

## Tindarra Resort Sample Menu

The sharing of food is one of life's greatest pleasures - and the centrepiece of all successful functions. It is an element that brings joy and excitement, along with a statement of style to each and every event.

At Two Tarts Catering our dedicated team of chefs love what they do- and take great pride in delivering an exceptional culinary experience. Using only the freshest seasonal produce, the team take an innovative approach to ensure your menu reflects the vision you hold for your special event, while meeting special dietary needs and other preferences.

The results are always spectacular, delicious and delectable.

We look forward to the opportunity to meet with you and take your conference or event to another level. If you book with us, you will not be disappointed.



***Morning/Afternoon Tea choices***

Scones jam & cream  
Freshly baked biscuits  
Freshly baked muffins  
Quiche  
Sausage rolls  
Party Pies

***Option 1 – Lunch***

1 round sandwich's  
Half a chicken/ham and salad wrap  
Fruit platter

***Option 2 – Lunch***

Mixed sandwiches (1 round per person)  
Mixed Sushi  
Selection of Rice paper rolls (1 per person)

***Option 3- Lunch***

Mixed sandwiches (1 round per person)  
1 sausage roll  
1 mini quiche  
Fruit platter

***Option 4- Lunch***

Salt and pepper calamari salad  
Chicken satay with jasmine rice  
Five spice pork belly with Asian slaw  
Beef sliders  
Fresh fruit



***Breakfast Option 1***

Bacon and egg roll 1.5 per person

***Breakfast Option 2***

Selection of eggs, bacon, tomato, cereal, toast, spreads, fresh fruit

***Breakfast Option 3***

Bacon and egg roll, Natural Yoghurt, Muesli, Fresh fruit platter



**TWO TARTS**

- CATERING -