Tindarra RESORT

WEDDING SAMPLE MENU

TWO TARTS
- CATERING -
PERSONALISED CATERING

CANAPÉ MENU

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

CANAPÉ & FORK OPTIONS START FROM $155 PER PERSON

COLD SELECTION

- BEEF FILET TATAKI, ONION PONZU & GARLIC CHIPS
- BEETROOT, GOAT CHEESE MOUSSE & ALMOND ON RYE
- BRUSCHETTA, TOMATO & BASIL
- CRISPY TACO – PRAWN, FENNEL & WASABI MAYO
- CRISPY TACO - TUNA SASHIMI, WASABI SALSA
- GIN CURED SALMON, CUCUMBER & LIME ON RYE
- KING PRAWNS & BLOODY MARY MAYO
- LITTLE CHICKEN, CELERY & PINE NUT SANDWICHES
- RICE PAPER ROLL – HOI SIN CHICKEN & MINT 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

- ARANCHINI - BEEF RAGU, BASIL & PARMEGIANO REGGIANO
- ARANCHINI - MUSHROOM, GOATS CHEESE & TRUFFLE MAYO
- CHICKEN & LEMONGRASS FRIED WONTONS, GINGER PLUM SAUCE
- CHICKEN SKEWERS & SATAY SAUCE
- CORN FRITTER, AVOCADO SALSA AND CHEVRE
- CORN RIBS, SPICED GARLIC BUTTER & SRIRACHA MAYO
- CRISPY TACO – MUSHROOMS, CORN, CHIPOTLE, AVO & JALAPENO SALSA
- CRISPY TACO – PULLED PORK, APPLE SLAW & CHIPOTLE
- LAMB KOFTA & TZATZIKI
- MINI FILET MIGNONS & BÉARNAISE SAUCE
- MINI HOMEMADE SAUSAGE ROLLS
- OKONOMIYAKI, PORK BELLY & BONITO
- PORK & CHIVE PAN FRIED GYOZA, SESAME PONZU
- SALT & PEPPER CALAMARI, LIME AIOLI
- TEMPURA PRAWNS & WASABI MAYO
- VIETNAMESE STYLE CHICKEN SPRING ROLLS, NUOC CHAM

