

Wedding Plated

Entrée & Main | 75
Entrée, Main & Dessert | 90
Main & Dessert | 70
Alternate Drop | 6 per course

TO START

Warm dinner rolls, butter | v
Upgrade to warm sourdough, cultured sea salt butter | v +2

ENTRÉE

Select One

Butcher


Lamb ribeye, native dukkha, pumpkin, cilantro, labna cheese | gf
Crumbed pulled beef rilette, garden pea cream, golden beetroot, viola | gf
Shaved eye fillet carpaccio, white anchovies, butter bean puree, rocket, aioli | gf, df
Jamòn serrano, asparagus, quail egg, almond romesco, manchego cheese | gf
Lemon myrtle duck breast, beetroot steak, orange infuse pan jus, tendrils | gf, df
Free-range chicken breast, roast garlic cream, potato gnocchi, basil oil
Pork cheek, cauliflower crème, apricot, walnuts, sage | gf

Fishmonger

Sand whiting fillets, samphire, wakame, ginger sauce, sticky black rice | gf, df
Skull Island whole tiger prawn, burnt butter & aniseed myrtle, asparagus, chicory | gf
Abrolhos ballot saucer scallop, chorizo sugo, sunflower seeds, chili strands | gf, df

Greengrocer

Bruschetta, macerated fig, Cambray feta, macadamia | v
Muddled heritage tomatoes & stracciatella tart, salsa Verde, frizzled leek | v
Sweet onion tarte tatin, cold pressed apple molasses, rocket, kohlrabi | gf, df, v



Vegetarian | v
Gluten Free | gf
Dairy Free | df

Plated includes serveware and service team.
Minimum guests applies.

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MAINS

Select one

Butcher

All served with pan jus | gf, df

Lilydale free-range chicken breast | gf, df

Dardanup pitch black beef eye fillet | gf, df

Valley Spring lamb rump | gf, df

Dorper lamb rack | gf, df

Timber Hill pork belly | gf, df

Confit Wagin duck leg | gf, df

Fishmonger

All served with lemon myrtle butter beurre blanc | gf

Cone Bay barramundi fillet | gf, df

Hiramsua loin fillet | gf, df

Atlantic salmon fillet | gf, df

Greengrocer

All served with fig saba reduction | gf, df

Lion main mushroom steak | gf, df, v

Smoked grilled paneer cheese | gf, v

Baby carrot, tarragon, lemon terrine | gf, df, v

Main Accompaniments

Select One

Layered potato cake, cavolo nero, fennel, baby carrot, nasturtium | gf, v

New potato, courgette, salt bush gremolata, dandelion | gf, df, v

Pulled kent pumpkin, old vine shiraz fondant leeks, asparagus | gf, v

Organic polenta gratin, heirloom tomato gravy, chives | gf, v

Oyster mushroom, tarragon, sweet onion relish | gf, df, v

Brussels sprouts, potato galette, kale crisps | gf, v

Cauliflower, provolone melt, brioche crumbs, sage | gf, v

Squash, garden peas, tendrils, Cambray feta | gf, v

Sweet potato gratin, broccolini, thyme, gremolata | gf, v

Select from butcher, fishmonger or green grocer and pair with accompaniment.

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Vegetarian | v
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DESSERT *Select one*


Mango coconut cake, mandarin, Davidson plum dust, coconut marshmallow | df
Sticky date pudding, rum caramel sauce, double cream | v
Chocolate fondant cake, cherry compote, almonds, mascarpone | v
Apple & rhubarb crumble, vanilla anglaise, smoked almond crumbs | gf, df, v
Baked Basque cheesecake, fresh berries, white chocolate | v
Dark chocolate and raspberry cake, walnuts | df, vegan
Layered honey cake, honeycomb crumbs | df, v

Cambray Cheese Platter | v +75
Suitable for 8 people

Selection of artisan, crisp bread, crackers, lavosh
Camembert, orange marmalade
Farmhouse gold, dates
Blackwood blue, quince paste
Fresh seasonal fruit

Upgrade to Ambrosia Shared Tasting Board | v +10

Churros donuts, cinnamon sugar, chocolate sauce | v
Chocolate profiterole, vanilla crème | v
Mini lemon myrtle meringue pie | v
Mango & macadamia trifle cup | v
Carrot & walnut cake slice | v
Caramel slice, orange glaze | gf, v
Cherry & coconut slice | v
Finger lime & coconut brûlée tart | df, v
Petite glazed donuts | v
Red velvet cupcake | v
Fresh seasonal fruits | gf, df, v



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Gluten Free | gf
Dairy Free | df

Includes serveware and service team.
Minimum guests applies.