

# Wedding Shared Banquet

Signature Banquet | 55

2x butcher or fishmonger, 2x hot greengrocer, 2x cold greengrocer, dessert tasting board

Abundance Banquet | 75

3x butcher or fishmonger, 3x hot greengrocer, 3x cold greengrocer, dessert tasting board

## TO START

Warm dinner rolls, butter | v

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

## BUTCHER

Carved scotch fillet, mushroom & marsala gravy | gf

Wagyu rump steak, pepper berry pan jus | gf, df

Slow cooked beef brisket, sweet paprika & Davidson plum rub | gf, df

Pork belly with crackling, old vine shiraz apple sauce | gf, df

Roast jointed free-range chicken, sage & lemon zest | gf, df

Free-range chicken chops, apricots, shallots & almonds | gf, df

Dorper lamb cutlets, sherry & river mint gum glaze | gf, df

Valley spring lamb rump, harrisa, rosella flowers | gf, df

Cinnamon myrtle smoked Wagin duck breast, cream velouté | gf

Additional butcher option | +10

## FISHMONGER

Cone Bay barramundi fillets, red wine braised cherry tomatoes, native oregano | gf, df

Atlantic salmon fillets poached in white wine cream, dill, capers | gf

Exmouth tiger prawns, nduja, lemon zest, basil | gf, df

Additional fishmonger option | +10



Vegetarian | v  
Gluten Free | gf  
Dairy Free | df

Buffet includes serveware and service team.  
Minimum guests applies.

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## HOT GREENGROCER


Charred cauliflower, honey, pine nut crumbs | gf, df  
Beetroot steak, chèvre whip, sunflower seeds, fig saba | gf  
Kent pumpkin, barrel aged feta, toasted rice, plum vinegar | gf  
Garden peas, courgettes, tendrils, goat feta | gf  
Fennel ratatouille, aniseed myrtle hollandaise | gf  
Baby carrots, onion soubise sauce, whitlof, tarragon | gf  
Brussels sprouts, broccoli, juniper, chervil | gf, df  
Duck fat potatoes, sour cream, seeded mustard | gf  
Steamed new potatoes, cultured butter, Ollson's sea salt | gf  
Cous cous, pumpkin, sultanas, smoked almonds, davidson plum vinaigrette | gf, df  
Quinoa, green bean, red onion, tuscan cabbage, citrus dressing | gf, df

Additional hot greengrocer option | +6

## COLD GREENGROCER

Garden green leaf salad, fennel, orange, kohlrabi, Persian feta | gf  
Ceaser salad, lemon myrtle mayo, parmesan chips  
Kale & green apple slaw, green onion sour cream dressing | gf  
Potato salad, bacon, spring onion, spinach, Kakadu plum mayo | gf, df  
Cracked farro, falafel, orange crisps, almonds, tahini cheese | gf  
Classic Greek salad | gf

Additional cold greengrocer option | +5



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## DESSERT

### Ambrosia Shared Tasting Board


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

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

Whole Cakes | +70  
*16 serves*

Apple pie | v  
Orange & almond, flourless cake | gf, df  
Passionfruit rolled pavlova | v  
Chocolate devil mud cake | v  
Choc caramel sponge cake | v  
Black forest torte | gf, v  
Red velvet torte | v  
Beesting cake | v



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