

**melbourne
event group**

Sri Lankan Wedding Menu

Filling cups, bellies and hearts



Menu

Short eats

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

Meat:

Devilleed 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

Yellow rice

Pappadams, pickle & raita

Chilli, onion, pineapple achcharu

Deep-fried eggplant, pickled onions, chilli batu moju

Rocket, fresh coconut green chilli & tomato sambal

Dessert

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 as alternating plated dishes or on platters in the centre of the table





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