

Catering Menu

OUR FOOD SELECTION

Antipasto & Cheese Platters



AUSTRALIAN ARTISAN

\$105 Small (4-6) | \$130 Medium (8-10) | \$155 Large (12-16) | \$180 Extra Large (up to 20)

Cheese: A selection of 3 local Australian cheeses - brie, blue cheese and cheddar

Cured Meats: Smoked ham, salami, turkey and prosciutto

THE CROWD PLEASER

\$115 Small (4-6) | \$145 Medium (8-10) | \$170 Large (12-16) | \$195 Extra Large (up to 20)

Cheese: Double cream brie, Premium blue cheese, English cheddar

Cured Meats: Italian prosciutto, garlic and fennel salami, turkey, double smoked ham, rare roast beef

Antipasto: Olives

EUROPEAN GOURMET

\$145 Small (4-6) | \$170 Medium (8-10) | \$195 Large (12-16) | \$220 Extra Large (up to 20)

Cheese: Fromage d'affinois, Manchego, premium blue cheese, goats chevette

Cured Meats: Truffled sopressa, San Danielle prosciutto, bresaola, wagyu beef, jamon serrano

Pate: Duck and orange pate

Antipasto: Olives and mixed antipasto

OPTIONAL EXTRAS

Add a Baguette - \$6

Add Pane Croccante - Sea Salt - \$12

Add Pane Croccante - Rosemary - \$12

Baguette Platters



\$130 Small (4-6) | \$180 Medium (8-10) | \$235 Large (12-16) | \$260 Extra Large (up to 20)

Made on the day baguettes. Filled with premium quality, gourmet ingredients straight out of the delicatessen.

THE FAVOURITES PLATTER

Rare roast beef with mascarpone horseradish, BBQ relish & fresh watercress

Tasmanian smoked salmon with avocado, cream cheese, fresh dill, capers & red onion

Roasted mushroom with eggplant, peppers, pumpkin & danish fetta

Chicken with garlic & lemon aioli, roasted onion, homemade tabouli

THE FARMERS PLATTER

Roast Turkey with roasted onion, beetroot relish, havarti cheese, red pepper mayo & spinach

Double smoked ham with tomato chutney, provolone cheese, avocado & baby spinach

Chicken with garlic & lemon aioli, roasted onion, homemade tabouli

Brie cheese with roasted peppers, olive tapenade & fresh rocket

THE FISHERMANS PLATTER

Tasmanian smoked salmon with avocado, cream cheese, fresh dill, capers & red onion

Sicilian tuna with semi dried tomatoes, olives, mayonnaise & rocket

Brie cheese with roasted peppers, olive tapenade & fresh rocket

Roasted mushroom with eggplant, peppers, pumpkin & danish fetta

Salad Platters



\$105 Small (4-6) | \$135 Medium (8-10) | \$180 Large (12-16) | \$210 Extra Large (up to 20)

Caesar Salad: garlic croutons, bacon & grana padano (option to add grilled chicken)

Kale & Quinoa Salad: roasted vegetables, beetroot, chickpeas & fetta

Beef Thai Salad: fresh herbs, chilli ginger lemon grass dressing

Grilled Chicken Salad: cabbage, nuts & crumbs, mint & molasses dressing

Heirloom Tomatoes: fresh buffalo mozzarella, herbs, smoked salt

Pesto Pasta Salad: sundried tomatoes, basil, grana padano and pine nuts

Desserts



\$10 EACH

Vanilla Strawberry Tart: House made vanilla custard with Fresh Strawberry

Fresh Ricotta Tart: Fresh ricotta cream with pistachio, topped with a chocolate dipped strawberry

Lemon Meringue: House made lemon curd topped with French meringue

Mascarpone Fig: Cinnamon mascarpone mousse with fresh figs

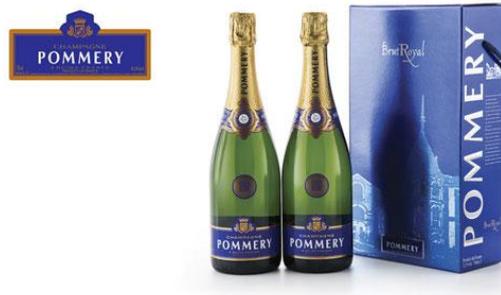
Fruit Almondine: Baked almond cream with seasonal fruit

Creme Cheese Brulee: Cheese cake filling with a burnt sugar top

Chocolate and Caramel: House made caramel topped with chocolate and hazelnuts

OUR DRINKS SELECTION

1. Champagne & Wine Package



PRICE: \$30 PER PERSON, PER HOUR

This package includes French Champagne (Pommery Brut Royal), Red, White or Rosé Wine, soft drinks.

Champagne: Elegant, vibrant. Initial notes of berries. The wine is round, ample, and delicate, with a nice finish. Clear end notes without any dryness. This wine is harmonious and never grows tiresome to the palate. And for the wines we have a great selection, just tell us your preference and we'll pick one to suit.

2. Drinks Selection



PRICE: \$15 PER PERSON, PER HOUR

This package includes wines, beers and soft drinks.

We have a great selection of red and white wines, also rosé. We have premium largers and beers and an array of soft drinks. For specific requests let us know what you would like and we'll do our best to accommodate.

3. Soft Drinks



PRICE: \$10 PER PERSON, PER HOUR

This package includes a selection of soft drinks, juices and water.