

Tindarra
RESORT

WEDDING SAMPLE MENU

CANAPÉ MENU

3 COLD, 3 HOT & 3 FORK ITEMS SERVED OVER THREE HOURS,
WANDERING DESSERTS ARE AN ADDITIONAL EXTRA

COLD SELECTION

- BEETROOT, GOAT CHEESE MOUSSE & ALMOND ON RYE
- BLUE SWIMMER CRAB, CHIVES & GREEN APPLE ON LAVOSH
 - BRUSCHETTA, TOMATO & BASIL
 - CRISPY TACO - PRAWN, FENNEL & WASABI MAYO
 - KING PRAWNS & BLOODY MARY MAYO
 - LITTLE CHICKEN, CELERY & PINE NUT SANDWICHES
 - RICE PAPER ROLL - HOI SIN CHICKEN & ASIAN SLAW
 - RICE PAPER ROLL - DUCK, CUCUMBER & SPRING ONION
- ROAST BEEF EN CROUTE, CARAMELISED ONION & HORSERADISH CRÈME
 - SMOKED SALMON, CHIVE BLINI & CRÈME FRAICHE
 - SUSHI - TERIYAKI CHICKEN, AVO & CAPSICUM
 - SUSHI - DUCK, SPRING ONION & CUCUMBER

HOT SELECTION

- CHICKEN SKEWERS & SATAY SAUCE
- CRISPY TACO - MUSHROOMS, CORN, CHIPOTLE, AVO & JALAPENO SALSA
 - CRISPY TACO - PULLED PORK, SLAW & CHIPOTLE
 - LAMB KOFTA & TZATZIKI
 - MINI FILET MIGNONS & BÉARNAISE SAUCE
 - MINI HOMEMADE SAUSAGE ROLLS
 - MUSHROOM & GOATS CHEESE ARANCINI
 - OKONOMIYAKI, PORK BELLY, BONITO & JAP SOY
 - PORK & CHIVE PAN FRIED GYOZA, SESAME PONZU
 - SALT & PEPPER CALAMARI, LIME AIOLI
- SPRING ROLLS - VIETNAMESE STYLE, CHICKEN OR PORK
 - TEMPURA PRAWNS & WASABI MAYO

FORK OPTIONS

- BAO BUN - FRIED CHICKEN, SLAW & SRIRACHA
- BAO BUN - PORK BELLY, PICKLED VEG & HOI SIN
- BEEF SALAD, THAI STYLE DRESSING, ROASTED RICE & FRESH HERBS
 - BEER BATTERED FISH & CHIPS, TARTARE
- BUTTER CHICKEN, RICE, ROTI & CUCUMBER RAITA
- FRIED CHICKEN, KOREAN SLAW, SWEET & SPICY SAUCE
 - GNOCCHI, CREAMY MUSHROOM & PUMPKIN
 - PORK & CHIVE WONTONS, CHILLI OIL
 - SLIDER - BEEF & CARAMELISED ONION
 - SLIDER - MUSHROOM & HALOUMI
- WILD MUSHROOM RISOTTO, PARMESAN & TRUFFLE

WANDERING MINI DESSERTS

- PUDDING - STICKY DATE OR FLOURLESS CHOCOLATE
- TARTLET - LEMON MERINGUE OR CHOCOLATE & SALTED CARAMEL
 - DESSERT CUP - RASPBERRY CHEESECAKE OR TIRAMISU
- CANNOLI - RICOTTA & PISTACHIO OR CHOCOLATE & ORANGE

SEATED MENU - ALTERNATE SERVE TWO OR THREE COURSE OPTION

OPTIONAL - SERVE 3 COLD & 3 HOT CANAPÉS INSTEAD OF ENTRÉE
OR DESSERT

ALL MEALS ARE SERVED WITH DINNER ROLLS AND BUTTER
MINIMUM NUMBERS 30

ENTRÉE - SELECT TWO

- BEEF RAGU, PAPPARDELLE & PARMESAN
- GIN CURED SALMON, CUCUMBER, HORSERADISH & RYE CRISPS
 - MOROCCAN LAMB CIGARS, HERB YOGHURT & MINT PESTO
- PORK BELLY, PORK SKIN CRACKER, CELERIAC PUREE & FENNEL
 - PUMPKIN ARANCINI & CHILLI CAPSICUM SAUCE
- SALT AND PEPPER CALAMARI, ROCKET, RED ONION & FENNEL SALAD

MAIN COURSE - SELECT TWO

- CHICKEN BREAST WITH SPINACH & BRIE, SCALLOP POTATO, CARROT & PESTO SAUCE
 - CHICKEN BREAST WITH ZA'TAR SPICE, PUMPKIN, ALMOND MISO & GREEN GODDESS
- EYE FILLET, HASSLE BACK POTATO, GREENS, HORSERADISH, ONION RINGS & JUS
 - LAMB RUMP, CAULIFLOWER PUREE, PEAS, ZUCCHINI & MINT
- HONEY MUSTARD PORK LOIN, DIJON MASH POTATO, GARLIC BACON BEANS & JUS
 - OSSO BUCCO, SOFT POLENTA, GREMOLATA & GREENS
- SALMON FILLET, GARLIC & THYME SMASH POTATO, GREENS & HOUSE BÉARNAISE

