zucchini, asparagus, egg yolk parmesan crumb, garlic herb emulsion

Dessert

Toffee Apple | Granny smith apple variation, sweet tartlet, crème patisserie, toffee powder, sorrel

Cuppa Tea | Earl grey tea ice-cream, sultana, almond sponge, bergamot liqueur fluid gel

Purple Haze | variations of chocolate, lavender & local honey

Caramel Nut Sundae | wattle seed ice-cream, peanut brioche crumble, miso caramel sauce

Citrus Dream | lime curd, yuzu gel, coconut variations, black tahini short bread, lemon balm

Taste of Chocolate | cloud cake, chocolate bubbles, soft chocolate, chocolate soil

Strawberry Cheesecake | sponge cake, macerated strawberries, strawberry gel, vanilla cream cheese, ice-cream

Off White | Malt powder, white chocolate macadamia cookie, vanilla malt ice-cream, vanilla ganache

*Any advised dietary requirements will be catered for accordingly