PERSONALISED CATERING

TWO TARTS

- CATERING -

FORK OPTIONS

• BAO BUN – FRIED CHICKEN,HERB SLAW & SRIRACHA

• BAO BUN – PORK BELLY, PICKLED VEG & HOI SIN

• BEER BATTERED FISH & CHIPS, TARTARE

• BEEF MASSAMAN, BASMATI, MINT RAITA & ROTI

• CHILLI CARAMEL PORK BELLY SALAD, VERMICELLI MINT SLAW AND FRIED SHALLOTS

• GNOCCHI - BEEF RAGU & PARMIGIANO REGGIANO

• GNOCCHI - CREAMY MUSHROOM & PUMPKIN

• OPEN TORTILLA, BEER BATTERED FISH, SLAW AND TARTARE

• PORK & CHIVE WONTONS, CHILLI OIL

• SLIDER – BEEF & CARAMELISED ONION

• SLIDER – MUSHROOM & HALOUMI

• SLIDER - SOFT SHELL CRAB AND SLAW

• WILD MUSHROOM RISOTTO, PARMESAN & TRUFFLE

WANDERING MINI DESSERTS

DESSERTS ARE AN OPTIONAL EXTRA AT A COST OF $10 PER PERSON

MINIMUM 30 OF EACH OPTION

•CALLEBAUT CHOCOLATE BROWNIE

•CHOCOLATE HAZELNUT TARTLET

•ESPRESSO PANNA COTTA

•FLOURLESS CHOCOLATE CAKE, COFFEE CARAMEL AND CREAM

•LEMON MERINGUE TARTLET

•RASPBERRY CHEESECAKE

•RICOTTA CHOCOLATE ORANGE CANNOLI

•STICKY DATE PUDDING

•TIRAMISU CLASSICO

LATE NIGHT MUNCHIES

EXTRA $15PP

SERVICE TIME ROUGHLY BETWEEN 9:30 - 10:00PM

MINIMUM 30 OF EACH OPTION

• CROQUE MONSIEUR, SMOKED HAM AND THREEE CHEESE

• HOMEMADE SAUSAGE ROLLS AND PARTY PIES

• HOT CHIPS, CHEESE AND GRAVY

• BEEF AND CARAMELISED ONION SLIDER WITH CHIPS

• TUNA MELT, JALAPENO, CHEESE AND CHARRED CORN

TWO TARTS

- CATERING -

SEATED MENU- ALTERNATE SERVE

ONE, TWO OR THREE COURSE OPTION

OPTIONAL – SERVE 3 COLD & 3 HOT CANAPÉS INSTEAD OF ENTRÉE
ALL MEALS ARE SERVED WITH BREAD AND BUTTER
ONE COURSE - $110PP, TWO COURSE - $160PP, OPTIONAL SIDES - $9PP, DESSERT - $20PP

ENTRÉE – SELECT TWO

- BEEF RAGU, GNOCCHI BASIL & PARMIGIANO REGGIANO
- BEEF SHORT RIB,AJI PANCA BBQ SAUCE,CORN SALSA & CAULIFLOWER PUREE
- BUTTERNUT AND GOATS CHEESE ARANCINI, CHILLI CAPSICUM SAUCE
- HENDRICKS CURED SALMON, CUCUMBER, LIME AND RYE
- KINGFISH SASHIMI, YUZU SOY, CHARRED EGGPLANT AND AVOCADO
- TWICE COOKED PORK BELLY & APPLE HER SLAW
- SALT AND PEPPER CALAMARI, ROCKET SALAD AND LIME AIOLI
- WILD MUSHROOM RAVIOLI, ALFREDO SAUCE

MAIN COURSE – SELECT TWO

- BEEF BRISKET, PARSNIP PUREE, GREEN BEANS & STAR ANISE JUS
- CITRUS GLAZED CHICKEN BREAST, ROMESCO, PICKLED FENNEL AND SLIVERED ALMONDS
- HONEY MUSTARD PORK LOIN, CARROT PUREE & GARLIC BACON BEANS
- LAMB RUMP, HARISSA, TAHINI YOGHURT WITH POMEGRANATE TABOULEH
- LEMON & OREGANO CHICKEN BREAST, TZATZIKI, ROCKET & GREEK SALAD

AN ADDITIONAL COST OF $5PP FOR ANY OF THE FOLLOWING MAINS:

- EYE FILLET, HORSERADISH CRÈME, BROCCOLINI, ONION RINGS & RED WINE JUS
- MISO DUCK BREAST, SOUR CHERRY GEL, PICKLED CABBAGE AND HONEY GINGER CARROTS
- SALMON FILLET, BRAISED LEEK & DU PUY LENTILS

SHARED SIDE

- ROSEMARY & GARLIC ROASTED CHAT POTATOES

OPTIONAL - ADD SHARED SIDES (EXTRA)

- ROASTED SPROUTS, JERUSALEM ARTICHOKE, GARLIC & BACON
- HONEY ROASTED PUMPKIN, SUMAC, LABNEH & PINE NUTS
- ROCKET, FENNEL & CITRUS SALAD

OPTIONAL DESSERT – SELECT TWO (EXTRA)

- BAKED LEMON CHEESECAKE SERVED WITH STRAWBERRIES AND CREAM
- CALLEBAUT CHOCOLATE AND HAZELNUT PRALINE DELICE
- FLOURLESS CHOCOLATE CAKE, ESPRESSO CARAMEL SAUCE AND CREAM
- LEMON TART WITH CREAM AND FRESH BERRIES
- ORANGE & ALMOND CAKE, ORANGE BLOSSOM MASCARPONE
- STICKY DATE PUDDING, BUTTERSCOTCH SAUCE & DOUBLE CREAM

PERSONALISED CATERING
TWO TARTS
- CATERING -

FUSION FEAST

A CANAPÉ FEEL SOCIAL MENU SERVED SIT DOWN - THE BELOW ITEMS ARE THE FULL MENU THAT WE PROVIDE FOR THE FUSION FEAST OPTION

FROM $160 PER PERSON

•CRISPY TACO – PRAWN, FENNEL & WASABI MAYO
•KINGFISH SASHIMI, YUZU SOY, CHARRED EGGPLANT & AVOCADO
•VIETNAMESE STYLE CHICKEN SPRING ROLLS, NUOC CHAM
•OKONOMIYAKI, PORK BELLY, BONITO & JAP SOY

