

THE STYLING SHED



SAMPLE MENU

CANAPÉS

Smokey pork spring rolls dipped in a chilli sauce
Roasted butternut and beetroot quiche
Thai chicken kebabs
Mini grilled cheese ciabatta

STARTERS

Pulled pork, toasted corn and aioli spring rolls
Slow roasted Honey, soya and sesame short ribs
Roasted tomato and basil soup served with a cheese and potato dumpling (V)

MAIN COURSE

Deboned short ribs, curried butternut risotto, grilled zucchini ribbons drizzled in a lamb jus
Moroccan style lamb tagine, spicy rice and tomato salsa
Juicy beef burger, large crumbed onion rings, tomato relish, onion marmalade, lettuce and cheddar cheese served with chunky fries and garlic aioli

DESSERT

Mini pavlova served with seasonal berries, mint and fruit and fresh thick cream and a scoop of homemade vanilla pod ice cream
Dropped ice cream – vanilla tuile, dark chocolate sauce, walnut praline and whiskey ice cream
Doughnut fries rolled in icing sugar and a light drizzle of dark chocolate, served in a bamboo cone