

a matter of taste



bespoke cuisine

# SWINE 'N' DINE



## PRODUCT AND PRICE LIST



PRODUCT	DESCRIPTION	\$ Per Head
<b>Appetisers</b>		
Pan seared chorizo	mild or hot sliced chorizo seared and served warm with olives and garlic	3.00
Trinchado	beef rump cubes braised in portuguese red wine and peri sauce	5.00
Peri peri giblets	chicken giblets in fiery tomato based peri peri sauce	3.00
All served with chunks of portuguese bread	portuguese bread in chunks for dipping	
<b>Meats</b>		
Pulled pork	pork shoulder braised in hog oven for six hours	4.00
Whole beef brisket	whole beef brisket braised in hog oven for six hours	6.00
Greek lamb	lamb pieces in beer braised in hog oven for three hours	7.00
Bloody mary chicken	spatchcock chicken marinated in cheeky bloody mary mix and roasted	4.00
Argentinian style beef ribs	four inch beef ribs roasted low and slow for 3 hours	5.00
Pork trotters	pork shanks and trotters braised with white wine	4.00
<b>Sides ( 3\$ per head)</b>		
American coleslaw	coleslaw with carrots, apples and raisins in homestyle mayonnaise	
Sweet heat potato salad	cubed new potatoes with sweet mustard dressing with a bite	
Roasted balsamic mixed veg	mixed seasonal vegetables roasted in balsamic vinegar	
Lettuce wedges, rocket leaves, tomato and onion slices	wedges of lettuce, seasonal rocket and tomato and onion slices	
Balsamic caramellised onions	onion rings caramellised in balsamic vinegar	
Fresh rolls, brown, garlic, crispy white	selection of fresh white, brown and garlic rolls	
<b>Condiments (1\$ per head)</b>		
Baconnaise	our own homestyle bacon flavoured mayonnaise	
Swine n dine speciality bbq sauce	our speciality carefully guarded recipe bbq sauce!	
Sweet mustard sauce	sweet mustard sauce for gentle flavour	
Apple sauce	pureed apple sauce	
Bombasco sauce	hot chilli pepper sauce	
<b>Desserts</b>		
Individual pavlovas with seasonal fruit and fresh farm cream		3.00
Tomes chocolate shot cups with amarula chocolate mousse		2.00
Cherry vodka jelly verrines with maraschino cherry on stem		2.00

**MINIMUM CHARGE OF \$200 PER FUNCTION**

Facebook "A Matter of Taste, Bespoke Cuisine"

**CALL SWEETIE : 0772 158 408**

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