

MARCH 2026

Wedding MENU TASTING

ENTRÉES

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Served alternate drop

Beef carpaccio tonatto, roasted beef, with tuna mayonnaise, capers,
Gympie green beans and Australian extra virgin olive oil GF DF NF

Salad of beetroot, with saffron poached pears, goats cheese
and watercress GF NF H V

MAINS

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Served alternate drop

Roast chicken breast, Queensland mango & coconut sauce, Bombay potatoes
and fried curry leaves GF DF NF H

Tasmanian salmon fillet, steamed asparagus, hassleback potato
and a blood orange beurre blanc GF NF H

GF = GLUTEN FREE DF = DAIRY FREE
NF = NUT FREE H = HALAL V = VEGETARIAN

Victoria Park

