Food, Functions & Catering

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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
- ~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 \$38 +GST per hr, per staff member

~Other options

- Finger food on arrival. Please refer to our finger food menu
 *4 items/pieces \$ 19.90 + GST per person *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**