



  
willow & ivie

WEDDING MENU

## Alternating dishes

### Entrée

Gnocchetti, local mushroom, cep powder, parmesan foam

Potato roll, kofta lamb, labneh, micro salad

Butternut squash, risoni feta, herbs

Prociutto croquet, black garlic and chives with micro salad

### Main

Braised beef cheek, potato puree, artichoke chips, wilted greens, pickle mustard demi glaze

Porchetta, celeriac puree, jus, garlic beans

Barramundi, emon caper butter emulsion, herb kipfler potato, green beans

Thyme roasted chicken, scallop potato, butter jus, broccolini

### Dessert

Clementine, meringue, vanilla, mascarpone, citrus oil

Banoffe Danish, caramel, chocolate, coffee, almond praline

Hazelnut millefoglie, vanilla ricotta

Lemon and bay leaf broke phyllo cake, double thick cream

\*Any advised dietary requirements will be catered for accordingly

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

