



alpinelarder

# Wedding Menu

## Tapas

a selection of three to be shared

toasted sourdough with dips

seared scallops, pea puree, crispy prosciutto

wood fired pork belly, caramelized onion, baby spinach, spiced tomato chutney

cajun dusted squid, cucumber, mint yoghurt

jamon croquettes, chipotle mayonnaise

## Main Course

served alternate

white fish, cuttlefish, corn nage, lemon

chargrilled kangaroo, honey baked sweet potato, cucumber, radish and basil salad, date chutney

chargrilled sweet pork cutlet, pumpkin puree, baby vegetables, onion rings

smoked tout pasta, red onion, fennel, rocket, lemon

pumpkin pasta, baby spinach, pine nuts, feta

risotto with chicken baby tomato, prosciutto, ricotta, thyme

## Dessert

served alternate

white chocolate and vanilla panna cotta, marble shards, macadamia praline

mango and ginger creme brulee, caramelized ginger, almond biscotti

dark chocolate mousse, bailey's ganache and chrystallised chocolate