•CHICKEN SATAY SKEWERS
•CHILLI CARMAEL PORK PELLY, VERMICELLI MINT SLAW AND FRIED SHALLOTS
•CHICKEN AND LEMONGRASS FRIED WONTONS, GINGER AND PLUM SAUCE

•PORK & CHIVE WONTONS, CHILLI OIL
•FRIED CHICKEN BAO BUN, SLAW & SRIRACHA MAYO
•BEEF MASSAMAN, STEAMED RICE AND ROTI

CLASSIC FEAST

ONE OR TWO COURSE OPTION

OPTIONAL – SERVE 3 COLD & 3 HOT CANAPÉS INSTEAD OF ENTRÉE
ALL MEALS ARE SERVED WITH BREAD AND BUTTER
OPTIONAL - ADD DESSERT

MAIN - $110PP, ENTREE AND MAIN $160PP

ENTRÉE

•BUTTERNUT & GOAT CHEESE ARANCINI, CHILLI CAPSICUM SAUCE
•KINGFISH SASHIMI, YUZU SOY, CHARRED EGGPLANT AND AVOCADO
•TOMBERRY BRUSCHETTA, BURRATA, FIG AND BALSAMIC GLAZE WITH PANE DI CASA

MAIN

•·EYE FILLET & RED WINE JUS
·CHICKEN BREAST, ROMESCO, PICKLED FENNEL AND SLIVERED ALMONDS
·SPRING VEGETABLE PAN FRIED GNOCCHI, FRESH HERBS & CHEVRE
·ROSEMARY & GARLIC ROASTED CHAT POTATOES
·HONEY ROASTED PUMPKIN, SUMAC, LABNEH & PINE NUTS
·ROCKET, FENNEL & CITRUS SALAD

PERSONALISED CATERING
TWO TARTS
- CATERING -

ROAST FEAST

A SHARED ROAST FEAST SERVED SIT DOWN.
ALL MEALS ARE SERVED WITH DINNER ROLLS AND BUTTER
OPTIONAL – ADD ON DESSERTS

FROM $155 PER PERSON

OPTION 1

- PEPPERED BEEF
- ROLLED PORK LEG
- CHICKEN BREAST WITH GARLIC AND THYME
- ROSEMARY & GARLIC CHAT POTATOES
- ROAST PUMPKIN, SWEET POTATO & BEETROOT
- TOSSED GREEN SALAD, BALSAMIC
- TRADITIONAL COLESLAW

OR

OPTION 2

- PEPPERED BEEF
- ROLLED PORK LEG AND CRACKLE
- CHICKEN BREAST WITH GARLIC & THYME
- ROSEMARY & GARLIC BABY CHAT POTATOES
- ROAST PUMPKIN SALAD, FETA, SPINCH AND SEMI DRIED TOMATOES
- GREEN BEAN SALAD, PICKLED REDONION, FETA AND ALOMDS
- GRAVY

OR

BUDGET ROAST

- PEPPERED BEEF
- ROAST CHICKEN
- POTATOES AND PUMPKINS
- TOSSED GREEN SALAD, BALSAMIC VINEGAR
- TRADITIONAL COLESLAW
- GRAVY

TWO TARTS
- CATERING -
PERSONALISED CATERING

ADDITIONAL MENU OPTIONS

KIDS MENU - $50

UNDER 12 YEARS – PICK ONE

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

TEEN MENU - $60

BETWEEN 12-18 YEARS – PICK ONE

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

DESSERT

ICE CREAM (EXTRA $5)

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

GRAZING TABLE - MINIMUM 100 - $20PP
SALAMI, SOPRESSA, SALMON, TWIGGY, BRIE, BLUE, CHEEDDER, JARDINIERE, DIPS, GRAPES, QUINCE PASTE, FRUIT, CHOCOLATES, BREAD AND BISCUITS

CHEESE PLATTER - SERVES 50 - $280
CHEDDAR, BRIE, BLUE, GRAPES, QUINCE & BISCUITS

GRAZING PLATTER - SERVES 25 - $350PP
CHARCUTERIE, CHEESES, JARDINERE, DIPS, GRAPES & BISCUITS

PLATED WEDDING CAKE - $10PP
SERVICE MEALS - $45

PERSONALISED CATERING
TWO TARTS
- CATERING -