



Wedding Menu

Summer/Autumn menu
2026

Please select two menu options per course to be served alternate serve

Entree

- Beef Tortellini, Parsnip, Forest Mushrooms, Burnt Butter, Parsley, Parmesan (H, CF, NF)
- Lamb Kofta, Spiced Labneh, Pickled Cucumber, Romesco, Coriander (H)
- Pumpkin and Ricotta Ravioli, Pumpkin Puree, Herb Burnt Butter, Parmesan (V, H, CF, SF, NF)
- Beetroot Tartare, Spanish Onion, Silken Tofu, Miso Dressing (GF, DF, V, VGN, H, CF, SF, NF)
- Chorizo and Manchego Croquette, Romesco, Pickles, Sorrel (SF)
- Marinated Mussels, Tomato, Basil, Garlic Flowers (GF, DF, H, CF, SF, NF)
- Clam Raviolo, Miso Garlic Cream, Burnt Butter, Pickle Ginger, Shiso (H, CF, SF, NF)

Main

- Lamb Belly Roulade, Roast Parsnip Puree, Peas, Mint and Jus (GF, H, CF, SF, NF)
- Crispy Skinned Barramundi, Nduja Peas, Pommies Anna, Creole Cream Sauce (GF, SF, NF)
- Braised Beef Cheek, White Bean Puree, Roasted Tomato, Salsa Verde (GF, H, CF, SF, NF)
- Crispy Skin Chicken Breast, Potato Puree, Roasted Vegetables, Jus (GF, H, CF, SF, NF)
- Crispy Pork Belly, Apple, Mushrooms, Celeriac Puree, Tonkatsu (GF, CF, SF, NF)
- Farinata, Romesco, Pumpkin, Broad Beans, Lemon Emulsion, Salsa Verde (GF, DF, V, VGN,

Dessert

- Warm Chocolate Brownie, Apricot (GFO, V, H, CF, AF, SF, NF)
- Grapefruit, Lemon Thyme Curd Tart, Meringue, Strawberry (V, H, CF, AF SF, NF)
- Mango Pavlova, Lemon Curd, Raspberry (GF, V, H, CF, AF, SF, NF)
- Glazed Strawberry Cheesecake (V, H, CF, AF, SF, NF)
- Vanilla and Honey Pannacotta, Roasted Peaches (GF, V, H, CF, AF, SF, NF)
- Spiced Grape Trifle, Vanilla Szechuan Sponge, Beetroot Gel, Spiced Rum Cream (V, H, CF, AF, SF, NF)

Wedding Menu

Signature menu

for Jacaranda Package

The Jacaranda Package includes access to our exclusive Signature menu selections. Couples with the Jacaranda Package are welcome to choose from both our Summer/Autumn menu and the Jacaranda Signature menu to design their full wedding menu

Entree

Crab Cannelloni, Corn and Saffron Cream, Garlic Flower, Lemon Balm (H, CF, SF, NF)

Burrata, Tomato Consommé, Basil Crisp, Porcini Powder, Charred Tomato, Sourdough (V, H, CF, SF, NF)

Green Peppercorn Cheese Souffle, Black Caviar, Sourdough, Herb Salad (H, CF, AF, SF, NF)

Main

Lamb Rack, Lamb and Rosemary Terrine, Potato Gratin, Sauteed Greens (GF, H, CF, SF, NF)

Duck au Vin, Duck Fat Potato, Mushrooms, Carrot Puree, Red Wine Jus (GF, H, CF, SF, NF)

Miso Glazed Mulloway, Sushi Rice, Radish, Pickled Ginger, Shallot, Cucumber (GF, DF, H, CF, NF)

Dessert

Raspberry Meringue Tart, Lemon Balm (V, VGNO, H, CF, AF, SF, NF)

Macadamia, Wattleseed, Tamari Crème Caramel, Sable (DFO, V, VGNO, H, CF, AF, SF)

White Chocolate Mousse, Chocolate, Raspberry (GF, V, H, CF, AF, SF, NF)