

Tatalia

function centre

Cocktail Party \$45pp

Canapes - select 8

- Bruschetta, tomato, basil, Persian fetta.(v)
- Mini egg & bacon pies
- Mini Quiche Florentine (v)
- Nikki's home-made sausage rolls, bush tomato chutney
- Oysters 'Kilpatrick', sweet chilli glazed (gf)
- Beef Carpaccio on sour dough with tapenade & roquette
- Pork and prawn dim sum, soy, ginger dressing
- Arancini of pumpkin, sesame seed & fetta (v)
- Onion, basil and fetta tartlets, onion jam (v)
- Wagyu beef meatball skewers, tomato, olive braise (gf)
- Smoked salmon blinis, spiced avocado, vodka chervil dressing
- Chinese B.B.Q pork arancini, Asian mayonnaise
- Chicken tandoori skewer, yoghurt dipping sauce (gf)
- Club Sandwich's, leg ham, curried egg and shredded ice-berg on brown bread
- Oysters "Bloody Mary", Tasmanian oysters, spiced tomato and vodka dressing (gf)
- Braised beef and Guinness party pies, relish
- Steamed pork gyoza dumplings, spring onion, sesame dipping sauce
- "PFC" fried chicken, tangy sweet and sour (gf)
- Hogwild Bourbon glazed chicken drumettes

Finger Bowls - select 3

- Braised lamb shank ragout, flakey pastry, potato mash (gf*)
- Thai green chicken curry, fragrant rice, wok-fried vegetables, beanshoots, coriander, prawn crackers (gf*)
- Nasi goreng, B.B.Q pork, chicken and prawn fried rice, wok-fried egg, tamari, ginger and chilli (gf)
- Braised beef and Guinness pie, sour cream mash, saute peas (gf)
- Risotto of truffled leek, field mushroom, grana, spinach (gf, v)
- Sri Lankan lamb curry, jasmine rice, pappadams, saute greens (gf)
- Butter chicken, stir-fried bok-choy, flatbread, steamed rice (gf*)
- Hungarian beef goulash, chorizo, roasted peppers, sour cream and lemon, Tuscan potatoes (gf)

Sweet treats - select 3

- Couverture chocolate fudge (gf*)
- Mini lemon meringue
- Fruit skewers, midori and mint (gf)
- Vanilla seed panna cotta, strawberry soup (gf)
- Caramel, chocolate tart, pure cream
- Lime brulee tart
- Kahlua, pecan pie



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Two Courses \$48.50pp | Three Courses \$56.50pp

Canapes - select 4 (also available as pre-dinner canapes \$12.50pp)

Bruschetta, tomato, basil, Persian fetta (v)
Mini egg & bacon pies
Mini Quiche Florentine (v)
Nikki's home-made sausage rolls, bush tomato chutney
Oysters 'Kilpatrick', sweet chilli glazed (gf)
Beef Carpaccio on sour dough with tapenade & roquette
Pork and prawn dim sum, soy, ginger dressing
Arancini of pumpkin, sesame seed & fetta (v)
Onion, basil and fetta tartlets, onion jam (v)
Wagyu beef meatball skewers, tomato, olive braise (gf)
Smoked salmon blinis, spiced avocado, vodka chervil dressing
Chinese B.B.Q pork arancini, Asian mayonnaise
Chicken tandoori skewer, yoghurt dipping sauce (gf)
Club Sandwich's, leg ham, curried egg and shredded ice-berg on brown bread
Oysters "Bloody Mary", Tasmanian oysters, spiced tomato and vodka dressing (gf)
Braised beef and Guinness party pies, relish
Steamed pork gyoza dumplings, spring onion, sesame dipping sauce
"PFC" fried chicken, tangy sweet and sour (gf)
Hogwild Bourbon glazed chicken drumettes

Entree - select 1

Wholemeal tomato and fetta tart, red pepper essence, roquette, parmesan and balsamic (v)
Salad of smoked chicken, avocado, roquette, fetta, blueberry and mango salsa, raspberry vinaigrette (gf)
Salad of cos hearts, pancetta, pear and toasted walnuts, Persian fetta, honey walnut dressing (gf)
Hot smoked Atlantic salmon galette, cornbread, spinach, soft poached egg, vodka chervil dressing
Salt & pepper rare beef salad, olive tapenade, confit tomato, gaufrette potato, horseradish, roquette (gf)
Twice cooked pork belly, seared scallops, cauliflower and truffle puree, carrot jam (gf)
Smoked ham hock, parsnip and pea soup, twice cooked goats cheese mousse, fresh herbs (gf*)

Main Course - select 1

Grilled Angus Scotch fillet, sour cream and chive mash, spiced pumpkin puree,
Cafe de Paris butter, greens, Shiraz reduction (gf)
Roasted breast of chicken, chimichurri, young carrots, onion soubise, cauliflower fritters,
Pommes dauphine, watercress, basil mayonnaise (gf*)
"Murray Valley" pork rib-eye Milanese, herb crumbed, skordalia, saute sprouts, Dijon, lemon, jus gras
Quinoa and lemon crusted Atlantic salmon, chickpea puree, heirloom tomatoes,
parsley buttered potatoes, saute beans, chorizo, fine herbs, verjuice (gf)
"Three Rivers Specialty Meat Co", Rack of lamb, French lentils,
croquet, salsa verde, saute greens, home-made mint jelly, Pinot Noir reduction (gf)
Duck Confit, warm potato, shallot and spinach galette, sour cherry duck spring roll, Mandarin port wine reduction (gf*)

