



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





T A M B O R I N E
— 1869 —

MAIN COURSE

ALTERNATIVE DROP MENU

Selection of Two (2) Dishes

MSA RATED BEEF EYE FILLET & BAY PRAWNS

Char Grilled Eye Fillet topped with Bay Prawns and a Garlic Cream Sauce, served with Blistered Cherry Tomatoes, Chefs Potato and Garden Greens

MSA RATED BEEF EYE FILLET

Char Grilled Eye Fillet served with Caramelized Spring Onion, Roasted Cherry Tomato and Sweet Potato Shards, Accompanied by a Mushroom Jus, with Chefs Potato and Garden Greens

AMERICAN MAPLE BACON WRAPPED CHICKEN BREAST

Free- Range Chicken Breast filled wrapped in Maple Bacon Strips, topped with Light Garlic Cream Sauce, served with Chefs Potato and Garden Greens

AVOCADO & SUNDRIED TOMATO CHICKEN BREAST

Succulent Breast of chicken topped with Camembert Cream Sauce, Avocado Mousse & Sun-Dried Tomato Cream Cheese knob, and served with Chefs Potato and Steamed Greens





T A M B O R I N E
— 1869 —

MAIN COURSE

ALTERNATIVE DROP MENU

Selection of Two (2) Dishes

SEARED SALMON FILLET

Seared Salmon fillet topped with Lemon/Lime Hollandaise Sauce served with Chefs Potato and Steamed Asparagus Spears and Garden Greens

PAN FRIED BARRAMUNDI

Seared Australian Barramundi served with a Lemon Butter Cream Sauce with Toasted Almond Shards, with Chefs Potato and Steamed Asparagus Spears and Garden Greens

VEGETARIAN

Grilled Halloumi Layered between Potato & Vegetable Rosti, Steamed Broccolini and served with a Basil & Tomato Infused Mayonnaise.

VEGAN

Cauliflower Gnocchi served with a button mushroom, Onion, Baby Spinach Sauté and Topped with a Napoli Sauce





T A M B O R I N E
— 1869 —

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
(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

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.

