

Wattlebanks Catering Sample Menu

Menu Option 3

Canapes – Tray service to guests

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

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

Mains – Can be served as tasting plates with tray service to guests/placed on share plates onto guest dining tables or placed on a grazing buffet

Braised Tasmanian Lamb
with rosemary, thyme and bay served
with crispy roasted potatoes, rosemary, sea salt and garlic aioli

Tasmanian Salmon
marinated with pepper berry and Rochford Estate Olive Oil
served with a Saffron infused brown rice, sweet potato, pistachios,
cranberries, pea sprouts, feta and lemon myrtle dressing

Moroccan Spiced BBQ Chicken Breast
marinated in Moroccan spices with fresh lemon and sumac yoghurt
with a pearl cous cous salad with tomatoes, cucumber, parsley and peppers

Dessert – Can be served as tasting plates with tray service to guests/placed on share plates onto guest dining tables or placed on a grazing buffet

Raspberry Panna Cotta
with berry coulis and biscotti