

# Wattlebanks Catering Sample Menu

Option 1

## Canapes – Tray service to guests

Tasmanian Oysters  
Served natural and with  
gin pickled cucumber and lime

Salt and Pepper Calamari  
calamari spicy coated and served  
with lime pepper seasoning

Lamb Meatballs  
cumin and thyme infused lamb  
with tzatziki dipping sauce

Chicken Skewers  
peanut satay marinated chicken  
with crushed peanut and coriander

Pork Belly  
twice cooked master stock braised Pork Belly  
served with an Asian slaw

Baked Harissa Sweet Potato and Onion Tarts  
with goat's curd

Leek and Three Cheese Arancini  
accompanied with paprika mayonnaise

— C A T E R I N G —