

THE
TRANSCONTINENTAL
HOTEL

Wedding Seasonal Menus

Set Menu

Entrées

Coronation Chicken Salad, Mango Chutney, Cabbage Apple Slaw, Pecans Cranberries, Cracker

Rare Beef Tataki, Smoked Soy Mushrooms, Truffle Mayo, Crispy Rice, Small Leaf Salad | GF, DF

Brie And Sweet Melted Onion Tart, Heirloom Tomato & Onion Sambal, Baby Qukes, Fennel, Herbs

Mediterranean Flat Bread, Vanella Buffalo Mozzarella, Northern Rivers Nduja, Tomato Salsa, Rocket

Skull Island Prawn & Tassie Salmon Salad, Snap Peas, Baby Leaves, Coconut Chili Lime Dressing | GF, DF

Loaded Sweet Potato, Mex Beef & Black Bean Chilli, Sour Cream, Crisp Tortilla, Tomato Salsa | VE, GF, DF

Set Menu

Mains

Northern Territory Humpty Doo Barramundi, Miso Char, Wasabi Mash, Green Beans, Sesame, Lettuce | GF

Slow Cooked Pork Belly Porchetta, Sweet Potato Fondant, Sherry Mustard Glaze, Fennel & Apple Salad | GF, DF

The Batchelor Angus Sirloin Bourguignon, Garlic & Herb Butter, Potato Gratin, Mushroom, Onion, Bacon

Crumbed Lamb Cutlets, Crushed Peas, Baked Parmesan Polenta, Tomato Chutney, Curry Oil

Slow Cooked Chicken, Whipped Chic Pea, Chorizo, Roasted Peppers, Salsa Verde | GF, DF

“Beef Lasagne, Cheese Sauce, Mozzarella Melt”, Sourdough Crumb, Tomato, Rocket | VE, DF

Shared Feasting

Meats

The Batchelor Black Angus Sirloin, Charred Broccolini, Chimichurri | GF, DF

Slow Cooked Lemon & Herb Huon Tassie Salmon, Smoked Labneh, Cauliflower | GF

Sides

Sourdough Baguette & Garlic Butter

Confit Carrots & Overcooked Green Beans, Rocket, Dukkha | VE, GF, DF

Creamy Potato Salad w. Gherkins, Capers, House Made Mayo | V, GF, DF

Baby Spinach & Beetroot Salad, Sweet Melted Onion, Feta & Pecan Nuts | V, GF

Cocktail Style

One Bites

Beef & Chorizo Sausage Roll, House BBQ

Prawn Bellini, Spiced Cocktail Sauce, Chives, Parmesan Crumb

Whipped Smoked Salmon Profiterole, Chipotle Mayo, Bagel Spice

Beef Tataki w. Japanese Mushroom, Truffled Mayo, Crostini, Chives | DF

Crumbed Chicken Tonkatsu, Shaved Cabbage, Bulldog Sauce, Sesame, Kewpie

Baby Potato Rosti, Nduja Salami, Sweet Melted Fig & Onion, Labneh, Dukkha

Roast Pumpkin Arancini, Tomato Date & Apple Chutney | VE, GF, DF

Sweet Potato Croquette Curry Mayo | VE, GF, DF

Brie Tart, Caramelised Onion, Tomato | V

Cocktail Style

Substantials

Served on a Brioche Slider...

Chicken Karaage Slider, Chilli Cheese, Slaw, Mayo

Harissa Spiced Lamb Kofta, Capsicum Pickles, Slaw

Steak Sandwich, Cheese & Caramelised Onion Melt, House BBQ, Slaw

Served on a Bao Bun...

Cheese Kransky, Sweet Mustard Pickle, Shaved Cabbage

Crumbed Pork Tonkatsu, Bulldog Sauce, Shaved Cabbage, Kewpie

Pulled Chicken, Fermented Sweet Chilli Maple Glaze, Shaved Cabbage, Kewpie

Cocktail Style

Fork Dishes

Herb Crumbed John Dory, Fries, Tomato Salad, Tartare, Lemon

Braised Beef Cheek, Creamy Mash, Field Mushroom, Sauce Dianne

Harissa Lamb Kofta Skewer, Mango Chutney, Warm Pita, Greek Salad

Mild Pulled Peri Peri Chicken, Creamy Roast Pumpkin Macaroni, Baby Cos & Thousand Island Salad

Crispy Popcorn Cauliflower, Fermented Sweet Chilli Maple Glaze, Come Back Sauce, Coconut Rice | V, GF