GLEDSWOOD
HOMESTEAD+WINERY

Entree

- Twice baked cheese souffle with fig jam, pickled vegetables and lavosh
- Zucchini fritters with smoked scormoza, truffle aioli and mustard cress
- Confit pork belly with corn puree, braised red cabbage and compressed apple
- Crumbed snow crab cake with grilled prawn, pickled fennel, and kewpie mayo
- Vannilla burrata with heirloom cherry tomatoes and black garlic
- Ricotta gnocchi with heirloom tomatoes, olives, Persian fetta and basil

Main

- Maple glazed braised beef short rib, crumbed pickled carrot, asparagus, watercress puree (GF, NF)
- Slow roasted lamb shoulder with celeriac puree, pan fried pumpkin, Spatzle and buttered sprouts
- Chicken breast with potato gratin, broccolini and pea tendrils
- Crispy skin barramundi with pomelo & green papaya, chilli, bug & prawn croquette and mango
- Oven roasted snapper with baked baby peppers stuffed with cherry tomato, green olives, white anchovy, basil & salsa verde

Wedding Menu

March to August

Dessert

- Milk chocolate & passionfruit ganache tart with chocolate soil, meringue & seasonal berries
- Velvet chocolate fondant with berry coulis, orange chantilly & raspberries **
- Beechwood honey pannacotta served with baked frangipani and strawberry salsa
- Delicious strawberry cheesecake
- Everything Lemon Meringue Pie
- Sticky date pudding with caramel drizzle **

** dessert item is not suitable for dessert station option