

**melbourne
event group**

Sri Lankan Wedding Menu

Filling cups, bellies and hearts



Menu

Short eats

Please select 4 dishes:

Spiced beef patties, tomato relish

Chickpea & curry leaf potato samosa, mango chutney

Tuna, potato & black pepper croquette, tomato kasundi

Fried whole sardines, mint, green chilli salad, lime

Ulundu Vadi, fresh green coconut chutney

Tempered chickpea fried curry leaf, coconut & Kashmiri chilli

Served on platters in the centre of the table





Mains

Please select 2 vegetable & 2 meat dishes:

Meat:

Devilled prawns, sweet chilli, red onion

Goraka & honey marinated traditional dry pork

12 hour cooked beef brisket curry

Chicken biriyani, fried shallot, garlic chips

Vegetable:

Tempered dhal curry, toasted mustard seeds, fried curry

Cashew & pea yellow curry

Egg & vegetable kottu roti

Pan-fried potato, onion, chilli, Maldiva fish

Served on platters in the centre of the table



Sides

Main course to be served with a side of:

Yellow rice

Papadums

Chilli, onion, & pineapple achcharu

Deep-fried eggplant, pickled onions, chilli batu moju

Rocket, fresh coconut green chilli & tomato sambal

Dessert

Please select 2 dishes:

Velvet milk curd, palm treacle, miso tuille, puffed grains

Love cake, burnt orange puree, drunken pineapple

Watalappan, roasted cashews soil & Jaggery syrup

Mango passion opera, coconut crunch

Pandan Coconut sago, lime, raspberry

Served on platters in the centre of the table





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