DESSERT - SELECT TWO

- BAKED LEMON CHEESECAKE & BERRIES
- FLOURLESS CHOCOLATE CAKE & CHOCOLATE CARAMEL SAUCE
 - FLOURLESS ORANGE & ALMOND CAKE, MASCARPONE CREAM
 - HAZELNUT & CHOCOLATE DELICE
 - LEMON TART & BLUEBERRIES
- STICKY DATE PUDDING, BUTTERSCOTCH SAUCE & DOUBLE CREAM



TWOTARTS

- CATERING -

SEATED MENU - SHARE STYLE

A CANAPÉ FEEL SOCIAL MENU SERVED SIT DOWN. THE BELOW ITEMS ARE THE FULL MENU THAT WE PROVIDE FOR THE FUSION FEAST OPTION
OPTIONAL - ADD ON DESSERTS
MINIMUM NUMBERS 30

FUSION FEAST

- CRISPY TACO - PRAWN, FENNEL & WASABI MAYO
 - ARANCINI - MUSHROOM, GOATS CHEESE
 - SALT & PEPPER CALAMARI, AIOLI
- PORK & CHIVE WONTONS, CHILLI OIL
- OKONOMIYAKI, PORK BELLY, BONITO & JAP SOY
- SPRING ROLLS - VIETNAMESE STYLE, CHICKEN OR PORK
 - CHICKEN SATAY SKEWERS & STEAMED RICE
 - PORK BELLY BAO BUN, PICKLED VEG & HOI SIN
- FRIED CHICKEN, KOREAN SLAW, SWEET & SPICY SAUCE

OR

CLASSIC FEAST

ENTRÉE

- PORK BELLY, PORK SKIN CRACKER, CELERIAC PUREE & FENNEL
 - PUMPKIN ARANCINI & CHILLI CAPSICUM SAUCE
- SALT AND PEPPER CALAMARI, ROCKET, RED ONION & FENNEL SALAD

MAIN

- CHICKEN BREAST - ZA'TAR SPICE & GREEN GODDESS
 - EYE FILLET - MEDIUM & JUS
- SLOW ROAST LAMB - PEA, ZUCCHINI & MINT SMASH, JUS

SIDES

- ROSEMARY & GARLIC ROASTED BABY CHAT POTATOES
 - ROAST PUMPKIN & ALMOND MISO
- GREEN BEANS, FETA, PICKLED RED ONION & TOASTED ALMONDS



SEATED MENU - SHARE STYLE

A SHARED ROAST FEAST SERVED SIT DOWN.
ALL MEALS ARE SERVED WITH GRAVY, DINNER ROLLS AND BUTTER
OPTIONAL - ADD ON DESSERTS
MINIMUM NUMBERS 30

ROAST FEAST

- PEPPERED BEEF
- SLOW COOKED GARLIC AND ROSEMARY LAMB
 - THYME CHICKEN BREAST
- ROSEMARY & GARLIC BABY CHAT POTATOES
- ROAST PUMPKIN, SWEET POTATO & BEETROOT
 - TOSSED GREEN SALAD, BALSAMIC
 - TRADITIONAL COLESLAW

OR

ROAST - VEGETABLES

- ROAST PEPPERED BEEF
- SLOW COOKED GARLIC AND ROSEMARY LAMB
 - THYME CHICKEN BREAST
- ROSEMARY & GARLIC BABY CHAT POTATOES
- ROAST PUMPKIN, SWEET POTATO & BEETROOT
 - GRAVY, FRENCH STICK, BUTTER

OR

ROAST - SALAD

- ROAST PEPPERED BEEF
- SLOW COOKED GARLIC AND ROSEMARY LAMB
 - THYME CHICKEN BREAST
- ROSEMARY & GARLIC BABY CHAT POTATOES
 - TOSSED GREEN SALAD, BALSAMIC
- HOKKIEN NOODLE SALAD, ASIAN VEGETABLES
 - TRADITIONAL COLESLAW
 - GRAVY, FRENCH STICK, BUTTER



TWOTARTS

- CATERING -

ADDITIONAL MENU OPTIONS

KIDS MENU

UNDER 12 YEARS - PICK ONE

- NUGGETS (HOMEMADE) & CHIPS
- CHICKEN SCHNITZEL & CHIPS
- PENNE WITH BOLOGNAISE SAUCE

TEEN MENU

BETWEEN 12-18 YEARS - PICK ONE

- PENNE BOLOGNAISE
- CHICKEN SCHNITZEL, CHIPS & GRAVY
- CHICKEN PARMIGIANA & CHIPS

SALAD MENU

CAESAR

COLESLAW

DUO OF SWEET POTATO & POTATO

GREEN BEAN, FETA & ALMONDS

HOKKIEN NOODLE

ASIAN VEGETABLES

POTATO BACON, EGG & FRESH HERBS

PUMPKIN, FETA, SPINACH & SUN DRIED TOMATO

ROCKET, FENNEL & RED ONION

SOBA NOODLE, MUSHROOMS, TOFU, GREEN VEG & SESAME

SPIRAL PASTA SALAD WITH BACON & HERBS

TOSSED GREENS, TOMATO & CUCUMBER

**MINIMUM 10 PAX PER SALAD

OTHER

ANTIPASTO PLATTERS

GRAZING TABLE

PLATED WEDDING CAKE

CHEESE PLATTER

SERVICE MEALS



TWOTARTS

- CATERING -