



# Wedding Menu







# SAY I DO

At Trippas White Group, we're passionate about delivering extraordinary experiences. From a classic intimate ceremony to a show stopping reception, our event specialists are dedicated to bringing your dream wedding to life at the Sydney Opera House.

Sit Down

Cold Canapés

Confit tomato, almond ricotta, oregano (df, gf, v)

Chèvre, currant & artichoke salad, dried olive, crostini (df, v)

Sydney rock oyster, verjuice, compressed cucumber, lemon balm (df, gf)

Ocean trout cornetto, kohlrabi, cultured cream, shiso

Yellowfin tuna, ponzu, avocado, white pickled ginger (df, gf)

Hiramasa kingfish pastrami, crème fraiche, finger lime, linseed cracker (gf)

Chicken liver parfait, fig paste, sherry vinegar jelly, walnut crostini

Wagyu bresaola, truffle aioli, parmesan, mustard fruits, crostini

Hot Canapés

Confit garlic & prune crema tartlet, macadamia (v)

Haloumi, currants, cauliflower & almond dukkah tartlet (v)

Sweet potato croquette, chipotle aioli (gf, v)

Flash fried squid, jalapeño tartare sauce (df, gf)

Seared scallop, cauliflower, caviar (gf)

Pastry cigar, confit spiced chicken, ras el hanout, pistachio dukkah, honey

Spiced roast duck & crepe, Davidson plum bush pepper sauce (df)

Pork belly, rosemary scented apple, smoked black salt crackle (df, gf)

Straight or Alternate Drop

Entrée

Pickled beetroot & goat’s curd ravioli,  
burnt butter hazelnut dressing, pickling syrup (gf, v)

Hiramasa kingfish “pastrami”, fennel, crème fraîche,  
finger lime, salt & vinegar kale (gf)

Torched ocean trout, abalone xo vinaigrette,  
white pickled ginger, nori cracker (df, gf)

Australian king prawn, saké cured watermelon,  
toasted sesame, fennel, house ponzu dressing (df, gf)

Potato bark galette, scallops, whipped roe,  
pink peppercorn, cucumber, dill

Pressed chicken & truffled shitake terrine, fenugreek mayonnaise,  
grilled soft focaccia (df)

Jamon Serrano, artichoke heart fritte,  
toasted hazelnut vinaigrette, frisée (df, gf)

Main

Roasted cauliflower steak, zalook dressing, coriander,  
almond yoghurt (gf, n, vg)

Confit ocean trout & skordalia, a la grecque mussels,  
cauliflower and cucumber salad (gf)

Salt crust cone bay wild barramundi, dill, fennel, little neck clam sauce (gf)

Chicken supreme, sweetcorn polenta, puffed spiced grains,  
chicken crackle, asparagus (gf)

Riverina lamb rump, slow cooked cannellini beans,  
confit tomato, sauce mimosa (df, gf)

Seasoned pork neck, scallop, crackling, apple, pickled fig jus (gf, df)

Herb cured beef fillet, charred white onion,  
parsnip purée, buckweat (gf)



**Dessert\***

Mascarpone panna cotta, coffee sponge, choc shards,  
whipped cream, crystallised hazelnuts

Dark chocolate mousse, mandarin olive oil cake,  
citrus salad, almond tuile (gf)

Black & blueberry frangipane tart, wattle seed ice cream

Brown sugar meringue, vanilla mousse, summer berries,  
lime-olive oil curd (gf)

Hazelnut chocolate mousse cake, caramel popcorn, raspberry gel

Fresh spiced pineapple, caramelised ginger blondie cake,  
white chocolate ice cream

Apple tarte terrine, vanilla brulée, salted caramel

**Tea & Coffee**

Double roaster coffee and selection of T2 Teas

**Sides**

(Additional charges apply)

Shaved white cabbage, reggiano parmesan, peas & lemon (df, gf, v)

Roasted potato with garlic, rosemary (df, gf, vg)

Seasonal greens with lemon olive oil (df, gf, vg)

\*Vegan option available

by Executive Chef Elton Inglis  
in collaboration with Head Chef Karl Patrick Thomas

