

# Wedding Banquet Spit Roast Package

\$56pp (2 course menu) - 2023

## Canapes

Selection of four (4) of the below items

- Arancini Balls
- Krage Chicken with Aioli and Soy
- Spring Rolls with Sweet Chili & Sweet Soy Dipping Sauces
- Wagyu Beef Bites with Tomato Relish
- Tempura Fish Bites with Tartare Sauce
- Vegetarian OR Pork Gyoza with Sticky Soy Sauce
- Spinach & Ricotta Pastizzi with Tomato Relish
- Salt & Pepper Calamari
- Chorizo, Bocconcini Caprese Skewers
- Salmon & Cream Cheese Tartlets
- King Island Beef Tartlets



# Main Course

## Selection of Three (3) Meats

- Seasoned Tender Beef Blade
- Boneless Moisture Infused Pork
- Free Range Chicken
- Italian Seasoned Boneless Leg of Lamb (additional fee applies)
- Honey Smoked Leg of Ham

## Selection of Potato

- Garlic Buttered Roasted Chat Potato  
OR
- Creamy Potato Bake OR
- Jacket Potato with Sour Cream

## Selection Any Five (5) Fresh Salads or Vegetable Combination

- Roasted Sweet Potato & Pumpkin, Roasted Beetroot & Onion
- Steamed Vegetable Medley
- Cauliflower in Cheesy White Sauce
  
- Wombok Salad with Crunchy Noodles
- Beetroot, Feta & Baby Spinach
- Country Style Pasta
- Crisp Tossed Garden
- Greek
- Crunchy Coleslaw

## Served with

- Freshly Baked Dinner Rolls & Butter
- Gravy & Bush Tomato Relish

\*\*Please note that there is a \$10pp charge (plus gst) to cater for those who have special dietary requirements.

For example, gluten free or vegan guests require all their food to be made individually according to their diets. This takes more time and labour to produce their menus – thank you for understanding. \*\*



## *Dessert*

Menu Package includes your Wedding Cake cut and placed on platters to serve

Extra fee for your Wedding Cake to be served individually to your guests (includes cream and berries to decorate) \$3pp

Choice of Five (5) options \$6pp extra (Dessert Grazing Table – Petite Size)

- Individual Mini Pavlova with Fresh Cream and Fruit
- Chocolate Brownie Squares
- Flavoured Macaroons
- Mixed Berry Cheesecake
- Cream Filled Profiteroles
- Black Forest Cake Squares
- Mini Caramel Tarts
- Mini Lemon Meringue Tarts
- Tiramisu Cake
- Chocolate Mousse
- Vanilla Bean Pannacotta with Raspberry  
Coulis
- Complimentary-Assorted Chocolates & Lollies



## *Menu*