



CATERING MENU

BAGUETTE PLATTERS

Regular: \$83 (12 half portions)

Large: \$143 (20 half portions)

Extra Large: \$203 (30 half portions)

The Favourites

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, spinach & avocado

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

The Farmer

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, housemade tabouli

Brie cheese with roasted peppers, olive tapenade & fresh rocket

The Fisherman

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, spinach & avocado

Staffing

Please note for all catering an additional staff member is required.

Price: \$45 per hour (1 wait staff)

ANTIPASTO AND CHEESE PLATTERS

Australian Artisan Platter

Regular (6 people), Large (10 people)

Regular: \$107, Large: \$155

Cheese: A selection of 3 local Australian cheeses - Brie, Blue and cheddar
Cured Meats: Smoked ham, salami, turkey and prosciutto

European Gourmet Platter

Regular (6 people), Large (10 people)

Regular: \$131, Large: \$167

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

Premium Cheese Selection

Regular: (10 people), Large (16 people)

Regular: \$240, Large: \$360

Cheese: Selection of international premium cheeses
(Please enquire what is available as some of our premium cheeses are seasonal)
Extras: Fresh seasonal fruit, muscatels, quince paste, dark chocolate and nuts

Premium Cured Meat Selection

Regular (6 people), Large (10 people)

Regular: \$131, Large: \$155

Cured Meats: Bresaola, Truffled sopressa, San Daniele prosciutto, Fennel and garlic sopressa,
Wagyu beef, Double smoked bone leg ham, Jamon serrano aged 18 months.
Antipasto: Olives and mixed antipasto

Staffing

Please note for all catering an additional staff member is required.

Price: \$45 per hour (1 wait staff)