

Wedding Menu

Includes non-alcoholic beverages, sparkling water, coffee and tea
and basket of fresh focaccia with warm olives to share

first course from the garden

cauliflower

cauliflower duo, toasted almonds, grapes, mustard seed, gochuchang aioli (V) (GF)

arugula

arugula, pistachios, asiago, grapes, lemon zest, white balsamic (V)(GF)

beet & burrata

beet variety, fresh burrata, basil, arugula and balsamic (V) (GF)

second course pasta

sundried tomato pesto

casareccia pasta, tossed in a sundried tomato pesto, with eggplant, basil, and ricotta (V)

caramelized onion cream

rigatoni, spinach and oyster mushrooms, tossed in a caramelized onion and thyme cream (V)

sausage & peppers

shell pasta with spiced nduja, Italian sausage, sweet peppers and red onion in a sweet and spicy red pepper sauce topped with ricotta

wild boar

tender boar shoulder, slow braised in tomato and marsala wine, tossed in its reduced sauce and served over shell pasta

third course main plates

braised beef

50-hour short ribs, soft polenta, green peas, pickled shallots (GF)

wild boar belly

soy glaze, celery root, carrot slaw, gooseberry (GF)

spicy lamb curry

tender pieces of lamb, slowly simmered with spices and coconut milk, served over basmati rice with side raita (GF)

rainbow trout

black barley, fennel, coconut curry (*special order*)

dessert

chef's selection of desserts