

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)

Italian meatballs on creamy polenta and finished with house-made Napoli

Crispy skinned pork belly on parsnip puree, braised apples in cider and micro greens **GF**

Coconut crumbed prawns served on avocado, coriander, mango puree and lime aioli **GF, DF**

Ginger and soy braised pork belly on paw paw chutney and served with pickled carrot, daikon, bean shoot and herb salad **GF, DF**

Trio of local oysters- ver-jus and apple mignonette, champagne vinaigrette with finger lime caviar and baked with chorizo butter

Crispy duck salad with watercress, mixed greens, orange segments, fried noodles, cucumber ribbons and finished with a beetroot vinaigrette **GF, DF**

Smoked chicken breast salad with shredded cabbage, baby rocket, avocado, cherry tomatoes, candied walnuts finished with lemon vinaigrette and edible flowers **GF, DF**

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

Wild mushroom and mozzarella arancini balls on truffle aioli and served with micro greens salad **V**

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

Quinoa, sweet potato, rocket, pomegranate, pumpkin seed and fresh mint salad finished with pomegranate molasses and lime dressing **V, DF, GF**

Miso glazed eggplant served on soba noodle, coriander, radish, citrus salad and finished with a sesame, chili and sweet soy dressing **V, DF, GF**

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Maining

(included in our standard seated reception package)

Chicken Breast

Spinach, ricotta and cream cheese stuffed served with roasted chat potatoes, green beans and vine ripened tomatoes finished with smoked garlic sauce **GF**

Prosciutto wrapped and served with a sweet potato gratin, green beans, roasted Dutch carrots and finished with red wine jus **GF**

Crispy skin, with roast potatoes, broccolini and finished with a blackberry and balsamic reduction **GF DF**

Mediterranean filled and served with potato rosti, asparagus, char-grilled capsicum puree and topped with tempura pumpkin flower **GF**

Eye Fillet Steak

Cauliflower puree, broccolini, Dutch carrots, caramelised leek, red wine jus **GF**

Wild mushroom, fondant potato, green beans, creamy jus **GF**

Paris mash, buttered beans, baby honey carrots, red wine reduction **GF**

Summervine coffee-rubbed, broccolini, buttered chat potatoes, vine ripened tomatoes, red wine jus **GF**

Menu continued on next page....

Summervine
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Alternatives

Miso glazed salmon on chargrilled bok choy, crispy potatoes and finished with chili and soy marinade **GF DF**

Crispy skin snapper on green beans, kipfler potatoes, blistered cherry tomatoes and finished with beurre blanc **GF**

Pancetta, sage and pine nut stuffed pork fillet served with caramelised pumpkin puree, shaved fennel and pear salad, finished with crispy sage and pork crackle crisp **GF**

Pistachio, apricot, lemon and sage crusted lamb rack served on smoked parmesan and parsnip puree, grilled zucchini, finished with labneh and zaatar **GF**

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

Vegetarian options

Fire roasted vegetable tower, salad greens and smoked capsicum puree

Wild mushroom risotto, finished with truffle oil, parmesan and micro herbs

Marinated tofu steak, char-grilled and served on roasted chat potatoes, broccolini and baby carrots

Other vegetarian/vegan options available after correspondence with our head chef

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

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

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