

Wedding & Function Menu

Selection of four canapés on arrival | 18

Two courses 80 | Three courses 90

Premium desserts | + 5

Wedding & Function Menu

ENTRÉE COURSE

Choose two / served alternate

Beef carpaccio, capers, preserved lemon, rocket, Spanish onion, pomegranate

Smoked beef tenderloin, pickled vegetables, tahini sauce, crisp bread

Char grilled beef fillet, roast sweet potato, dukkah,
glazed onion, pomegranate dressing

Harissa beef fillet, beetroot, feta, spinach salad, citrus dressing

Spicy lamb mince, pine nut sambousek, hummus

Lamb souvlaki, muhammara sauce, grilled halloumi, heirloom tomato, oregano

Crispy pork belly, pickled peach chutney, baby herb salad

Salt and pepper dukkah squid, avocado relish, mango lime sauce

Grilled Moroccan spiced king prawn, preserved lemon, braised fennel freekeh

Ras el hanout cured Atlantic salmon, shaved fennel, fine herbs, citrus dressing

Smoked kingfish, orange, avocado salad, parsley, mint, freekeh, fennel seed dressing

Swordfish ceviche, lime, chili, purple shiso, crispy chickpea

Grilled half shell scallops, dry lime butter, sujuk, celeriac, parsley

Almond chicken, honey pomegranate glaze, Middle Eastern rice pilaf

Char grilled chicken, harissa fried okra, sumac aioli, muhammara sauce

Chermoula chicken salad, Israeli couscous, mint, coriander,
cos lettuce, pea tendrils, pickled turnip, buttermilk dressing

Moroccan chicken coleslaw, preserved lemon, fried capers, Lebanese bread

Falafel, chakchouka, aioli

Fried cauliflower, eggplant jam, tahini sauce, pine nuts

Pumpkin and parmesan risotto cake, olive tapenade, rocket salad

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MAIN COURSE

Choose two / served alternate

FISH

Confit Atlantic salmon, freekeh, green lentil,
chickpea salad, coriander, green sauce, grilled lemon

Pan fried barramundi, chickpea fritter, roast tomato and date chutney

Blue eye trevalla, potato and leek ragout, green asparagus

LAMB

Roasted lamb rump, muhammara sauce, turmeric harissa
potato fritter, pomegranate jus

Braised lamb shank, roast vegetables, golden couscous, pan sauce

Lamb backstrap, crushed potato, walnut salsa, red wine jus

CHICKEN

Chicken kataifi stuffed with chakchouka, baby spinach, wild mushroom ragout

Char grilled chermoula spatchcock, roast corn, sujuk,
freekeh, coriander, lime and black pepper dressing

Basturma wrapped chicken supreme, globe artichoke,
grilled fennel, coriander, feta, roast tomato

BEEF

Char grilled beef sirloin, chickpea, mograbiah, fried okra, glazed onion, Moroccan butter

Char grilled beef eye fillet, pomegranate glaze,
roasted kent pumpkin, braised green lentils, eschalot jus

Braised beef short rib, roast garlic mash, onion jus

Roast beef sirloin, spiced pumpkin, puree, potato fondant, red wine jus

PORK

Pan fried sumac pork fillet, sweet potato gratan,
sautéed chard, apple and cranberry chutney, red wine jus

Char grilled pork cutlet, Moroccan slaw, peach pickle

VEGETARIAN

10 vegetable tagine, ras el hanout, braised prune, labne, golden couscous

Macadamia dukkah crusted vegetable moussaka,
halloumi, green olive, artichoke tapenade

Roasted kent pumpkin, braised tomato, green lentils, sultana, labne

SALAD OR VEGETABLES

Choose one / served to share on every table

Steamed seasonal vegetables

Seasonal mixed salad

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PREMIUM DESSERT

Choose two / served alternate

Crème brulee, rhubarb compote

Sticky spiced Persian fig pudding, double cream, caramelised fig and almond ice cream

Five layer chocolate delice, pomegranate ganache,
Belgian dark chocolate mousse, pistachio praline

Pomegranate macerated strawberries, spiced meringue,
crème diplomat, strawberry sorbet, chocolate mint

Chocolate Turkish delight brownie, white chocolate gelato, honey pistachio kataifi

Selection of gelato, honey pistachio kataifi, berry compote, fairy floss

Caramelised lemon tart, blood orange sorbet, double cream

Orange blossom panna cotta, peach and mango salsa, black sesame brittle

Yoghurt panna cotta, rhubarb strawberry consommé, pistachio praline

Chocolate date pudding, salted caramel sauce, vanilla bean ice cream

Banana tarte tatin, vanilla bean ice cream

Selection of local and imported cheeses, Persian figs,
crisp bread, Middle Eastern mixed nuts



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DESSERT COURSE

Choose two / served alternate

Lindt chocolate truffle

Baked Mars Bar cheesecake

Baked New York cheesecake

Caramel mixed nut tart

Almond toffee espresso parfait

Lemon meringue

Passionfruit meringue

Apple rhubarb pie

Chocolate honeycomb

Caramel pecan pie

Chocolate tart bete noir (gf)

EXTRAS

Selection of four canapés served on arrival | 18

Mixed nuts, chermoula olives | 2

After dinner fruit platters | 4.5

Selection of local and imported cheeses, Persian figs, mixed breads | 6

Mixed petit fours | 5

Toby's Coffee Tea station (if not already included) | 2

Cakeage (no charge if booked 3 course menu) | 2

KIDS MENU & DRINKS

Cornflake crumbed chicken | 25

Fried calamari | 25

Fresh crumbed flat head | 25

Eye fillet minute steak | 25

All served with chips, salad and gelato

Orange juice / Apple juice / Tap soft drinks