

Wattlebanks Catering Sample Menu

Menu Option 4

Canapes – tray service to guests

Tasmanian Oysters
served natural and with
gin pickled cucumber and lime

Chicken Skewers
peanut satay marinated chicken
with crushed peanut and coriander

Tasmanian Lamb Meatballs
with middle eastern spice and tzatziki

Leek and Cheese Arancini
accompanied with a 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

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

BBQ Pork Shoulder
with crispy roasted potatoes, rosemary, sea salt
and garlic aioli

Grass Fed South East Beef Cheeks
slow roasted in dark ale and served with potato puree,
salsa verde and dressed leaves

Desserts – 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

Selection of Mini Desserts
including citrus tarts, chocolate and almond cake,
and berry cheesecake