



  
willow & ivie

WEDDING MENU

**Alternating dishes – please select two from each course**

**Entrée**

Carrot tart, caramelised carrots, puff pastry, crème fraîche, chervil

Crab and pancetta risotto, bisque oil, pickled lemon

Raw dry beef, baby turnips parsley seeds with preserved mackerel emulsion

Roasted pork belly, black apple purée, pickle, fennel and celeriac fried sage

**Main**

Roasted barramundi, textures of cauliflower with essence of black truffle

Slow roasted porterhouse steak to medium rare, garlic and parmesan mousseline, caramelised onion purée, onion rings with Pedro jus

Deboned saltbush lamb shoulder with tomato and cannellini beans finished with fresh soft herbs

Chicken ballotine, celeriac purée, green beans, mustard and tarragon velouté

**Dessert**

Savoury sweet cinnamon sugar toasted brioche whipped Gorgonzola dolce, pear and brown butter walnut crumble

Tiramisu craquelin choux pastry, sable crust, chocolate mousse, vanilla cream and coffee caramel

Lemon and almond syrup cake with lemon thyme syrup, caramel yoghurt cream

Sticky date pudding, vanilla toffee sauce, roasted 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

