



Supper Road Weddings

ALTERNATE DROP

Another formal offering is available with the Supper Road Alternate Drop menu. Alternate drop is where you have a table of 10 people, 50% of the people receive the beef and 50% of the people receive the fish, and so on with the dessert.

Example Menu

Canapés (pre-reception)

{served for approximately 45 minutes}

Mini roast pumpkin & soft fetta tartlets | basil pesto

Arancini bites | parmesan | balsamic glaze | aioli

Tempura West Australian prawn cutlets | wasabi mayonnaise

Roasted Pork belly bites | chilli caramel

Grilled chicken pop sticks | harissa yoghurt

On the tables ...

Our own bread rolls

Entrée course

Sous vide Lamb loin | Moroccan spiced couscous | harissa yoghurt

And

Chilli salt calamari | vermicelli noodle | green papaya | nam jim

Main course

Flame grilled MSA beef fillet | Paris mash | broccolini | shiraz jus

And

Grilled Kimberley "Cone Bay" Barramundi | salt roasted Marybrook potatoes | fresh wild rocket, roast Roma tomato | lime beurre blanc

Dessert course

Passionfruit citrus tart | strawberries | Italian meringue | cream

And

Chocolate truffle torte | raspberry sorbet | salted macadamia praline

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



Supper Road Weddings

À LA CARTE

Would you like your guests to be able to select their meals on the day?

Supper Road's unique offering of an A La Carte menu presents your guests with a choice of three for each main and dessert course.

Example Menu

Canapés (pre-reception)

{served for approximately 45 minutes}

Mini roast pumpkin & soft fetta tartlets | basil pesto

Arancini bites | parmesan | balsamic glaze | aioli

Tempura West Australian prawn cutlets | wasabi mayonnaise

Roasted Pork belly bites | chilli caramel

Duck pancakes | hoisin

On the tables ...

Our own bread rolls

Entrée course (alternate drop)

Sous vide Lamb loin | Moroccan spiced couscous | harissa yoghurt

And

Chilli salt calamari & green papaya salad, nam jim

Main course

Flame grilled MSA beef fillet | Paris mash | broccolini | shiraz jus

Or

Grilled Kimberley "Cone Bay" Barramundi | roasted Kipfler potatoes | asparagus | charred corn & cherry tomato salsa

Or

Prosciutto wrapped free range chicken breast | sweet corn risotto | green beans | parmesan cream

Dessert Course

Passionfruit citrus tart | strawberries | Italian meringue | cream

Or

Chocolate truffle torte | raspberry sorbet | salted macadamia praline

Or

"Blue Cow" cheese selection | quince paste | fresh pear | lavosh

2 | 3 | 4 course menus available

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