

A soft-focus, high-key photograph of a wedding table setting. In the foreground, a silver fork and knife are elegantly placed on a white, textured tablecloth. A folded white napkin is visible in the center. To the left, a pink flower is partially visible, and to the right, a glass of water and a small pink object are blurred. The overall aesthetic is clean, romantic, and sophisticated.

WEDDING MENU OPTIONS

PULLMAN MELBOURNE CITY CENTRE

CANAPÉS

From \$99 per person

Salmon Tartare, Gribiche, Filo

Pea & Prosciutto Blini, Tendril

Slow Roasted Duck Pithivier

Chorizo and Ricotta Involtini, Romesco

Beetroot and Fetta Tartlet

Fior Di Latte Crostini, Fennel Jam, Pollen

Mushroom & Goats Cheese Wellington

Cauliflower and Dill Croquette, Herb Mayo



2 OR 3 COURSE MENU

From \$150 per person

Entrée

Smoked Rainbow Trout, Crème Fraiche, Caper & Pickled Cucumber, Brioche

Victorian Burrata, Confit Heirloom Cherry Tomatoes, Sourdough

Air Dried Beef Bresaola, Apple Remoulade, Watercress

Kingfish Crudo, Burnt Orange, Bitter Leaves, Vanilla Dressing

Millawarra Free Range Lamb Backstrap, Celeriac Puree, Greens

Main

Claremont Plains Beef Eye of Rump, Roasted Parsnip, King Mushroom, Kale, Jus

Black Truffle Roasted Chicken, Forest Mushroom Risotto, Cauliflower

Humpty Doo Barramundi, Asparagus, Pipis, Veloute

Victorian Pork Chop, Caramelized Apple, Walnuts, Jus

Brown Butter Gnocchi, Sumac Onions, Pine Nuts, Pecorino

Plated Dessert

Chocolate Passionfruit Torte, Passionfruit & Vanilla, Crème Fraiche

Caramel & Macadamia Cheesecake, Almond Brittle

Sour Raspberry & Pistachio Tart

Chocolate Fondant, Honey Comb, Vanilla Crème

We cater to all dietary requirements so please enquire with our wedding specialist

