

SOUL MAMAS

CATERING • EVENTS • FOOD VAN

WEDDING MENU

Relaxed, generous food made for sharing.

DRAFT / MENU SELECTIONS & PRICING TO BE CONFIRMED

SMALL BITES

CANAPES

Beautiful one-bite food to start the celebration.

Lamb kofta

Garlic yoghurt, mint & pomegranate

GF

Smoked salmon cucumber cups

Dill creme fraiche & capers

GF

Sticky pork belly

Honey soy glaze, sesame & spring onion

DF

Crispy corn fritter

Avocado crema & pickled chilli

V GF

Beetroot tartlet

Whipped goat's cheese, candied walnut & thyme

V

Rare roast beef crostini

Horseradish cream & watercress

Caramelised onion tartlet

High Valley Cheese feta, thyme & balsamic

V

Mushroom arancini

Parmesan & Oak Shade truffle aioli

V

Grilled halloumi

Local honey, thyme & lemon

V GF

Watermelon & grilled halloumi

Mint & local honey

V GF

Crispy chicken bites

Buttermilk, pickles & Nackers Mudgee hot honey

Tomato bruschetta

Basil, garlic & balsamic

VG

MORE GENEROUS

BIGGER BITES

Substantial hand-held food, priced separately from canapes.

Classic cheeseburger slider

Beef, cheddar, pickles & burger sauce

Carnitas taco

Pineapple slaw, pickled cabbage & chipotle mayo

Pulled lamb slider

Mint yoghurt, rocket & pickled onion

Fish & chip cone

Lemon, herbs & tartare

Crispy chicken slider

Pickles, ranch & Nackers Mudgee hot honey

Lamb kofta flatbread

Garlic yoghurt, herbs & pomegranate

Pork belly bao

Cucumber, chilli jam & spring onion

Buffalo cauliflower taco

Creamy slaw, ranch & pickled onion



THE CENTRE OF THE TABLE

SHARED MAINS

Choose two mains for a relaxed, abundant shared feast.

Slow-roasted lamb shoulder
Garlic, rosemary, lemon & pan juices

GF DF

Herb-roasted pork scotch fillet
Apple cider jus, mustard & roast apple

GF DF

Lemon & oregano chicken
Chargrilled thigh fillets, garlic & fresh herbs

GF DF

Roasted side of salmon
Lemon, dill, capers & creme fraiche

GF

Smoky beef brisket
Slow cooked with rich roasting juices

GF DF

Whole roasted cauliflower
Tahini, pistachio, herbs & pomegranate

VG GF



COLOUR ON EVERY PLATTER

SHARED SIDES

Choose three sides. Seasonal substitutions may apply.

Crispy smashed chat potatoes
Confit garlic, rosemary & lemon salt

VG GF

Charred green beans
Roasted grapes, goat's cheese, hazelnuts & balsamic

V GF

Nackers Mudgee hot honey carrots
High Valley Cheese feta, pistachio dukkah & herbs

V GF

Tomato & stone fruit
Whipped High Valley Cheese feta, basil oil & toasted pepitas

V GF

Roast pumpkin wedges
Tahini yoghurt, pepitas & crispy sage

V GF

Pearl couscous
Roast pumpkin, High Valley Cheese feta, pomegranate & mint

V

Broccolini
Burnt lemon, parmesan & toasted almonds

V GF

Roasted beetroot
Orange, goat's cheese, hazelnuts & fresh herbs

V GF



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GOOD FOOD. GENEROUS FEEDS. NO FUSS.

BUILD YOUR FEAST

- 01 Choose your canapes or bigger bites.
- 02 Choose two shared mains.
- 03 Choose three shared sides.
- 04 I'll tailor the final menu around your season, venue & guests.

Dietary requirements are happily catered for with prior notice.

Final ingredients, availability, quantities & pricing are confirmed in your quote.

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