



DINNER *Menu*

TO START

Charcuterie Sharing Boards

Artisan cheeses, charcuterie meats, flatbreads, hummus, chargrilled vegetables, olives and freshly baked bread from the Fallon & Byrne bakery

MAIN COURSES

Tomahawk Steak

Garlic & herb butter, mushrooms & fried onions (GF)

OR

Creamy Tuscan Chicken

With sun-dried tomatoes and rice (GF)

OR

Cedar Plank Salmon

Grilled lemon & mustard (GF)

OR

Saffron Risotto Cakes

Vegan Parmesan & lemon aioli, rocket salad (VG) (GFO)



DINNER *Menu*

SIDE DISHES

Dauphinoise potatoes (V) (GF)

Seasonal vegetables (VG) (GF)

DESSERT

Wedding Cake &
Deluxe Dessert Platters

Children's menu also available

Gluten-Free (GF), Gluten-Free Option (GFO),
Vegetarian (V), Vegan (VG)

Please note any food allergies when you RSVP.