

fig tree

ARRIVAL COCKTAIL

Limoncello Spritz

CANAPES

Oysters, pickled eschalots, chives (gf, df, pesc)
Roasted mushroom, truffle arancini (veg)
Lamb skewers, rosemary, black pepper, chilli (gf, df)
Local beef, capers, crostini, olive oil

Bread served with Nimbin Valley salted butter

MAIN PLATTERS

House-made gnocchi alla vodka, stracciatella (gf, veg)
Roasted chicken, jus, braised eschalots (gf)
'Our neighbours beef', café de Paris butter, red wine jus (gf)

SIDE PLATTERS

Sorrell, zucchini, lemon, beans (gf, df, veg)
Tomatoes, salted ricotta, oregano (gf, veg)
Oven roasted potatoes, aioli, chives (gf, veg, df)

WEDDING CAKE

Featuring
Marina Machado Cakes

DESSERT COCKTAIL

Espresso martini