

Shared Dining

William Wallace GROUP

GF - Gluten Free V - Vegetarian
DF - Dairy Free VG - Vegan

CANAPÉS

A selection of bite sized canapés from our seasonal menu

ANTIPASTO

Woodside Charleston Jersey Brie & Pyengana Clothbound Cheddar

San Danielle Prosciutto, Wagyu Bresaola & Calabrese Salami

Chargrilled & marinated vegetables

Assorted artisanal breads & hand rolled lavosh

Selection of pickles, nuts & preserved fruits

FRESH SEAFOOD

Freshly Shucked Pacific Oysters with champagne mignonette GF, DF

Fraser Isle Tiger Prawns with fresh lemon & house aioli GF, DF

Caviar served with crème fraiche, blinis & chives

White soy cured kingfish, burnt citrus vinaigrette, baby gem lettuce GF, DF

All dietary requirements can be catered for if given appropriate notice.

All staff and equipment/hiring are charged additionally.

Sample menus only, subject to change due to availability.



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MAINS

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Grilled chicken breast, fresh chermoula, piquillo peppers, guindillas *GF, DF*

Crispy pork belly, charred cabbage, chorizo, soft herb salsa *GF, DF*

Roasted Wagyu (served medium), spiced butternut pumpkin, macerated raisin & red wine jus *GF, DF*

Sovereign Lamb loin, confit cherry tomato, preserved zucchini, smoked almonds *GF, DF*

Slow cooked beef cheek, confit purple carrot, local heirloom mushrooms, charcuterie sauce *GF, DF*

Seared Yellowfin tuna, pickled white radish, wasabi & pea emulsion, fresh jicama *GF, DF*

Roasted Barramundi, prosciutto crumb, red pepper sofrito, sobrasada sauce

Charred carrots, smoked chickpea puree, toasted buckwheat, soft herbs *GF, VG*

SIDES

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Baby Gem lettuce, aged parmesan, heirloom tomato, tarragon, gorgonzola buttermilk dressing *GF, V*

Quinoa, roasted beetroot, cucumber, mint & radish salsa, citrus yoghurt dressing *GF, V*

Mixed seasonal greens, toasted sesame & lime dressing, lightly pickled vegetables *GF, VG*

Grilled confit carrot, beetroot romesco, baby bocconcini, fresh parsley *GF, V*

Rosemary & sea salt roasted baby potatoes, confit garlic & saffron aioli *GF, VG*

Duck fat braised cabbage, fresh apple, blood orange vinaigrette *GF, DF*

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DESSERT

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Whipped cheesecake, pistachio sponge, fresh berries, raspberry meringue

Milk chocolate & coffee cremeux, muscat macerated raisins, limoncello cream, cocoa genoise

Vanilla Pain pa du, champagne poached strawberries, honeycomb *GF*

Salted caramel & dark chocolate ganache, sour wafer, lime macerated strawberries *GF*

Selection of cheese, pickles & preserves served with artisanal breads

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