



# Menu

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## Summer Wedding 2021 Four Course Plated

*We can customize any menu to cater your preferences*

### Canapes / Starters

*(Please Select 2 Options)*

Grassfed beef tartar | cured egg yolk | fried herb sourdough | horseradish creme

Furikake cured hot smoked salmon | maple soy | pea shoot | rice

Marinated mushroom | potato rosti | chevre | pickled shallot

Bahn-mi bao bun | korean BBQ pork | pickled asian veg | sambal mayo

Crispy | Sweet and spicy chicken wings | creme fraiche

Chicken karaage | hoisin | lemon kewpie

Southern fried cauliflower | Sweet and spicy sauce

Crispy tuna roll | avocado | tuna belly | kewpie | pickled carrot (GF)

Cured Ahi tuna poke | cucumber | crispy chilli | cress

Smoked Pan roasted Scallop | apple and bacon jam | lemon crumb

Mini dungeness crab cakes | ginger aioli (when available) **add \$3 per person**

Adobo grilled spot prawn | avocado | lime | tortilla

Corn and potato pakora | chive | tamarind chutney (V)

Falafel, Coconut tzatziki, hummus (V)

## Main

*(Please Select 1 Meat or Vegan Option)*

## Meat

Grilled charcoal rubbed Grassfed Tenderloin | spot prawn | herb verde | baby potatoes | asparagus | torched pearl onion

Roasted Rack of lamb | chermoulah | french lentils | grilled carrots and greens

Korean bulgogi braised Cache creek short ribs | sweet rice | Charred onion petals | bok choy | kimchi

Grilled Dry aged ribeye | red wine demi | frites | crispy garlic broccollette | reggiano

Southern fried and smoked free range chicken | herb gravy | corn bread | farmed greens

Pan roasted wild salmon | duqqah | seedling and citrus salad | squash

Skillet seared adobo rubbed red snapper | smoked corn nage | arroz rojo | chili roasted seasonal Pemberton vegetables | hand pressed tortilla

Cioppino | dungeness crab | halibut | cortez mussels | seasonal veg | tomato fumet | focaccia

[or]

## Vegan

Falafel | za'atar hummus | 'tzatziki' | heirloom carrot | mujadarrah  
Gnocchi | walnut pesto | grilled broccolete | charred tomato ragu | almond chevre

## Desserts

*(Please Select 1 Option)*

Flourless chocolate cake | toffee vanilla ice cream | peanut crumb,  
raspberry

White chocolate semifreddo | pistachio | Bing Cherry | ganache

Lemon tart | italian meringue | raspberry

Peanut butter s'mores | belocade chocolate | maldon salt | graham cracker | classic marshmallow

Seasonal Okanagan apple or Wild berry crumble | toasted vanilla ice cream **(vegan option)**

Vanilla honey cheese cake | toasted hazelnut and graham cracker crumb | seasonal fruit

Nutella filled Bomboloni | strawberry sugar | cinnamon

Maple and orange sponge cake | chantilly and seasonal fruit

Banana Cream tiramisu, chocolate biscotti, espresso

Nama Chocolate brûlée | mint | torched berries

