



WEDDING PACKAGE

\$55 Per Person - 3 Course Menu

Canapes

Select four options from the list below:

Smoked salmon, avocado puree & mustard fruits on crustini

Roast pumpkin bruschetta with Danish fetta, candied hazelnuts & parmesan crisp

A 5 hour master stock braise pork belly on beetle leaf with chilli caramel praline & pork floss

Chermoula lamb crustini with pumpkin hommus, truffle artichoke puree & baby shiso leaf

Asparagus spears wrapped with smoked salmon gravlax & balsamic glaze

Smoked salmon mousse cones with lemon apple jelly & citrus creme fraiche

Grilled chorizo on melba toast with roast capsicum coulis & balsamic glaze

Chicken Teriyaki brochettes with crispy shallots & coriander

Mango chilli chicken lollipops with chipotle confit & garlic aioli

St Edwards
OF THE RIVERINA

WEDDINGS • EVENTS • LUXURY ACCOMMODATION



Main

Select one option from the list below.

Alternate drop available for an additional \$3 Per Person

Sous vide tenderloin with sweet & desiree potato thyme galette, maple spiced roast pumpkin, oven burst vine ripened cherry tomato, cafe de Paris butter & jus

Miso barramundi with sweet corn nage, baby turnips, Japanese eggplant, shoyu curry butter & radish fennel salad

Ricotta cream cheese stuffed chicken breast served with confit heirloom Dutch carrots, garlic rosemary kipflers, parmesan crisp, roast cherry tomato with chicken and thyme jus

Scotch fillet served with garlic roasted root vegetable mélange, porcini cream sauce & cafe de Paris butter

Sous vide herb crusted Junee lamb rack w sweet potato mash, steamed bean bundle & Charcutière jus

SHARE PLATTERS ARE AVAILABLE IN THIS PACKAGE.
CONTACT US FOR DETAILS

Dessert

Your wedding cake served with Chantilly cream and mixed berry compote

Individual desserts available from \$8 Per Person

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