

# BEGGARS BANQUET

## SUGGESTED MENU

### Classic canapés

Arancini bites | parmesan | aioli [veg](#)

Roast pumpkin, caramelised onion & Danish fetta tarts [veg](#)

Tempura Exmouth prawn cutlets | wasabi mayonnaise

Fennel-roasted pork belly bites | chilli caramel [gf](#)

Chicken & coriander dumplings | peanut & sesame dipper

### On the tables ...

Margaret River wood fired bread loaves | Jersey Farm olive oil | Jardin Estate butter

### Main course

~ Hot selection ~

Black Angus beef | Jerusalem artichoke | shiraz jus [gf](#)

Prosciutto rolled chicken breast | heirloom carrot textures | jus [gf](#)

Kimberley “Cone Bay” barramundi | samphire | saffron cream [gf](#)

~ Sides ~

Heirloom tomato, burrata & basil salad | vincotto [gf](#)

Local broccolini | green beans | dukkah [gf](#)

Duck fat roast potatoes [gf](#)

### Dessert & cheese bar

~ Supper Road miniature dessert selection presented on platters for self-service ~

Mini chocolate ganache tarts | double cream | blueberries

Lemon myrtle panna cotta | praline (gf)

Mini Eton mess | seasonal fruit | compote

‘Supper Road’ cheese selection | quince paste | muscatels | lavosh

