




willow & ivie

SPRING WEDDING MENU

Alternating dishes

Entrée

Whipped Gorgonzola, candy pecans, pickle pear, cured pork

Bresaola, radish, parmesan, aioli, sourdough

Semolina pasta, clams, smoked butter sauce

Smoked salmon, dill, red onion, capers, cornichons

Main

Crumbed braised short rib, potato kluski, charcuterie sauce

Sticky lamb, curry sauce, fresh herb salad

Roasted Barramundi, artichoke, capers, mushroom jus gar

Chicken terrine, spring greens, potato pearls

Dessert

Craquelin choux, white chocolate, strawberry, sorrel

Crème caramel, apple, vanilla sable

Honey toasted croissant, vanilla ganache, ginger snap crumble

Sticky toffee brioche pudding, earl grey 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

