ALTERNATE DROP

Celebratory dining at its finest.

Select your option for entrée, main and dessert for alternate drop service

ENTRÉES

Tequila coconut crumb prawns on an avocado jalapeno cream
cheese with corn, chilli and coriander
Goats cheese and almond croquettes with a beetroot relish and watercress (V)
Chicken souvlaki on avocado hummus with flat bread and topped with tzatziki
Potato and fennel rosti with smoked salmon, zesty sour cream, fried capers and rocket,
finished with balsamic and olive oil (GF)
Eggplant involtini filled with lemon ricotta, pistachio's and honey,
topped with bravas sauce and basil (V) (GF)

MAINS

Crispy skin salmon on a potato and fennel rosti with prosciutto wrapped asparagus,
finished with a blood orange hollandaise (GF)
Teriyaki eye fillet (200g) on whipped wasabi potato puree with toasted sesame seeds and
miso butter pak choy (GF)
Gnocchi with a tomato salsa of cherry tomatoes, spanish onion, shallots, basil and
coriander, topped with Persian feta, toasted pinenuts and lemon zest (V)
Tandoori chicken breast on turmeric rice with coriander, chilli, shallots and ginger,
finished with mango coconut yoghurt, curried cashews and parsnip crisps (GF)
Braised beef cheek wellington on a potato and parsnip puree with
honey cinnamon and thyme dutch carrots finished with a red wine jus.

DESSERTS

Espresso panna cotta with chocolate fudge and hazelnut brittle (GF)
Caramelised fig bread and butter pudding served with cinnamon cream
Triple chocolate layered mousse of milk, white and dark chocolate with a trio of
chocolate dipped strawberries (GF)
Baked lemon ricotta with raspberries, mint and a passionfruit coulis (GF)
Dark chocolate and pistachio semifreddo on a salted caramel sauce topped with shaved
white chocolate (GF)

Have your wedding cake served plated at your table with fresh cream,
mint and raspberry coulis
Grazing Station - Sweet or Savoury platters
Have your wedding cake served on platters for your guests to enjoy