



# Supper Road Weddings

## BEGGARS BANQUET

Feasting ... Sharing ... Abundance.. Supper Road's Beggars Banquet is sure to impress with platters presented to the table for your guests to share and pass around.

### Example Menu

#### Canapés (pre-reception)

{served for approximately 45 minutes}

- Mini roast pumpkin & soft fetta tartlets | basil pesto
- Arancini bites | parmesan floss | balsamic glaze | aioli
- Tempura West Australian prawn cutlets | wasabi mayonnaise
- Roasted Pork belly bites | chilli caramel
- Grilled chicken pop sticks | harissa yoghurt

#### Entrée Shared Plates

{placed on the tables prior to guests taking their seats}

- Chicken liver parfait, PX
- Assorted dips & olive oil
- Marinated olives
- Crackers & tostadas

#### Main Course

- Yallingup wood fired bread loaves
- Jersey Farm olive oil

#### **Hot selection**

- Slow roasted Black Angus striploin beef | grilled red peppers | chimichurri | shiraz jus
- Crispy skin confit duck leg | wild mushroom & sage risotto | red wine jus
- Grilled Kimberley "Cone Bay" Barramundi | tomato & fennel braise

#### **Sides**

- Israeliian couscous | baby chard | roasted Mediterranean vegetable salad
- Grilled broccolini & seasonal bean | pangrattato
- Salt roasted new potatoes

#### Dessert & Cheese Bar

##### **Supper Rd Miniature Dessert Selection**

- Individual vanilla bean panna cottas | wild berry
- Mini lemon curd meringues
- Mini chocolate tarts | double cream | blueberries
- Your wedding cake (if required)

##### **Cheese Boards**

- Australian cheese selection | fresh & dried seasonal fruits & nuts | quince paste | lavosh

2 | 3 | 4 course menus available

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Menu packages and quotes available on request

Please note that all products and menu items are subject to seasonal availability & may change without notice