

Wet Your Whistle

THE
MENU
TO YOUR NEXT EVENT

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Wet Your Whistle

ENTREE SELECTION

- Smoked Trout Bruschetta | Dill, Dijon Aioli, Fresh Citrus
- Caramelised Pork Belly | Roasted Eschalot, Green Pea & Cauliflower Puree
- Poached Prawn Tian | Avocado, Tomato & Coriander Salsa
- Pumpkin & Fetta Ravioli | Burnt Butter, Pistachio, Sage (V)
- Prosciutto | Thinly Sliced with Herbed Green Salad & Dijon Aioli
- Goats Cheese Bruschetta | Roasted Wild Mushroom, Confit Garlic (V)
- Steak Tartare | House made Lavosh, Smoked Oyster mayo (V)
- Duck L'orange | Citrus & Soft Herb Salad

MAIN SELECTION

- Tasmanian Salmon | Miso Marinade, Asian Vegetables & Saffron Beurre Blanc
- Snapper | Confit Potato, Baby Vegetables & Chardonnay Butter Sauce
- Herbed Chicken Breast | Saffron & Pea Risotto, Asparagus & Tomato Beurre Blanc
- Grilled Pork Cutlet | Paris Mashed Potatoe, Asparagus, Apple Compot with Red Wine Jus
- Roast Lamb Rump | Herb Crust, Gratin Potatoes, Baby Vegetables & Rosemary Jus
- Grilled Sirloin Steak | Café de Paris Butter, Creamy Mashed Potatoe & Herb Salad
- Grilled Scotch Steak | Rosemary Roasted Chats, Spinach & Porcini Mushroom Cream
- Eggplant Steak | Rich Napolintana Sauce, Gremolata, Pando Grana (V)
- Honey Mustard Glazed Duck Breast | Gratin Potato, Green Beans & Red Wine Jus

DESSERT SELECTION

- Sticky Date Pudding | Caramel Sauce & Vanilla Bean Ice Cream
- Pavlova | Seasonal Fruits & Passionfruit Coulis
- Berry Cheesecake | W Strawberries
- Apple Tart | W Crème Anglaise
- Chocolate Tart | W Caramel Sauce
- Lemon Tart | W Blueberry Compote

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CANAPÉ SELECTION

Caramelised Onion Goat Cheese Tartlet

Triple Cheese Arancini Croquette

Roast Veg Hummus Parmesan Tartlet

Pumpkin Arancini Croquette (GF, VG)

Spring Roll Chicken Thai

Spring Roll Roast Duck

Bocconcini Semi-dried Tomato Blinis

Thai Beef Skewer

Rice Paper Roll Vermicelli Prawn

Rice Paper Roll Vermicelli Veg

Roast Duck Crepe

BBQ Pork Cigar

GRAZING BOARD

Vegetarian Grazing

Homemade Dips, Marinated Olives, Selection Of Cheeses

Marinated Roast Vegetables, Farmers Market Fruit

Assorted Breadsticks And Lavosh.

Charcuterie Board

Cured Meats, Homemade Dips, Marinated Olives, Selection Of Cheeses,

Marinated Roast Vegetables,

Assorted Breadsticks And Lavosh.

Cheese Board

Selection Of Soft And Hard Cheeses, Dried Muscatel Grapes

Fresh Berries, Quince Paste

Assorted Breadsticks And Lavosh.

Grazing The Sea

Selection Of Fresh And Cooked Seafood

Homemade Seafood And Tartare Sauce, Fresh Citrus

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BUFFET SELECTION

Our Buffet Menu includes your choice of the below:

SIDES

Homestyle Potato bake

-

Rosemary and Thyme Roasted Chat Potatoes

-

Homestyle Potato salad

-

Crunchy Slaw

-

Garden salad

-

Char Grilled Corn Cobettes

-

Asian Inspired Fried Rice

-

Creamy Cauliflower bake

-

Mixed Herb Coated Roast Vegetables

-

Homestyle Beef Lasagne

MEATS

Whole Suckling Pig*

-

Whole Lamb*

-

Roast Lemon and Herb Chicken

-

Crackling Pork Shoulder

-

Roast Beef Rump

-

Whole Tasmanian Salmon

DESSERT

Eton Mess

-

Fruit Platter

-

Selection of Assorted Mini Desserts & Pastries

-

Cheese Board

Crispbread, Quince Paste & Dried Fruits

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BANQUET SELECTION

Hummus w Olive Oil, Dukkah and Flat bread

Saffron and Mozzarella Arancini w Garlic Aioli

Orecchiette Chicken Pasta w Pesto, Goats Cheese & Roasted Vegetables

Roasted Cajun and Lemon Chicken

12 Hour Slow Cooked Lamb Shoulder

12 hour Slow Cooked Rubbed Beef Brisket

Pan Seared Salmon w Tomatoes, Capers, Basil & Olive Oil

Baked Fillets of Red Snapper w Herbed Butter

Char Grilled Kings Prawns w Burnt Lemon Butter Sauce

Minted Peas w Crispy Prosciutto

Roasted Garlic and Herb Chat Potatoes

Italian Meatballs in Rich Napolitana Sauce

Roast Vegetable and Halloumi Salad

Grilled Asparagus & Prosciutto Salad
Rocket, Blue Cheese & Pears

Roast Vegetable and Cajun Lemon Pearl Cous Cous

EXTRAS

Cheese Board

Lavosh & Accompaniments

Petit Fours & Mini Desserts

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PRICING

PRICING IS A GUIDE AND IS DEPENDANT NUMBER OF GUESTS

CANAPÉS SELECTION

- 1 HOUR - 4 VARIETIES OF CANAPÉS FOR \$26 PER GUEST
- 2 HOURS - 6 VARIETIES OF CANAPÉS FOR \$35 PER GUEST
- 3 HOURS - 7 VARIETIES OF CANAPÉS \$49 PER GUEST

GRAZING BOARDS

GRAZING BOARDS ARE DESIGNED TO COME OUT BEFORE ENTREE
AND SIT ON THE TABLES AS GUESTS ARE SEATED

- VEGETARIAN GRAZING \$ 12 PER GUEST
- CHARCUTERIE BOARD \$15 PER GUEST
- CHEESE BOARD \$12 PER GUEST
- GRAZING THE SEA \$20 PER GUEST

SET MENU

2 COURSES \$65, 3 COURSES \$79

PACKAGE INCLUDES BREAD ROLLS AND BUTTER

BUFFET SELECTION

- CHOOSE 2 MEATS, 2 SIDES, 1 SALAD & 1 DESSERT - \$45 PER GUEST
- CHOOSE 3 MEATS, 3 SIDES, 2 SALAD & 2 DESSERTS - \$52 PER GUEST

PACKAGE INCLUDES BREAD ROLLS AND BUTTER

BANQUET SELECTION

- CHOOSE 2 MAINS, 2 SALADS & 2 SIDES FOR \$49 PER GUEST
- CHOOSE 4 MAINS, 3 SALADS & 3 SIDES FOR \$55 PER GUEST
- ADD DESSERT FOR \$8 PER GUEST

PACKAGE INCLUDES BREAD ROLLS AND BUTTER

CUSTOM MENU

PLEASE FEEL FREE TO CONTACT US FOR A SPECIAL MENU THAT WE CAN CUSTOM BUILD
TO MAKE YOUR EVENT MEMORABLE

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