# Food, Functions \& Catering 

## $\mathcal{E}$

## Waratah Wedding's

## Tapas Menu

Perfect for something different for your sit-down meal. Plates to share amongst your tables of guests.

## "Main Items"

~Australian Squid, scored \& seasoned in Murray River Salt \& Schezwan Pepper. Served with house made garlic aioli, chilli \& fresh lime.
~Slow roasted Pork Belly. Served with Apple sauce.
~Greek Style Lamb Shoulder Slow Cooked, served with Fetta.
~Southern Fried Chicken with ranch dressing
~Pork Meat Balls in a traditional Napoli sauce with Penne Pasta, Basil \& Fetta
~Arancini served with aioli \& fried leek (choose one)

- Chicken \& Sweet Corn
- Roasted Pumpkin, Spinach \& Feta
- Mushroom \& Leek
~Pulled Beef Sliders with Slaw \& Horseradish cream
~Mild spiced Chicken Satay Skewers
~Grilled Rump Steak sliced \& served with garlic butter \& parsley.


## "Sides/Veg Items"

~Potato, Sweet Corn \& Leek Croquettes served with a whipped Chive \& Horseradish cream
~Potato Skins topped with Sour cream, Guacamole \& Salsa
~Potato Mash with Butter \& Chives
~Succotash
~Steamed Carrots \& Green Beans with toasted Almonds \& Sesame Seeds
~Cauliflower \& Broccoli with Bechamel sauce
~Rocket Salad with fresh Tomato, Basil \& Bocconcini finished with olive oil \& cracked pepper
~Grilled Zucchini Involtini with Ricotta cheese \& Eggplant
${ }^{\sim}$ Greek Salad with cherry tomatoes, capsicum, onion, mixed olives \& Feta with Olive oil \& balsamic dressing

## Prices

3 Mains \& 2 Sides $\$ 78.90$ + GST per person
3 Mains \& 3 Sides $\$ 82.90$ + GST per person
4 Mains \& 3 Sides $\$ 86.90$ + GST per person
5 Mains \& 3 Sides $\$ 92.90$ + GST per person
Our Wait Staff are available for $\mathbf{\$ 3 8}+$ GST per hr, per staff member

## ~Other options

- Finger food on arrival. Please refer to our finger food menu $\sim 4$ items/pieces $\$ 19.90+$ GST per person $\sim 6$ items/pieces $\$ 28.90+$ GST per person
- Cold Seafood platter with prawn tails, 3 dozen oysters, Marinated Mussels, lemon \& dipping sauce $\$ 350$ + GST per platter (serves 25-30 guests)
- Assorted Cheese Plater with fresh \& dried fruit, nuts, quince paste, crackers \& biscuits \$220 +GST each (serves 30-35 guests)

Please use menus as a guide, items subject to change due to seasonal availability \& price fluctuation. If you have any special request, we would be delighted to hear them. Debbie Gill 0419629998 debbiegill82@gmail.com

