

Sample Menu – Engagement Celebration

Cold Savouries to Start

Rice Paper Rolls – *Capsicum, cucumber, spring onion & crisp snow peas, with vermicelli glass noodles, chilli, coriander, Vietnamese mint & pink ginger. Wrapped in rice paper and served with Priors' refreshing dipping sauce.*

Australian King Prawn Wonton Cups – *Australian king prawns in a delicate wombok & pink ginger salad. Bound with Priors' soy, lemon & brown sugar dressing and served in an oven baked wonton cup.*

Fresh Oysters Salsa – *Market fresh oysters topped with salsa infused with Balsamic vinegar & fresh ginger. Served on china spoons with a garnish of natural oysters for the purists.*

Hot Savouries

Thai Chicken Balls - *with green curry paste, coriander, glass noodles and sesame seeds, with sweet chilli dipping sauce*

Peking Duck Crepes – *Rolled in a delicate handmade pancake, with hoisin sauce and finely sliced spring onion.*

Mini Chicken Schnitzel Rolls – *Breast of chicken coated in a crunchy crumb & topped with crushed tomato and shredded cheese. Served in a 6cm round roll with lettuce & our house-made egg mayonnaise*

Pulled Pork Empanadas – *Delicious Mexican pastries filled with traditionally spiced slow cooked pork, corn and cheese.*

Cajun Chicken with Drunk Watermelon – *Strips of chicken breast rolled in Cajun spices & barbequed or grilled. Garnished with watermelon slices drenched in white rum & orange liqueur.*

Salt & Pepper Squid – *Scored, tossed in rice flour and lemon pepper and lightly fried. Served with tar tare sauce and lemon wedges.*

Mini Fillet Mignons - *Premium fillet of beef, wrapped with streaky bacon and grilled to medium rare. Served with seeded mustard mayonnaise.*

Wandering Desserts

Priors' Spanish Doughnuts – *Spanish style star piped choux pastries, lightly fried and rolled in cinnamon sugar. Garnished with strawberries and served with hot chocolate sauce.*

Lemon Tarts – *Individual tartlets with a lemon custard filling in a blind baked short crust pastry.*