

# WEDDING

Entrée, Main & Wedding cake served \$85 per person

Add on 3 canapés +\$10 per person | Add on 1 dessert +\$10 per person

## Canapés

*Please refer to our canapé menu*

### Tapas Style Entrée (please select 2 items)

Handmade buffalo milk burrata, heirloom tomatoes, balsamic, basil & crostini (VEG)(GFO)

Antipasto platter with a selection of cured meats, cheeses, wood-fired breads and condiments (GFO)

Salad of heirloom beetroot, radicchio, goats curd & walnut vinaigrette (GF)(VEG)

Citrus cured Ocean trout, salad of orange, shaved fennel, & crisp sourdough (DF)(GFO)

Mooloolaba Yellowfin tuna, tahini, pistachio, lemon & sumac (GF)(DF)

LUSH signature prawn cocktail with Mooloolaba King Prawns, baby gem lettuce, our cocktail sauce (+\$10pp)

Duck liver pâté with apple & cherry chutney, cornichons & sourdough crostini (GFO)

### Family Style Shared Mains

*Danny's artisan dinner rolls & Copper Tree farms butter*

#### Proteins (please select 3 items)

Braised Cape Grim beef cheeks, baby onions, chimmi churri (GF)(DF)

Victorian Lamb shoulder, lamb jus & salsa verde (GF)(DF)

Grilled Barramundi, braised baby peas, romesco & lemon (GF)(DF)

Rosemary & garlic BBQ whole deboned chicken, carrot purée, parsley salad & chicken jus (GF)(DF)

Fennel spiced Porchetta, grilled peach chutney, pork jus (GF)(DF)

#### Sides (please select 3 items)

Heirloom tomatoes, buffalo mozzarella, basil & aged balsamic (GF)

Kipfler potatoes, shallots, parsley & crème fraiche (GF)(VEG)

Steamed broccolini, chilli garlic butter, almonds (GF)(DFO)(VEGANO)

Lush signature creamy mashed potato with butter & chives (GF)(VEG)

Baby carrots, tahini, chard leaves, toasted almonds & mint (GF)(VEGAN)

Classic gratin dauphinois, thyme (VEG)

Roasted cauliflower, capers, radish, golden raisins, seeded mustard vinaigrette (GF)(DF)(VEGAN)

#### Dessert (please select 1 item)

Traditional Tiramisu

Flourless chocolate cake, raspberry cream (GF)

Classic Basque cheesecake, fresh berries (GFO)

Pannacotta, roasted pineapple & raspberry granita (VEGANO)(GF)(DF)

Petit cheeseboard, seasonal fruit, artisan crackers (VEG)(GFO)

Tropical seasonal fruit platter (GF)(DF)(VEGAN)

*Please note pricing is exclusive of GST.*

*Staff, tableware and equipment, if necessary, are charged additionally.*