

Weddings by PEARL

FORMAL DINING SAMPLE MENU

CANAPES

Hendricks compressed watermelon, goats milk curd, juniper

Tempura spanner crab, sriracha

Chicken, pistachio terrine, brioche croute, tarragon mayonnaise

ENTREE

Citrus cured ocean trout, watercress, cucumber, crème fraiche, salmon pearls

Tea smoked duck breast, xo sauce, szechuan pickled cucumber

MAIN

King salmon, tarragon potato fondant, fennel salsa verde

Dry aged fillet of beef, paris mash, truffle mushroom ragout

DESSERT

Lemon curd tart with lemon thyme cream, blue berry

Chocolate and salted caramel opera gateux, strawberry coulis, macadamia crisp