

MARCH 2025

# Wedding Menu Tasting

VICTORIA PARK

## Entrées

SERVED ALTERNATE DROP

Beef rump carpaccio, macadamia cream, rocket leaves  
and pecorino romano GF H DFO

Ginger cured Tasmanian salmon, pickled lemon mayonnaise,  
kohlrabi slaw, dill oil and fried capers GF DF NF H

## Main

SERVED ALTERNATE DROP

Slow cooked pork belly, caramelised apple, hispi cabbage,  
potato puree, crackling and calvados sauce GF DF NF

Lemon myrtle and macadamia crusted chicken supreme, Danish fetta,  
potato hash, roasted baby carrots and port jus GF HO DFO



APRIL 2025

# Wedding Menu Tasting

VICTORIA PARK

## A Taste Of India Buffet

### ENTRÉES

Tandoori chicken skewers  
GF NF H

Spinach and onion pakora  
DF VG NF

Aloo bonda  
DF VG NF

Spiced cauliflower fritter  
DF VG NF

Vegetable Samosa  
DF VG NF

### MAINS

Butter chicken  
GF

Lamb rogan josh  
GF DF

Paneer tikka masala  
GF V

Dahl makhani  
GF V NF H

Chilli chicken  
NF H

### ACCOMPANIED BY

Pilaf rice  
GF DF NF VG

Naan bread  
NF V

Papadums  
GF DF VG NF

Selection of Indian pickles

Katchcumber Salad  
GF DF VG NF

## Asian Fusion Buffet

### ENTRÉES

Vegetable spring rolls  
GF DF

Chicken & chive dumplings  
GF

Crispy prawn cigars  
DF

BBQ pork spring rolls  
DF

Vegetable kakiage  
V

### MAINS

Chicken kung pao,  
with roasted cashews  
DF

Steamed barramundi  
with ginger and shallots  
GF DF

Vegetable Chow Mein on Rice Noodles  
GFO VG

Chinese slow crispy cooked pork belly,  
with hot spiced honey  
GF DF

Japanese styled mixed vegetable curry

### ACCOMPANIED BY

Steamed rice  
GF DF VG

Broccolini with garlic and oyster sauce

Prawn Crackers

Crisp Asian slaw with  
hot and sour dressing  
& roasted peanuts  
GF DF VG



\*Please note that the menu is subject to change

MAY 2025

# Wedding Menu Tasting

VICTORIA PARK

## Entrées

SERVED ALTERNATE DROP

Porcini mushroom ravioli, truffle mushroom velouté  
and burratina cheese V NF H

Seared scallops, cauliflower puree, golden raisin,  
cauliflower fritters and fried capers GF DF NF

## Main

SERVED ALTERNATE DROP

Eye fillet, caramelised red onion jam, sweet potato gratin,  
wilted broccolini and green peppercorn sauce GF NF HO

SERVED MEDIUM RARE

Pumpkin and ricotta crespelle, sage beurre noisette,  
crushed amaretti and shaved parmesan V H NFO



AUGUST 2025

# Wedding Menu Tasting

VICTORIA PARK

## Entrées

SERVED ALTERNATE DROP

Slow cooked glazed pork belly, coconut tom yum broth,  
sesame roasted pumpkin and crackling GF DF NF

Victoria Park's slow braised lamb and tomato ragu,  
herb potato gnocchi, Sicilian green olives, parsley  
and shaved parmesan GF NF H

## Main

SERVED ALTERNATE DROP

Fillet of Tasmanian salmon with maitaise sauce, asparagus  
and baked hasselback potato GF NF H

Slow cooked beef cheek, mashed potato, glazed carrot,  
herb crumb and braising juices GF NF

