

# Wedding Menu

\$150++ per prson

Amuse bouche



Tuna tartare, ruby grapefruit, avocado,  
black sesame lavosh



Confit pork belly citrus caramel, herb  
salad



Tea smoke quail, almond cream, prunes,  
grains, grilled shallot, sorrel



Grilled barramundi, crash potato,  
preserved lemon, brunt butter, cherry  
tomato, caper berries



Pavlova fresh fruits, citrus sauce



Coffee or Tea