

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 BAKEHOUSE TWENTY

Bakehouse Twenty 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 9387 4544 / saltbox@alderroadgroup.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

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