

# *Weddings by* PEARL

## TABLE SHARE SAMPLE MENU

### CANAPES

Fine parmesan filo tart, mascarpone, roast cherry tomato, basil

Crab taco, avocado, finger lime, jalapeno cream

Qld scallop, pea puree, pancetta dust

Grilled lamb fillet, eggplant caviar, capsicum agrodolce

Beef short rib and red wine pithivier

### TABLE SHARE MAIN COURSE

Crispy skinned snapper, tomato, and fennel sauce vierge

Confit duck with spiced port and juniper jus

Slow roasted shoulder of lamb with fennel, rosemary, and red wine jus

Honey glazed baby carrots

Roasted kipfler potato, garlic, rosemary

### DESSERT CANAPES

Caramelised apple and toffee éclair

Chocolate and hazelnut mousse, passionfruit gel