

Alora Macedon *Curated by Events by TCC*

The Classic & Premium Wedding Menus

Elevate your celebration with our most prestigious dining experience at Alora Macedon. Guests will enjoy a seamless and sophisticated seated service, including a full alternate-drop of artisanal entrées, followed by signature main courses, and concluding with a duo of decadent plated desserts.

Classic Plated

2 Course | $82 per person

3 Course | $97 per person

Alternate drop per course
Includes stone baked ciabatta rolls, cultured butter

Entrée

Mediterranean Mezze
Hummus, tzatziki, dolmades, Greek feta, baba ganoush, pickled vegetables, grilled pita bread v

Antipasto
Prosciutto, sorpresa, mortadella, grilled vegetables, marinated olives, bocconcini, artisan bread & crackers

Plated Entrée

Pan-fried Lamb Rillettes
Minted labneh, zucchini, snow pea tendrils, dukkah gf

Twice-cooked Pork Belly
Applewood-smoked pumpkin purée, apple marmalade gf / df / nf

Spinach & Ricotta Ravioli
Seasonal mushroom velouté, crisp fried kale v / nf

Gnocchi in Casa
Smoked almond, basil, beef ragù, ricotta delicata +n



Main

Gippsland Beef Cheek
Pomme purée, king brown mushroom gf / nf

Pressed Lamb Shoulder
Tomato & mint essence, herb-crushed potatoes, broccolini gf / df / nf

Pork Scotch
Fennel, wholegrain mustard, maple, root vegetables gf / df / nf

Chicken Breast
Lemon, oregano, Spanish paprika, Dijon mustard, cream, spinach, carrots gf / nf

Seasonal Mushroom Ragu
Baked eggplant, spiced chickpeas, green lentil croquettes gf / vgn / nf

Quinoa-stuffed Field Mushroom
Cauliflower steak, roasted beetroot, chimichurri gf / vgn

Roaming Desserts

Select 3 desserts

Classic Lemon Tart
Lemon curd, shortcrust, meringue, passionfruit gf / nf

Milk Chocolate Slice
Hazelnut gf / +n

Tiramisu
Pistachio, vanilla, masarporne +n

Profiterole
Caramelised pear, diplomat cream nf

Ruby Opera
Hazelnut jacond +n



Premium Plated

2 Course | $99 per person

3 Course | $110 per person

Alternate drop per course
Includes stone baked ciabatta rolls, cultured butter

Entrée

Mini Burrata
Cherry truss tomato, grilled zucchini, smoked capsicum & basil emulsion, basil oil
gf / v / nf

Wagyu Bresaola
Remoulade, caper berries, parmesan custard, white balsamic gf / df / nf

Hiramasa Kingfish
Dill & orange cure, chardonnay vegetables, green olives, apple, walnut gf / df / +n

Hokkaido Scallops
Avocado, pickled radish, creame fraiche, cauliflower, preserved lemon gf / nf

Crab & Citrus Ravioli
Shellfish bisque, tomato & olive salsa nf

Free-range Australian Prosciutto
Rock melon, seasonal pickled vegetables, olive crostini, white balsamic nf





Main

Hazelden's Free Range Chicken Breast
Aleppo pepper, asparagus, gremolata potatoes, Lemon thyme jus gf / df / nf

Parwan Prime's Victorian Lamb Rump
Leatherwood honey, organic sultana, caponata, port wine jus gf / df / nf

Gippsland Angus Grain-fed Eye Fillet
Bone marrow crust, young carrots, fondant potato, forest mushroom essence nf

Bass Straight Salmon
Saffron & capsicum risotto, asparagus, wild rocket emulsion gf / nf

King Reef Barramundi
Pandan turmeric coconut sauce, potato & beans, mustard seeds gf / df / nf

Central Highland Duck Breast
Braised leeks, potato au gratin, honey, black pepper, jus gf / nf

Seasonal Mushroom Ragu
Baked eggplant, spiced chickpeas, green lentil croquettes gf / vgn / nf

Quinoa-stuffed Field Mushroom
Cauliflower steak, roast beetroot, chimichurri gf / vgn





Plated Dessert

Burnt Honey Mousse
Hazelnut sable, vanilla meringue, praline +n

Mascarpone Panna Cotta
Freeze-dried mandarin, raspberry gel gf / nf

Bellissimo Chocolate Tart
Raspberry crémeux, Peruvian dark chocolate ganache gf / nf

Mille Feuille
Espresso mousse, white chocolate namelaka, caramel cremeux nf

Chocolate Indulgence
Orange compote, cream cheese mousse, cherry granola

or

Roaming Dessert

Select 3 desserts

Classic Lemon Tart
Lemon curd, shortcrust, meringue, passionfruit gf / nf

Milk Chocolate Slice
Hazelnut gf / +n

Tiramisu
Pistachio, vanilla, masarporne +n

Profiterole
Caramelised pear, diplomat cream nf

Ruby Opera
Hazelnut jacond +n



Elevate Your Experience

Canapés

Two cold, one hot $15 per person
Includes a celebratory welcome featuring three signature premium canapés served on arrival

Sharing Platters

$12 per person

Mediterranean Mezze
Hummus, tzatziki, dolmades, Greek feta, baba ganoush, pickled vegetables, grilled pita bread v

Antipasto
Prosciutto, sorpresa, mortadella, grilled vegetables, marinated olives, bocconcini, artisan bread & crackers

Sides

$7 per person, per side

Chat Potato
Rosemary, garlic, extra virgin olive oil gf /nf / vgn

Cauliflower
Cumin, tahini, yogurt, mint gf

Broccolini
Preserved lemon vinaigrette gf / df / nf

Roasted Pumpkin
Pepitas, crumbled feta, seeded mustard dressing gf

Bitter Green Salad
Shaved pear, fennel, seasonal citrus, Grana Padano gf / df / nf

Plated Dessert

$4 per person

Burnt Honey Mousse
Hazelnut sable, vanilla meringue, praline +n

Mascarpone Panna Cotta
Freeze-dried mandarin, raspberry gel gf / nf

Bellissimo Chocolate Tart
Raspberry crémeux, Peruvian dark chocolate ganache gf / nf

Mille Feuille
Espresso mousse, white chocolate namelaka, caramel cremeux nf

Chocolate Indulgence
Orange compote, cream cheese mousse, cherry granola