

Wedding Menu

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Merivale Weddings

On the Table

Brickfields bread, Meander Valley butter

To Start

Pasta stracci, Calabrese sausage, peas, ricotta, parmesan

Pumpkin, goats curd ravioli, pine nuts, raisins, sage butter (v)

Potato gnocchi, Alaskan king crab, confit tomato, baby cress

Prosciutto ham, bocconcini, vincotto, basil, rocket, parmigiano reggiano

Pepper cured salmon, cucumber, fennel, dill, eshallot, baby capers

Kingfish ceviche, salmon roe, radish, green frill, baby herbs, citrus dressing (gd)

Heirloom tomato, buffalo mozzarella, aged balsamic, micro basil (v) (gd)

Main Course

Pan fried Tasmanian salmon, mograbieh, yoghurt, mint, coriander (gd)

Grilled barramundi fillet, skordalia, French beans, dill, poached lemon (gd)

Crispy chicken Maryland, roasted chat potato, lemon, oregano, thyme jus (gd)

Crown roast of chicken, sage, roast garlic pudding, kale

Grain fed beef fillet, truffle butter, potato gratin (gd)

Roast lamb rump, couscous, tomato, parsley, salsa verde

Dessert

Baked cheesecake, crushed strawberries, lemon balm

Frozen salted caramel parfait, espresso sauce, chocolate pearls, caramel popcorn

Tahitian vanilla panna cotta, berry salad, blackcurrant coulis, pistachio biscotti

Coconut pavlova, raspberry and champagne sorbet, fresh raspberries (gd) (dd)

Classic tiramisu

Chocolate fondant, honeycomb, peanut butter ice cream

Merivale.

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OUR MENU CONTAINS ALLERGENS AND IS PREPARED IN A KITCHEN THAT HANDLES NUTS, SHELLFISH, GLUTEN.
WHILST ALL REASONABLE EFFORTS ARE TAKEN TO ACCOMMODATE GUEST DIETARY NEEDS, WE CANNOT
GUARANTEE THAT OUR FOOD WILL BE ALLERGEN FREE.

(v) VEGETARIAN (gd) GLUTEN DIETARY