

**melbourne  
event group**

# **Sri Lankan Wedding Menu**

**Filling cups, bellies and hearts**



# Menu

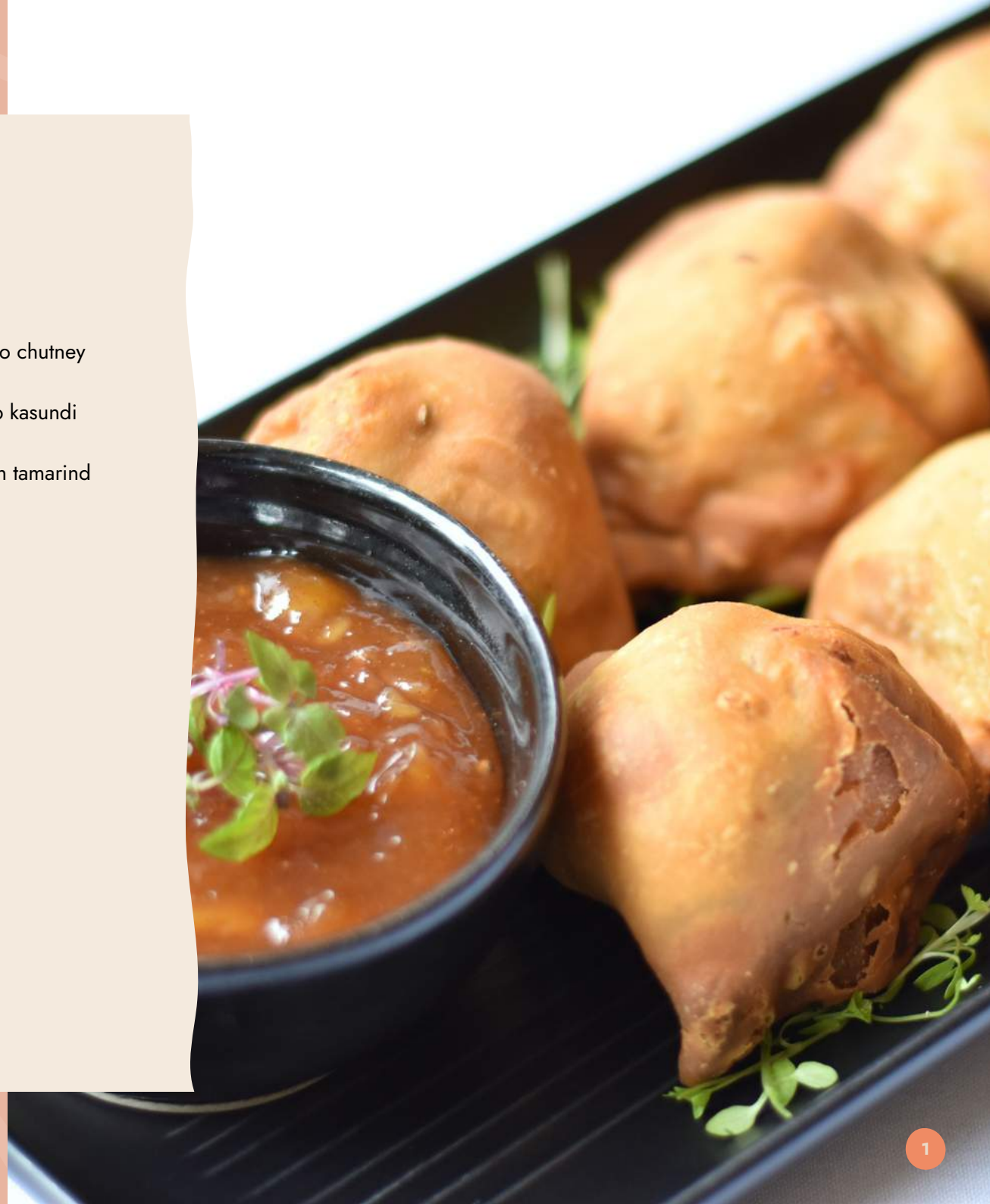
## Short eats

Chickpea & curry leaf potato samosa, mango chutney

Fish, potato & green chilli croquette, tomato kasundi

Jaggery & chilli glazed pork belly cubes with tamarind aioli

Served on platters in the centre of the table





## Mains

### Please select 3 dishes:

Cashew & pea yellow curry

Devilled prawns, sweet chilli, red onion

Fried whole sardines, mint, green chilli salad, lime

Goraka & honey marinated traditional dry pork

Snake beans & cabbage yellow curry

Tempered dhal curry, toasted mustard seeds, fried curry leaves

12 hour cooked beef brisket curry

Served on platters in the centre of the table



## Sides

### Main course to be served with a side of:

Coconut sambal

Yellow rice

Papadums

### Please select 2 additional sides:

Egg & vegetable kottu roti

Chicken biriyani, fried shallot, garlic chips

Pan-fried potato with onion, chilli, Maldive fish

Chilli, onion, & pineapple achcharu

Deep-fried eggplant, pickled onions, chilli (batu moju)

## Dessert

Watalappan, roasted cashews soil & Jaggery syrup

Buffalo curd with palm treacle & salted honey comb

Served on platters in the centre of the table





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