

## Wedding Menu A

### Canapés

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Rollatine of Tasmanian Smoked Salmon, dill & crème fraiche, basil blini

Finger lime & 5 pepper duck shanks with watermelon jam

Caprese bruschetta: torn buffalo mozzarella, Coopers shoot tomato and pesto

Seared scallop with shallots and grated ginger, served on Asian spoon

### Plated Entrée- alternate drop

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Barbecued Ballina king prawns, spiced raspberry reduction, whitlof

Dolcelatte blue cheese soufflé, candied walnuts, mesculin

### Plated Main

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Celery & fennel spiced rolled Bangalow Sweet Pork belly, kipfler potatoes, carrot & cardamon puree, cranberry jus

Crispy skinned Atlantic salmon, saffron & preserved lemon risotto, with fennel, apple & raddiccio slaw

Hand Made Pumpkin Ravioli wild rocket, black olives, goats cheese, semi-dried tomatos

### Dessert

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Wedding Cake (provided by client) with Red wine poached Byron Bay tamarillos & wild berries, lavender cream