

Wedding Menu

Spring / Summer
2020



Bride
ZINC
FED SQ

WEDDING CELEBRATION MENU

CANAPÉS

VEGETARIAN ITEMS

- Spiced rice paper roll, wasabi mayonnaise, coriander
- Whipped feta & goats cheese tart, spring pea and lemon dressing
- Compressed melon, candied olive, spiced yoghurt & cress
- Honey pumpkin tart, pepitas, hazelnuts & basil

MEAT ITEMS

- Beef carpaccio, sourdough toast, parmesan, caper mayonnaise, baby cress
- Crisp potato rosti, tartare gel, hazelnuts & prosciutto
- Pastrami beef in a pretzel bun with pickles, mustard and relish

SEAFOOD ITEMS

- Salmon & Tuna nigiri, wasabi mayonnaise & crisp shallot crumb
- Citrus cured salmon, orange gel, caviar and chives
- Tuna tartare taco, miso mayonnaise, togarashi spice and baby coriander
- Spanner crab and lime salad with chilli, avocado and cassava crisp
- Yarra Valley caviar, gin yoghurt & compressed cucumber tart
- Freshly shucked Tasmanian oysters, mignonette dressing and lemon cheeks
- Prawn cocktail, sourdough toast, Marie rose sauce & chervil

PRE-ENTRÉE (ADDITIONAL)

PASTA COURSE

Please select one dish

- Orecchiette with beef ragu, peas, pancetta & parmesan
- Farfalle, pesto, bocconcini, pine nuts & parmesan
- House made spinach & ricotta ravioli, passata & parmesan

ZINC CHEESE PLATTER

Australian & European artisan cheeses, quince paste, walnuts, lavosh, grissini & crisp flat bread (v)

ANTIPASTO PLATTER

Selection of premium Australian and imported cured meats, marinated vegetables, olives, pickles & sourdough baguette

ENTRÉE

FROM THE SEA

Crayfish & prawn ravioli

Pea puree, tomato & herb dressing, leaves & crisp basil

Chargrilled octopus

Fried chorizo, cauliflower puree, fennel & baby herb salad (gf)

Salmon tarator

Tahini yoghurt, radish, pistachio & pepitas with coriander & parsley dressing (gf)

Pan-fried scallops

Honey & rhubarb pickle, ginger, wasabi & salted chilli

FROM THE FARM

Beef carpaccio

Toasted pine nuts, parmesan, crisp capers, with parsley & lemon dressing & baby basil (gf)

Glazed pork belly

Apple & fennel puree, summer radish & pea salad with salt & vinegar pork crackling (gf)

Shaved Italian prosciutto

Summer melon salad, tomato, cucumber, yoghurt & basil (gf)

Braised lamb shoulder

Roasted chick pea & sesame puree, herb crumb, cucumber dressing with a mint & dill salad

Roasted duck breast

Celeriac remoulade, salted egg yolk, toasted grains & roasted corn

FROM THE FIELD

Pan fried gnocchi

Spring pea veloute, lemon, pea & feta dressing, crisp leaves & tendrils (v)

Slow roasted carrot

Macadamia puree, black olive soil, carrot & cider dressing (gf, v)

Ricotta & goats cheese ravioli

White wine cream, radish, parsley and toasted hazelnut dressing & snow pea tendrils (v)

MAINS

FROM THE SEA

Roast snapper

Spanner crab croquette, zucchini and basil, orange beurre blanc sauce, dill & lemon dressing

Miso glazed salmon

Soy mushroom, Asian greens & cabbage soba noodles, with radish & sesame dressing & wonton crisp

Roasted blue eye cod

Prawn butter sauce, fennel salad with almonds, cucumber, grapes & chives (gf)

Pan-fried Australian barramundi

Borlotti bean cream, salsa verde, with summer greens, nasturtium leaf & lemon butter (gf)

FROM THE FARM

Free-range chicken breast

Roasted pumpkin puree, chilli and garlic fried broccoli, citrus & coriander salsa (gf)

Chargrilled beef eye fillet

Butter mash potato, bois boudran sauce, crisp greens & red wine jus

Slow roasted spring lamb

Black garlic, zucchini, minted new potatoes, charred broccolini & lamb jus (gf)

Pressed pork belly

Cauliflower puree, radish, fennel & herb salsa, crisp leaves, smoked pork & chorizo jus (gf)

Slow braised beef short-rib

Bacon & shallot crumb, spring peas, beans & sugar snaps, savoy cabbage, pickled cucumbers & red wine jus

FROM THE FIELD

Roasted eggplant

Spring greens, radicchio, salsa verde, pumpkin seeds & crisp leaves (gf, v)

Roasted sweet potato & pumpkin

Pickled carrot, seeds, crisps, grains & herb dressing (gf, v)

SALAD

Mixed leaf salad, cherry tomato, cucumber, fennel & olive oil dressing

BREAD

Freshly baked sourdough loaf served with Australian cultured butter & Murray River salt

DESSERT & CHEESE

White chocolate parfait

Roasted figs, honey, candied walnuts & toasted fruit bread (v)

Bombe Alaska

Lemon curd, flourless chocolate cake, Italian meringue (v)

