



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

Hummus, harissa, linseed cracker, dukkha, petals (df, gf, v)

Slow roast cocktail tomato, almond ricotta, oregano (df, gf, v)

Watermelon, sangria, mint, feta (gf, v)

Kingfish cornetto, kohlrabi, cultured cream, shiso

Crostini of ocean trout rilletes, roe, chopped chive

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

Thai chicken larb, lettuce cup, lime, lemon grass, coriander (df, gf)

Wagyu bresaola, truffle aioli, parmesan crostini

Hot Canapés

Peking duck crepe roll, shallot, shiso infused plum sauce (df)

Salt & pepper squid, yuzu mayonnaise, furikake seasoning (df, gf)

Porcini & pumpkin arancini, garlic aioli, parmesan (gf, v)*

Crostini of Murray cod, crushed potato, garlic, parmesan

Halloumi tartlet, currents, cauliflower, parsley, almond (v)

Searred scallop, cauliflower purée, caviar (gf)

Riverina lamb sausage roll, potato, buttered leek

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

*Vegan option available

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

