



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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SPIT ROAST BUFFET

2 COURSE MENU

(CANAPES & 3 MEAT MAIN MEAL)

- 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





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D E S S E R T

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.

