



  
willow & ivie

WEDDING MENU

## Alternating Dishes

### Entrée

Lamb & Granola | Caramelised Spiced Lamb Mince, Savoury Granola, Smoked Eggplant, Bread Crisp

Chicken & Potato | Crumbed Breast, Rosti, Tarragon Sauce, Micro Salad, Pickled Onion

Prawn Toast | Prawn Bisque Foam Emulsion

Orecchiette Pasta | Crispy Sweet Bread, Smoked Butter Emulsion, Parmesan

Roasted King Mushroom | Parsnip Puree, Parsnip Chips, Crispy Capers, Black Garlic

Smoked Beef Tartare | Confit Hens Yolk, mustard, House Pickle, Potato Crisp

### Main

Miso Salmon | Miso Glazed Salmon, Roasted Nori, Edamame Bean, Roe & Butter Emulsion

Steak & Peppercorn Sauce | Confit Garlic Mash, Chard Broccolini

Barramundi | Celeriac Puree, Braised Leek, Caviar Blurred Blanc

Roasted Pork Rack | Seeded Mustard Sauce, Potato, Garlic Beans

Caramelised Butternut | Textures of Pumpkin & Herbs

Roasted Quail | Smoked Potato, Pickled Onion, Snow Pea, Jus \*

Chicken Maryland | Piquant Sauce, Confit Garlic Pomme Mousse, Sautéed Chard

### Dessert

Ube & Cream | Variations of Ube with Roasted Vanilla Cream

Cardamom Sago | Burnt Orange Chutney & Almond Praline

Burnt Basque Cheesecake | Salted Toffee Sauce

Tiramisu | Coffee, Chocolate, Sponge

Banana Split | Banana Curd, Caramel, Roasted Salted Hazel Nut, Morke Powder

Rice Pudding Brulee Tart

Apple Rhubarb Crumbled | Rhubarb Compote, Apple Chutney, Vanilla Cream, Almond Granola

Pistachio Cake | Warm Rose Crème Anglaise & White Chocolate

\*Any advised dietary requirements will be catered for accordingly

