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Supper Road Weddings

Cheese & antipasto table	Cheese & charcuterie table	Supper Rd grazing table
<ul style="list-style-type: none"> ○ Cheese selection; <ul style="list-style-type: none"> ○ Triple cream brie ○ Aged cheddar ○ Blue ○ Antipasto selection; <ul style="list-style-type: none"> ○ Marinated bocconcini ○ Prosciutto wrapped asparagus spears ○ Marinated olives ○ Assorted dips & olive oil ○ Fresh & dried seasonal fruits ○ Quince paste ○ Lavosh & sliced artisan bread (GF+) 	<ul style="list-style-type: none"> ○ Cheese selection; <ul style="list-style-type: none"> ○ Triple cream brie ○ Aged cheddar ○ Blue ○ Charcuterie selection; <ul style="list-style-type: none"> ○ Local cured meats ○ Chicken liver parfait / PX ○ Assorted dips & olive oil ○ Marinated olives ○ Fresh & dried seasonal fruits ○ Quince paste Lavosh & sliced artisan bread (GF+) 	<ul style="list-style-type: none"> ○ Cheese selection; <ul style="list-style-type: none"> ○ Triple cream brie ○ Aged cheddar ○ Blue ○ Charcuterie selection; <ul style="list-style-type: none"> ○ Local cured meats ○ Chicken liver parfait / PX ○ Frittata / miniature tarts; <ul style="list-style-type: none"> ○ Roast pumpkin, soft fetta & pesto ○ Blue cheese & caramelised onion ○ Mediterranean vegetables ○ Antipasto selection; <ul style="list-style-type: none"> ○ Marinated bocconcini ○ Marinated olives ○ Assorted dips & olive oil ○ Fresh & dried seasonal fruits ○ Crudités ○ Margaret River nuts & honey ○ Assorted breads / wafers / crackers (GF+)
Oyster bar	Seafood bar	<ul style="list-style-type: none"> ✓ All grazing tables & food bars are self-service. ✓ Supper Road will supply all the serving platters & utensils, environmentally friendly bamboo boats & napkins. ✓ All styling, props & event furniture/structures to be supplied by others <p>Available in 50, 70, 90, 110 and 130 serves.</p> <p>Alternatively, you are welcome to add-on to the menu cost as a per person charge to accommodate all your guests.</p>
<ul style="list-style-type: none"> ○ South Australian oysters natural – served with <ul style="list-style-type: none"> ○ Shallot & red wine vinaigrette ○ Tabasco flavours ○ Lemon & lime cheeks 	<p><u>Please choose 3 out of the 5 items listed below</u></p> <ul style="list-style-type: none"> ○ Salmon sashimi, pickled ginger & wakame spoons ○ Marinated Fremantle octopus cups ○ Kingfish Ceviche spoons ○ Chilled Carnarvon prawn cups / Spanish aioli ○ South Australian oysters natural – served with <ul style="list-style-type: none"> ○ Shallot & red wine vinaigrette ○ Tabasco flavours ○ Lemon & lime cheeks 	

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