



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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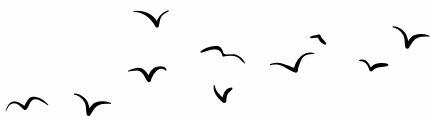
MAIN COURSE

FEASTING BANQUET

As Shared Platters to Your Table.

Selection of Three (3) Main Dishes

- Slow Cooked Seasoned Tender Beef Blade with a Rich Mushroom Jus
- Smoked Streaky Bacon wrapped Chicken Breast stuffed served with a creamy white wine sauce.
- Tender Beef Medallions served with your choice of sauce.
- Boneless Pork Loin Medallions served with a Sweet Cinnamon Apple Sauce
- Chicken Breast Sliced served with Camembert Cream Sauce & Sun-dried Tomato Cream Cheese knob.
- Seared Salmon or Barramundi Fillet topped with Lemon/Lime Hollandaise Sauce
- Italian Seasoned Boneless Leg of Lamb (Additional Fee Applies)
- Honey Smoked Leg of Ham





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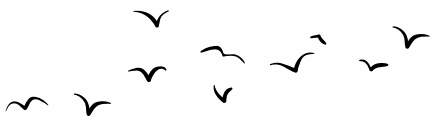
FEASTING BANQUET

Selection of any Four (4) Salads or Vegetable Combinations

- Roasted Sweet Potato & Roasted Beetroot
- Steamed Broccolini/Sweet Baby Carrots& Baby Beans
- Rosemary & Garlic Roasted Chat Potato

- Wombok Salad with Crunchy Noodles
- Beetroot, Feta & Baby Spinach
- Roasted Pumpkin Salad topped with Pine Nuts & Feta
- Rustic Potato Salad (served warm or cold)
- Crisp Mescaline Green Salad
- Greek
- Crunchy Coleslaw
- Served with – Freshly baked Dinner Rolls & Butter & Condiments

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

