



T A M B O R I N E  
— 1869 —

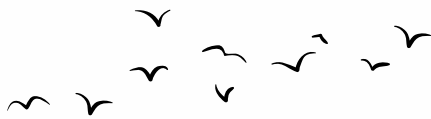
## C A N A P E S

Selection of four (4) of the below items

- Arancini Balls (Bolognese or Vegetarian)
- 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 with Tartare Sauce
- Chorizo, Bocconcini Caprese Skewers
- Salmon & Cream Cheese Tartlets
- Roasted Beetroot, Fetta & Basil Crostini





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# MAIN COURSE

## PAELLA MENU - PART 1

Selection of Two (2) Dishes

### **SEAFOOD PAELLA**

Fresh White Fish, Calamari, Tiger Prawns, Mussels, Garlic, Onion

### **CHICKEN AND CHORIZO PAELLA**

(The All-Time Favourite)

Free-Range Chicken, Spicy Chorizo, Roasted Garlic, Onion,  
Tomato & Spices

### **CHICKEN AND MUSHROOM PAELLA**

Free-Range Chicken, Spicy Chorizo, Roasted Garlic, Onion,  
Assorted Mushroom, Tomato & Spices

### **CHAR-GRILLED VEGETARIAN/VEGAN PAELLA (V)**

Charred asparagus and peppers, mushroom, sweet corn, eggplant  
& slow roasted cherry tomatoes in a rich herb stock





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# MAIN COURSE

## PAELLA MENU - PART 2

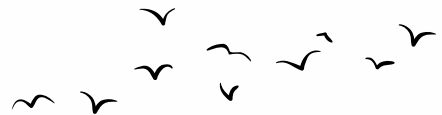
Includes the following

### **Spanish Green Salad**

Mescaline Lettuce, Red Salad Onion, Green Olives,  
Red Cabbage, Continental Cucumber, Green Pepper and  
Cherry Tomatoes

- Roma Tomato, Red Onion & Olives with Balsamic Glaze
- Assortment of Rustic Bread with dipping oils/butter
- Lemon/Lime wedges and assorted Tabasco Sauces

\*\*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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## 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

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