

Exclusive Wedding Experience

Menu Options

Please choose five courses from the below dishes.

Using Grand Hyatt Melbourne's philosophy, "thoughtfully sourced, carefully served", our chefs have devised a degustation menu featuring local and sustainable produce at the peak of their season.

Cold

Couscous salad, raita, currants, pine nuts, asparagus, shaved vegetables
edible flowers

Prawn salad, peanut, lemongrass, coriander emulsion

Tuna sashimi, quinoa, nori puree, dashi gel, edamame, wasabi powder

Seared scallops, air dried chorizo, lemon and garlic aioli, edible spring flowers

Poached chicken, herb salad, caramelised coconut and lime

Beetroot cured kingfish, horseradish crème fraiche, cucumber, dill, chive
sprouts

Seared lamb loin, freekah salad, minted yoghurt, fig vincotto, baby herbs

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Hot

Roasted chicken, corn salad, crispy polenta, corn shoots, buttermilk foam

Braised wagyu oxtail, pickled and pureed heirloom carrots, nasturtium

Roasted celeriac, Victorian Alpine Valley chestnuts, celeriac puree, celery

Lamb meatballs, Italian eggplant, tomato confit, olives, yoghurt

Tasmanian salmon, squid ink sauce, kolhrabi puree, Brussel sprout salad

Steamed snapper, carrot top crust, baby spring carrots, ginger oil, lime gel
jalapenos

Slow braised pork cheek, celeriac cream, sautéed mushroom, pork bubble

Slow cooked lamb rump, tahini yoghurt, sweet potato, kale, toasted seeds

Roast pork rib eye, onion puree, cherries, pickled mustard seeds, cherry pork
sauce

Tasmanian salmon, garden vegetables, local mussel sauce, sea vegetables

"Pot au feu" corn fed chicken breast, spring baby vegetables, whipped Yarra
Valley feta, pea shoots

Venison tenderloin, wild mushroom croquette, beetroot, horseradish puree

Lamb rack, leek, dehydrated olives, compressed daikon, nasturtium

Beef meatloaf, hazelnut crust, carrots, pickled mushrooms

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Sides

Can be included at an additional cost

Side Salads

Medley tomatoes, samphire, Victorian burrata, Yellingbo EVO oil

Shaved cabbage, fennel, red radish, garden pea, mint, chilli, Yellingbo lemon infused EVO oil

Kale, celeriac, apple slaw, Victorian crème fraiche, anchovy, roast garlic dressing

Baby cos lettuce, Victorian aged parmesan, anchovy dressing

Hot Sides

Hay smoked baby potatoes, marjoram and thyme brown butter

Steamed broccolini, chilli, preserved lemon, ricotta

Roasted baby carrots, Brussel sprouts, goats curd, baharat, organic quinoa crumble

Baby peas, sautéed Victorian prosciutto, spring onion, lettuce, mint

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Sweet

Chocolate tart, salty caramel mousse, gold leaf, toasted hazelnuts

Black forest slice, white chocolate crumbs chocolate ice cream

Iced nougat terrine, strawberry anglaise, orange, flaked almond tuile

Lemon and mascarpone tart, berry compote

Flourless chocolate, Baileys cheesecake, hazelnut ice cream

Cheese

A selection of Victorian cheeses served with crackers, wafers, lavosh prune and walnut log, quince paste

Baked Victorian brie, lemon, garlic, La Madre sourdough

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Gluten Free Cold Options

Prawn salad, peanut, lemongrass, coriander emulsion

Tuna sashimi, quinoa, nori puree, dashi gel, edamame, wasabi powder

Seared scallops, air dried chorizo, lemon and garlic aioli, edible spring flowers

Poached chicken, herb salad, caramelised coconut and lime

Beetroot cured kingfish, horseradish crème fraiche, cucumber, dill, chive sprouts

Gluten Free Hot Options

Braised wagyu oxtail, pickled and pureed heirloom carrots, nasturtium

Roasted celeriac, Victorian Alpine Valley chestnuts, celeriac puree, celery

Lamb meatballs, Italian eggplant, tomato confit, olives, yoghurt

Tasmanian salmon, squid ink sauce, kolhrabi puree, Brussel sprout salad

Steamed snapper, carrot top crust, baby spring carrots, ginger oil, lime gel jalapenos

Slow braised pork cheek, celeriac cream, sautéed mushroom, pork bubble

Slow cooked lamb rump, tahini yoghurt, sweet potato, kale, toasted seeds

Roast pork rib eye, onion puree, cherries, pickled mustard seeds, cherry pork sauce

Tasmanian salmon, garden vegetables, local mussel sauce, sea vegetables

“Pot au feu” corn fed chicken breast, spring baby vegetables, whipped Yarra Valley feta, pea shoots

Lamb rack, leek, dehydrated olives, compressed daikon, nasturtium

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Gluten Free Sweet Options

Pineapple mousse, cranberry jelly, vodka infused pineapple

Passion fruit, strawberry, pavlova

Gluten Free Cheese Options

A selection of Victorian cheeses served with gluten free crackers, wafers prune and walnut log, quince paste

Baked Victorian brie, lemon, garlic, gluten free roll