



T A M B O R I N E
— 1869 —

COCKTAIL MENU PACKAGE

“Banksia”

Part 1 – Grazing Board

Part 2 – Canapes

Part 3 – Fork Dishes

GRAZING BOARD - PART 1

Variety of Soft and Hard Cheeses

Selections of Meats and Salami

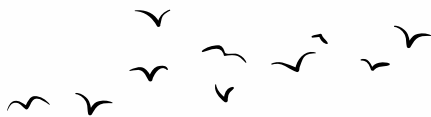
Assortment of Dips and Breads

Semi Dried Tomato, Onions and Olives

Assortment of Dried Fruit

Selection of Fancy Crackers

Please note that there is a \$12 (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.





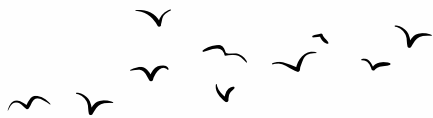
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COCKTAIL MENU - PART 2

CANAPES

Selection of Four (4) of the below items

- Arancini Balls
- Karaage Chicken with Aioli and Soy
- Spring Rolls with Sweet Chili and Sweet Soy
- Dipping Sauces
- Wagyu Beef Bites with Tomato Relish
- Tempura Fish Bites with Tartar 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





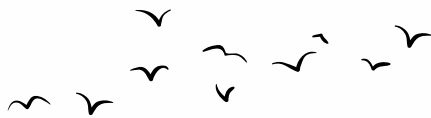
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COCKTAIL MENU - PART 3

F O R K D I S H E S

Selection of Three (3) of the below items

- Thai Beef Noodle Salad
- Harissa Roasted Root Vegetables served with Coconut Rice
- Twice Cooked Pork Belly Bites
- Garlic Marinated Prawn Skewers
- Tortellini with Garlic Cream, Parmesan & Sun-Dried Tomato
- Wagyu Beef Slider
- Crisp Karaage Chicken, Lettuce & Kewpie Mayo Bao Bun
- Maple Glazed Pork Belly Bao Bun
- Creamy Butter Chicken Served with Jasmine Rice





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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 \$5.50pp.
(includes cream and berries to decorate)

GRAZING TABLE BUFFET

Choice of Four (4) options \$9.90pp extra

(Dessert Grazing Table - petite size)

- Individual Mini Pavlova with Fresh Cream and Fruit
- Chocolate Brownie Squares
- Flavoured Macaroons
- Strawberry Sponge Cheesecake
- Cream Filled Profiteroles
- Cherry Ripe Slice
- Chocolate Mint Hedgehog Slice
- Mini Caramel Tarts
- Mini Lemon Meringue Tarts
- Chocolate Mousse
- Vanilla Bean Pannacotta with Raspberry Coulis

