

Tilba Cooks

Brendan and Kathryn's wedding April 2023 at Tilba

Canapés

Cold

Roasted cumin-crusted sweet potato rounds topped with guacamole (GF)
Thai chicken larb (served in spoons) (GF)

Hot

Zucchini and halloumi croquettes with minted yoghurt (V)
Caramelised red onion, rosemary and garlic tarts (V)
Sweetcorn fritters with sour cream and pickle (V)
Moroccan chicken on skewers with chermoula (GF)
Lamb and feta kofta with herb and tahini yogurt
Tilba Cooks sausage rolls with pear chutney

Grazing table

Cheeses from Tilba and surrounds (GF)
Seed and spice-crusted whole baked ricotta (GF)
Prosciutto, salamis, char-grilled zucchini, eggplant, marinated peppers, olives (GF)
Vegetable crudité's with bowls of:
Cannellini bean purée with pickled mushrooms (GF) (V)
Taratour – Middle Eastern dip with walnuts and garlic (GF) (V)
Crushed carrot dip with chermoula and pepitas (GF) (V)
Baskets of sourdough bread, baguettes, flat breads and crackers (V)

Five-tier almond and lemon sponge with a pear and quince cream

Evening

Slow-cooked lamb shawarma with tabbouleh and minted yogurt
Potato, mint and chive salad
Flatbread
Tiny shortbread hearts and coffee

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