



Sitdown Service Pack

Finger Food on Arrival

Potato Croquettes

Accompanied with a roasted garlic aioli

Assorted Arancini Balls

Assorted Arancini balls served with truffle mayonnaise

Traditional Greek style Meatballs

Served with Tzatziki sauce

Pork Sliders with Coleslaw

Pulled Pork with Swiss cheese and relish on a seeded bun served with Coleslaw

Seated Entrée Options

Spinach and Ricotta Cannelloni

served with a Traditional Napolitano sauce

Chicken Mousse Pasta Shells

large pasta shells filled with a chicken mousse served with a rose sauce

Apricot Chicken Roulade

served on an apricot yoghurt and rocket salad

Beef brisket

Moroccan spiced beef brisket, roasted pumpkin, rocket & crumbled feta cheese salad

Spiced Pork Belly

Pork belly, apple puree, crispy chorizo, rocket

Seated Main Course - Alternate Drop

(Please select Two Main course items for Alternate drop)

Premium MSA Graded Scotch Fillet Steak

Marinated in fresh herbs and spices, served on slow cooked oven roasted potatoes & asparagus with a red wine jus

Stuffed Chicken Breast Fillet

Stuffed with Bocconcini, basil and sundried tomato served with kipfler potatoes, char roasted capsicum & butter sage sauce

Roasted Tasmanian Atlantic salmon Cutlet

Garnished with capers, sautéed shallots and lemon-dill aioli on a Mediterranean vegetable stack

Pork Porterhouse Steak

Basted with a Mediterranean garlic & caraway marinade, served on garlic mash & brocolini

Yemista (Rice stuffed tomatoes) -Option For Vegetarian & Vegans

Served with a rich Italian homemade sauce





Side Bowl per table
(Please select one side)

Greek Salad

Tomato, cucumber, capsicum, onion, lettuce dressed with salt, oregano, Spanish olive oil and wine vinaigrette with kalamata olives and whole feta cheese on top

Slow Roasted Potatoes

Lightly seasoned with sea salt, rosemary, lemon juice & olive oil

In-Season Chargrilled Vegetables

Lightly seasoned with sea salt and extra virgin olive oil

Baby Spinach and Pumpkin Salad

Tossed with feta cheese, sun-dried tomatoes and lightly dressed with a reduced balsamic dressing

Fresh Green Beans

Seasoned with crushed garlic and an olive oil dressing

Turkish Pide Bread

Butter sachets per table

Dessert

Aussie Ripper Roasts will cut and serve your Wedding cake on Platters for each table or individual plates

** Aussie Ripper Roasts can provide other dessert options upon request**

Package includes

- Stainless Steel Cutlery
- China Crockery
- Wait Staff for 6 hour period - if further hours are required staff charged at \$25 + GST per hour per wait staff required.
- Minimum \$2,500 spend (for below minimum spend please give us a call to discuss options)

