

# SALTBOX

WEDDINGS & RECEPTIONS

## SAMPLE MENU

### ARRIVAL CANAPES

Spinach & ricotta pastizzi, Parmesan cream (g)(m)(v)  
Seared scallop, parsley oil, tapioca, seaweed butter (m)

### BREADS BY RASCAL BAKEHOUSE

Rascal Bakehouse rosemary, thyme, sea salt, olive oil focaccia (g)  
Pepe Saya butter, Australian extra virgin olive oil (m)

### TO START

Citrus cured salmon, lemon, fennel, chive, sorrel, roe  
Chicken liver parfait, sauterne, vincotto muscatels (m)(g)  
Roasted beetroot, hazelnut butter, radish, truffle dressing (ve)

### MAINS

Confit NZ king salmon, green olives, lemon, pounded herbs  
Grilled flank steak, caramelised eschalots, preserved lemon, chimichurri  
Baked eggplant, ajo blanco, pickled red onion, herb salad (ve)

### DESSERT

Classic tiramisu, whipped mascarpone, bitter cocoa (g)(m)(v)  
Cherry clafoutis, Grand Marnier crème fraiche (m)(g)(v)



Ready to start planning? 02 9388 9653 / [hello@saltboxvenue.com.au](mailto:hello@saltboxvenue.com.au)

Whether you are creating a lavish multi-course feast, a stylish cocktail party or fuelling big picture thinking, we collaborate with you to design a food experience that reflects you and your event style. Impeccable flavours, artful presentation, and a seamless flow of service are our signature.

(g) contains gluten; (m) contains milk; (v) vegetarian; (ve) vegan