



TALKING TURKEY
with chef Sunitosh

Wedding Menu

First step

Moreton Bay bug and asparagus with turtle bean

Vodka - dill cured salmon with daikon slaw

Five spice pork medallion

Moroccan lamb cutlet

Mustard beef with Yorkshire pudding

Second stage

Herb crusted lamb back strap

Crushed green pea mash, fresh mint, red radish, parmesan and sherry figs

Bangalow Crispy pork belly

Sweet potato, pink lady apple, Persian feta with lychee dressing

Chimichurri chicken breast

Herb infused black rice, edamame, prosciutto with guacamole

Grass-fed rib eye fillet

Mosaic potato, French beans, melted brie mushroom and burgundy glaze

Sesame crusted market fish

Pawpaw, peanut, beans sprout, fresh coconut salad with pickled ginger

Finish line

Wedding cake with lavender cream and seasonal berries