



THE WOOLSHED

@ EMERALD BANK

WEDDING DINING SET MENU



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CANAPES

Please choose 3 from the list below

-flash fried salt and pepper calamari strips
w- garlic lemon aioli (gf)

-three cheese arancini balls w- saffron aioli
(veg gf)

-chargrilled lamb koftas, w- coriander &
minted yogurt sauce (gf)

-crispy cajun popcorn chicken bites
w- mango sour cream (gf)

-goats cheese, sweet potato & caramelised
onion pastry tartlet (v)

-chorizo and prawn skewers (gf)

-potato, cheddar and chive croquette (veg)

-corn & halloumi fritter, guacamole cream
(veg)

-beef & fennel gourmet sausage roll, house
made relish

- bocconcini, basil, olive, roasted cherry
tomato skewer (veg)



SHARING STARTERS

All items below served to each table for guests to share.....

Antipasto - salami, prosciutto, cheese, roast peppers, charred eggplant, olives,
sun dried tomatoes, artichoke hearts, marinated mushrooms, pickled courgettes.
ciabatta bread rolls

Seafood- flash fried calamari & prawn tails w- garlic aioli & lemon wedges

Bruschetta w- seasonal tomatoes, basil, red onion, virgin oil & balsamic glaze



ENTREE

Please choose 2 from the list below to be served as alternate

House made Ricotta Gnocchi
sage, burnt butter, roast pumpkin cream wine sauce (veg)

Chicken, Spinach Cannelloni
with napoli tomato sauce, basil oil drizzle, shaved parmesan (veg)

Caramelised Pork Belly
green apple asian slaw, sticky ginger orange glaze, toasted walnuts (gf)

Smoked Chicken, Pancetta, Hazelnut Risotto
w- shaved pecorino (gf)

Lamb Cutlets
mediterranean vegetable salad, crumbled feta pistachio gremolata, smoky paprika oil

Five Spice Flash Fried Squid
black garlic aioli, roquette salad, lemon wedge (gf)



MAIN COURSE

Please choose 2 from the list below to be served as alternate

Grain fed Porterhouse
hand cut fat chips, seared greens,
mushroom and thyme butter, jus (gf)

Mustard and Pepper crusted 12 Hour slow
cooked Scotch Fillet
parmesan mash, glazed carrots, shiraz
wine jus (gf)

Prosciutto Wrapped Chicken Breast
saffron risotto, pan seared greens, sage
wine cream sauce (gf)

Moroccan Crispy Skinned Chicken Breast
sweet potato puree, sesame fried greens,
harissa and cumin jus (gf)

Three Point Rack of Lamb
buttery polenta, charred cherry tomatoes,
sautéed beans, basil pesto drizzle (gf)

Black Sesame Crusted Salmon
kaffir lime infused rice, sautéed greens,
wasabi hollandaise drizzle (gf)





DESSERT

*Please choose 2 from the list below to be served as
alternate*

Steamed Chocolate Pudding
salted caramel, vanilla cream, pecan praline dust

Red Apple Frangipane Tart
warmed w- creme anglaise

Lemon Lime Curt Tart
whipped cream, berry salad

Choc Cherry Pavlova Nest
cream, drunken cherries, chocolate drizzle (gf)

Honey Blossom Pannacotta
w- spiced roast seasonal fruits (gf)

Self serve tea and coffee station