

JULY 2024

Wedding Menu Tasting

VICTORIA PARK

Canapés

Chefs Selection of Arancini

Sweet potato croquettes with smoked tomato relish GF DF VG

Entrées

Victoria Park's slow-cooked lamb ragu with herb gnocchi,
Sicilian green olives, parsley and parmesan GF

Pumpkin ravioli with beurre noisette,
crushed amaretti and shaved parmesan v

Mains

Slow-cooked beef cheek with mashed potato,
buttered hispi cabbage, tomato jam and braising juices GF

Fillet of salmon, wilted broccolini with lemon oil
and tartare butter sauce GF H

Served Alternate Drop