Chocolate mousse

Summer berries, chocolate soil, freeze dried raspberry & lemon balm (gf, v)

Caramel sponge cake

White chocolate soil, salted caramel sauce with buttermilk & orange ice cream (v)

Snickers ice cream

Milk chocolate, meringue, peanut praline & popcorn powder (v)

Negroni pannacotta

Orange caramel syrup, candied fennel & orange salsa, lemon thyme & candied buckwheat crumble (v)

Summer fruit meringue

Chewy roasted meringue shell, custard cream, summer fruits & berry coulis (gf, v)

Orange & passion fruit jelly

Poached fruits, freeze dried fruits & viola flowers (gf, v)

Cheese platter to share

Australian & European artisan cheeses, quince paste, walnuts, lavosh, grissini & crisp flat bread (v)

Mini desserts - shared at the table or handed around

Please select three items

- Chocolate tart, caramel pearls, crème fraiche (v)
- Mini snickers ice cream, peanut praline, salted caramel (v)
- Strawberry mousse cake, fruit gel, lemon balm (v)
- Chocolate mousse, raspberry gel, chocolate soil (v)
- Mini pavlova, vanilla cream, summer fruits, petals (gf, v)
- Warm jam doughnut, cinnamon sugar (v)
- Lemon curd tart, toasted oats, custard (v)
- Coconut panna cotta, passionfruit, pineapple, mint (v)
- Orange & passionfruit jelly, poached fruits, freeze dried fruits, viola flowers (gf, v, df)
- Baby macaron selection (gf, v)

TO FINISH

Espresso coffee & a selection of Temple teas with Kennedy & Wilson chocolates

ADDITIONAL SIDES

Additional selections per selection per person

SERVED COLD

Radicchio, baby cos & endive salad

Aged balsamic & Yellingbo gold extra virgin olive oil dressing (gf, v)

Rocket & pear salad

Candied walnuts, aged balsamic vinaigrette (gf, v)

Steamed green beans

Toasted almonds, mustard & lemon dressing (gf, v)

SERVED HOT

Roasted baby chat potatoes

Rosemary & roasted whole garlic cloves, lemon aioli (gf, v)

Steamed broccolini

Roasted garlic, olive oil & house fried shallots (gf, v)

Honey roasted carrots

Toasted fennel seeds, currants & tahini dressing (gf, v)

(gf) (gluten friendly*) indicates no gluten has been intentionally added
(nut friendly*) indicates no nuts have been intentionally added
(v) vegetarian (may contain egg, dairy products and/or honey)
(vg) vegan (contains no animal products)

BEVERAGES

Sparkling

Seppelt the Drives Chardonnay Victoria

White Wine

Please select one

The Hill Sauvignon Blanc Victoria

Mitchelton Victoria Series Chardonnay Victoria

Red Wine

Please select one

The Hill Cabernet Sauvignon Victoria

Cool Woods Shiraz South Australia

Carlton Draught & Cascade Premium Light Beer

Orange Juice

Bisleri Sparkling Water

Soft Drinks

Beverage upgrades are available at an additional cost

BEVERAGE UPGRADE MENU

PACKAGE 2

Sparkling

Yarra Burn Cuvee Brut

White Wine

Please select one

Upside Down Sauvignon Blanc

Seppelt The Drives Chardonnay

Petal & Stem Rose LUC

Red Wine

Please select one

La Vue Pinot Noir

Jamiesons Run Limestone Coast Cabernet Sauvignon

Seppelt The Drives Shiraz

Carlton Draught & Cascade Premium Light Beer

Orange juice

Bisleri Sparkling Water

Soft Drinks

Western Australia

New Zealand

Victoria

New Zealand

Victoria

South Australia

Victoria

PACKAGE 3

Sparkling

Blue Pyrenees - 'LUNA' Sparkling

Victoria

White Wine

Please select two

Matua Marlborough Sauvignon Blanc
Saltram 1859 Eden Valley Chardonnay
Leeuwin Estate Art Series Riesling

**New Zealand
South Australia
Western Australia**

Red Wine

Please select two

T'gallant Cape Schanck Pinot Noir
Ingoldby Cabernet Sauvignon
Saltram 1859 Barossa Shiraz

**Victoria
South Australia
South Australia**

Crown Lager & Cascade Premium Light
Orange juice
Bisleri Sparkling Water
Soft Drinks

PACKAGE 4

Sparkling

Please select one

Seppelt Salinger Pinot Noir Chardonnay NV
Wolf Blass Gold Label Adelaide Hills Vintage

**Victoria
South Australia**

White Wine

Please select two

Matua Lands and Legends Sauvignon Blanc
Nepenthe - Altitude Pinot Gris
Josef Chromy PEPIK Chardonnay

**New Zealand
South Australia
Tasmania**

Red Wine

Please select two

Red Claw Pinot Noir
Wynns The Siding Coonawarra Cabernet Sauvignon
Seppelt Chalambar Shiraz

**Victoria
South Australia
Victoria**

Crown Lager & Cascade Premium Light
Orange Juice
Bisleri Sparkling Water
Soft Drinks