Dessert - select 1

Honey and vanilla seed panna-cotta, spiced rhubarb puree, almond tuille, roasted coconut ice-cream
Couverture chocolate fudge, butterscotch, meringue, curd, brandy snap.
Jasmine tea creme brulee, chilli spiced lychees, pistachio biscotti.
Lemon brulee tart, vanilla bean ice-cream, strawberry salad, tuille biscuit.
Warm sticky date pudding, vanilla bean ice-cream, butterscotch and brandy snap

Tea & Percolated Coffee

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Buffet \$42.50pp

Children 5-12 \$19.50pp | 2-5 \$12pp | Under 2 years free

Crusty ciabatta bread

From the Sea

Ice buckets of King Prawns with home-made cocktail sauce (gf)

House battered flathead, chunky tartare

Steamed barramundi with hot and sour dressing (gf)

From the Farm

Slow roasted leg of pork, spiced apple and crackling (gf)

Coq au Vin, free range chicken, mushrooms, keisler fleish, fresh herbs (gf)

Roasted leg of Bunaloo lamb, mint jelly (gf)

Hand cut potato wedges, confit garlic, rosemary and sea salt (gf, v)

Steamed greens, olive oil and sea salt (gf, v)

Baked pumpkin, hummus, chilli and coriander (gf, v)

On the Side

Greek salad. (gf, v)

Salad of new potatoes, crisp bacon, coddled egg and parsley dressing (gf)

Caesar salad, tempura fried anchovies, crisp sour dough, bacon and soft boiled eggs (gf*)

Sweet Treats

Vanilla seed panna cotta, braised rhubarb and berry compote (gf)

Chocolate and cherry mousse (gf)

Fresh cut fruit

Tea and coffee

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Buffet \$70pp

Children 5-12 \$19.50pp | 2-5 \$12pp | Under 2 years free

Crusty ciabatta bread

From the Sea

Ice buckets of King Prawns with home-made cocktail sauce (gf)

Smoked salmon, baby capers, red onion, lime and olive oil (gf)

Natural Oysters with lemon wedges (gf),

Kilpatrick with sweet chilli,

Tempura Oysters, cucumber pickles, wasabi cream

½ shell scallops with Vietnamese salad, coconut and chilli dressing (gf)

Steamed barramundi with hot and sour dressing (gf)

From the Farm

Slow roasted leg of pork, spiced apple and crackling (gf)

Coq au Vin, free range chicken, mushrooms, keisler fleish, fresh herbs (gf)

Roasted leg of Bunaloo lamb, mint jelly (gf)

Cured meats, cheese, olives and grilled artichoke (gf)

Hand cut potato wedges, confit garlic, rosemary and sea salt (gf, v)

Steamed greens, olive oil and sea salt (gf, v)

Baked pumpkin, hummus, chilli and coriander

On the Side

French bean salad, Persian fetta, pumpkin seeds and balsamic (gf, v)

Salad of sweet potato, chickpea and chorizo, honey walnut dressing (gf)

Roquette, roasted pear and walnut salad (gf)

Caesar salad, tempura fried anchovies, crisp sour dough, bacon and soft boiled eggs (gf*)

Sweet Treats

Couverture chocolate fudge

Vanilla seed panna cotta, braised rhubarb and berry compote (gf)

Chocolate and cherry mousse (gf)

Fresh cut fruit (gf)

Tea and coffee

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Platters \$65pp

(includes all of the platters listed below)

Starter

Crusty ciabatta with olive oil, dukkah and sea salt

Seafood

Atlantic salmon, harissa spiced, lime and yoghurt (gf)

Tempura oysters with cucumber pickles, salmon pearls and wasabi cream

BBQ prawns, roquette, fennel, tomato salsa (gf)

Poultry

Compound butter roasted breast of chicken with cauliflower puree and parsnip crisps (gf)

Burnt orange marinated quail, mustard and lemon (gf)

5 spice roasted duck and sour cherry spring rolls with hoisin sauce

Meat

Bunalo salt bush lamb cutlets, home-made mint jelly, jus gras (gf)

Angus scotch fillet of beef with braised shallots, hollandaise sauce, Shiraz reduction (gf)

Pork fillet wrapped in cabbage and prosciutto, apple and beetroot relish (gf)

On the Side

Duck fat roasted Tuscan potatoes, rosemary and sea salt (gf)

Salad of baby cos, shaved pancetta, red onion and gruyere (gf)

Sweet Treats

Lemon meringue pie

Chocolate fudge brownie

Fruit skewers, midori and mint

Little orange and almonds cakes with fondant

Tea and Coffee

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Extras

Housemade Dips - \$3pp

served with grilled Turkish flat bread (v, gf*)

Antipasto Platters - \$6pp

Cured meats, marinated char-grilled vegetables, tomatoes and bocconcini, cheese, grilled flat bread, marinated olives & grissini sticks (gf*)

Cheese Platters - \$5pp

Australian cheeses, dried muscatels, fig paste, lavosh and roasted pears (gf*)

Wedding Cake Cut & Served - \$5pp

Your own cake served with fresh cream and homemade berry compote

Children's Menu

We also cater for the little appetites | Under 12 years \$12.50pp

Main (one selection only)

Battered fish with chips and salad

Chicken strips with chips and vegetables

Mini chicken parmigiana with chips and salad

Dessert

Vanilla ice cream with chocolate topping

Breakfast

We can also arrange a post-wedding breakfast upon request.

