

Alternate Drop Menu

Your selection of two dishes from each course (as per your package inclusions) to be served alternately.
Optional extra: Dinner roll with butter + \$2.00pp

Entrée

(menu option 2, additional +\$5pp)

Coconut crumbed prawns served on Summergrove avocado, mango, coriander and lime aioli DF

Local fresh prawns on fennel, cucumber, spring onion, chili, mint and rocket salad with nam jim dressing GF, DF

Crispy skinned pork belly accompanied by carrot puree, beetroot relish and a green apple and herb salad GF

Asian braised pork belly served with grilled calamari, bean shoot and herb salad and Summergrove mango and capsicum chutney GF, DF

Trio of local oysters - Verjus and apple mignonette, Champagne vinaigrette with finger lime caviar and baked with chorizo butter GF

Duck breast salad with candied walnuts, beetroot, orange, baby rocket and spinach finished with beetroot vinaigrette GF, DF

Chimichurri chicken tenders served on toasted ciabatta bread, Summergrove chutney, rocket salad and finished with avocado aioli

Pan seared scallops served on white bean puree, pancetta and roast capsicum salsa, finished with macadamia bread crumbs and truffle oil

Carpaccio of beef served with horseradish cream, ciabatta crisps, rocket and finished with a caper and onion dressing

Roast beetroot and pumpkin served with goat cheese mousse, baby spinach, blistered cherry tomatoes, toasted pepitas, balsamic and beetroot vinaigrette GF, V

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Maining

(included in our standard seated reception package)

Summergrove coffee rubbed eye fillet served with broccolini, buttered chat potatoes, vine ripened tomatoes and red wine jus GF

Grilled eye fillet, served on Paris mash, buttered beans, baby honey carrots and a red wine reduction GF

Chicken supreme, filled with camembert, semi-dried tomatoes and served on potato gratin, asparagus and topped with a tempura pumpkin flower GF

Prosciutto wrapped chicken breast, served with cajun chat potatoes, green beans, chive sour cream and truss cherry tomatoes GF

Macadamia crusted local snapper on lemon butter potatoes, rocket, blistered cherry tomatoes and finished with basil pesto dressing

Dukkah rubbed salmon fillet on asparagus and a carrot and leek, puff pastry crisp finished with lemon butter sauce and paprika oil

Pistachio, apricot, orange and sage crusted lamb rack, served with smashed baby potatoes, broccolini and finished with a cherry and port reduction

Middle Eastern spiced lamb cutlets served with a pearl couscous, roast capsicum, Summergrove olive, feta and rocket salad, finished with pomegranate molasses

Grilled pork cutlet served with sweet potato mash, green beans, broccolini, red wine apple sauce and finished with Jus GF

Vegetable and haloumi stack, served with a rocket and tomato salad finished with basil pesto GF, V

Menu continued on next page....

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Dessert (additional +\$10pp)

Lemon meringue pie served with candied pistachio crumble and raspberries in syrup

Deconstructed pavlova served with seasonal fruits, Summergrove mango puree and passionfruit cream GF

Flourless chocolate cake served with a gold chocolate truffle, Cointreau soaked orange segments, vanilla ice cream GF

Cinnamon coated mini doughnuts, served with macerated strawberries, double cream and house made strawberry jam

Matcha (green tea) cheese cake served with a blueberry coulis, chocolate soil and violet flower crystal

Vanilla bean creme brulee, served in a chocolate tart shell, finished with mixed berry compote and pistachio fairy floss

V- Vegetarian

GF- Gluten Free

DF- Dairy Free

Please note most meals can be slightly altered to suit dietary requirements on request

Please see our Sitdown Menu Options document at www.summergrove.com.au/weddinginfo for information on additional menu options

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