

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.



Canape Menu

Cold Selection

- Sushi
- Ribbon sandwiches
- Little chicken, celery and pine nut sandwiches
- Roast Beef with caramelized onion & horseradish creme en croute
- Sautéed mushrooms with cream fraiche and verjuice on Ciabatta
- Smoked salmon on blinis with chive crème fraiche
- Bruschetta topped with tomato, basil & olive
- Mini marinated duck rice paper rolls
- Hoi sin chicken rice paper rolls
- Thai chicken in crispy wonton cups

Hot Selection

- Cocktail spring rolls/samosa dim sims
- Mini sausage rolls
- Party pies
- Mini quiches
- Arancini: Roast pumpkin and spinach/Chorizo and spinach/Mushroom and spinach (choose one flavor)
- Chicken and coriander won tons
- Blue eye, lime, cashew and coriander spring rolls with black vinegar
- Corn and coriander fritters
- Mini spanakopita (spinach and fetta filo pastries)
- Chick satay bites
- Thai fish cakes with dipping sauce
- Vietnamese spring rolls
- Pork and chive pan fried dumplings
- Hoi Sin Pork Belly
- Pork and prawns steamed dumplings
- Lamb Kofta with spiced Yoghurt
- Mini filet mignons with béarnaise sauce

Fork Options

Served in small bamboo boats or noodle boxes

- Gnocchi with mushrooms, pumpkin and spinach in a white wine and cream sauce finished with cracked pepper and parmesan
- Tortellini with bacon, spinach and semi sun dried tomatoes in a white wine and cream sauce finished with parmesan and cracked pepper
- Butter chicken with basmati rice, roti and riata
- Homemade fish and chips with Tartare sauce
- Hoi sin Pork belly on mash with bok choy
- Slow cooked 8 spiced pork on Asian slaw
- Salt and pepper Calamari on a rocket, red onion and fennel salad
- Beef Slider's with onion jam and homemade tomato sauce
- Pulled pork siders with mint slaw
- Crispy fried chicken sliders with mint slaw and sweet chili mayo
- Mushroom haloumi slider with sriracha mayo and caramelized onion
- Pezzo- Italian meatballs served in pizza buns

14 Canapé's items served over 3 hours is suggested or a mixture of canape and fork food (3 cold, 3 hot, 3 fork, 2 dessert)

Wandering Desserts

- Mini sticky date puddings with caramel sauce
- Lemon curd tartlets
- New York Chocolate cake with macerated berries and double cream
- Little Raspberry cheesecakes
- Mini meringues with berries and cream
- Lemon and passionfruit cheesecakes
- Chocolate marquis with fresh raspberries
- Orange and semolina cake with double cream

Seated Options

Entrée- Select two served alternating

- Pan fried calamari, rocket, red onion and fennel salad with candied chili and lime aioli
- Thai beef salad finished with crispy noodles
- Spinach and roasted pumpkin Arancini with a chili capsicum sauce
- Chicken breast poached in lime and coconut served on Vietnamese coleslaw with fresh coriander
- Chicken Satay skewers on jasmine rice with our own satay sauce
- Eight spice pork belly served on Asian salad
- Spinach, pumpkin and ricotta cannelloni finished with a homemade Napoli sauce and parmesan cheese
- Chicken and ginger dumplings with pickled kohlrabi and laksa sauce

Main- Select two served alternating

- Whole roasted scotch fillet with garlic smashed potatoes with roasted mushroom, rocket and served with a red wine reduction
- Whole roasted mustard marinated scotch fillet with scalloped potatoes with rocket and a creamy mustard sauce
- Chicken breast filled with spinach and brie served on creamy baked potatoes with rocket and a creamy pesto sauce
- Chermoula chicken breast on rocket and sweet potato and pumpkin mash
- Lamb shanks served on a mashed potato, garlic bacon beans and a garlic sauce
- Slow cooked Lamb on a hassle back potatoes with pea puree and a lamb jus

Upgrade Option- Select one of the above mains with one of the below mains

- Eye Fillet with the above options
- Mustard crusted rack of lamb served on garlic mashed potatoes and baby spinach
- Salmon fillets served with pomme frites and a rocket salad with pesto sauce

Seated Options Cont'd...

Dessert- Select two served alternating

- Duo of Lemon Curt Tart and New York chocolate cake with macerated berried and double cream
- Sticky Date pudding with butterscotch sauce and double cream
- House made Tiramisu
- Apple Spice cake served with caramel sauce and double cream
- Churros served with warm chocolate sauce
- Mini pavlovas with macerated berries and double cream

Kids under 12

- Nuggets and chips
- Chicken schnitzel and chips
- Penne with bolognaise sauce

Gourmet BBQ's (Option 3 only for Weddings)

Option 1

- Beef Sausages
- Homemade hamburger
- chicken Kebab-honey soy, satay, hoi sin or Thai marinated
- Duo of sweet potato and potato salad
- Tossed green salad with balsamic vinegar
- Homemade coleslaw
- French stick, butter and condiments

Option 2

- Gourmet sausage
- Chicken steak- honey soy, satay, hoi sin or Thai marinated
- Beef and chorizo burger
- Duo of sweet potato and potato salad
- Hokkien noodle salad
- Tossed green salad with balsamic vinegar
- Homemade coleslaw
- French stick, butter, condiments

Option 3

- Kransky with cheese
- Chicken steak- honey soy, satay, hoi sin or Thai marinated
- Cumin spiced eye fillet
- Duo of sweet potato and potato salad
- Hokkien noodle salad
- Caesar salad with ceasar dressing
- Greek salad with balsamic vinegar
- Rolls, butter, condiments

Roast Buffet (Option 2 & 3 only for Weddings)

Option 1

- Roast peppered Beef
- Slow cooked garlic and rosemary lamb
- Duo of sweet potato and potato salad
- Tossed green salad with balsamic vinegar
- Hokkien Noodle salad
- Homemade coleslaw
- French stick, butter and condiments

Option 2

- Roast peppered beef
- Slow cooked garlic and rosemary lamb
- Ballentine of chicken
- Rosemary and garlic roasted potatoes
- Medley of roast vegetables
- Steamed vegetables
- Gravy
- French stick, butter, condiments

Option 3

- Roast peppered beef
- Slow cooked garlic and rosemary lamb
- Ballentine of chicken
- Duo of sweet potato and potato
- Tossed green salad with balsamic vinegar
- Hokkien noodle salad with Asian vegetables
- Spiral pasta with bacon and olive oil and fresh herbs
- Gravy
- French stick, butter, condiments

Assorted Salads at a per head cost

- Spiral Pasta salad with bacon, olive oil and fresh herbs
- Traditional coleslaw

- Tossed green salad
- Duo of sweet potato and potato
- Hokkien noodle salad with Asian vegetables

- Caesar salad with Caesar dressing
- Potato, bacon, egg and fresh herbs
- Rocket, fennel and red onion salad

- Roasted pumpkin, feta, spinach and sundried tomato with Caesar dressing

Dessert Buffet includes all the below

- Mini Lemon curd tartlets
- New York chocolate cake
- Mini pavlova's
- Fresh fruit salad
- Double cream