

Outside Catering Menu



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Hot Breakfast(15 people minimum)

Executive Breakfast \$26.50pp

- Bakers basket of Danish pastries, croissants and muffins
- Beerenberg preserves and butter
- Fresh seasonal fruit platter

- Scrambled eggs, smoky bacon, sausage, oven roasted tomato, mushroom and turkish bread toast

- Fresh orange juice
- Freshly brewed coffee and aromatic tea selection

Buffet lunch \$38.00pp

- House made ciabatta bread
- Veal tortellini, baby spinach in a white wine, chive cream reduction with parmesan zest
- Terrine of chicken and pistacio wrapped in bacon
- Lamb cutlets

- Caramelised pumpkin, ricotta cheese, wild rocket and garlic crouton salad
- Organic leaf salad with tomato, cucumber, feta cheese and kalamata olives
- Twice cooked cocktail potatoes with rosemary, garlic and maldon sea salt

- Seasonal fruit platter

- Chilled Orange Juice and Softdrinks
- Freshly brewed coffee and aromatic tea selection

Two course formal lunch/dinner \$59.50pp

- Chefs selection of 1 Main Course and 1 Dessert
- Cheese selection with walnut + fig bread, quince paste and muscatels
- Freshly brewed coffee with an aromatic tea selection served with chocolate dipped biscotti

Three course formal lunch/dinner \$67.50pp

- Chefs selection of 1 Entree, 1 Main Course and 1 Dessert
- Cheese selection with walnut + fig bread, quince paste and muscatels
- Freshly brewed coffee with an aromatic tea selection served with chocolate dipped biscotti

Staff, travel, hire of equipment and delivery not included POA

Client formal cocktail party (2 hour duration)

- Selection of 6 canapés **\$26.00pp**
 1. Polenta muffins with prawn and dill aioli
 2. Bruschetta of tomato, garlic and basil
 3. Nori and sushi with wasabi and soy sauce
 4. Fig and fennel scones with washed rind fromage
 5. Moroccan lamb pies with raisin marmalade
 6. Skewers of swordfish with preserved lemon

- Selection of 8 canapés per person **\$31.00pp**
 1. Polenta muffins with prawn and dill aioli
 2. Bruschetta of tomato, garlic and basil
 3. Nori and sushi with wasabi and soy sauce
 4. Fig and fennel scones with washed rind fromage
 5. Moroccan lamb pies with raisin marmalade
 6. Skewers of swordfish with preserved lemon
 7. Cauliflower with white truffle oil and a parmesan shaving
 8. Oysters with prosciutto and balsamic vinegar

Selection of platters (serves 8-10)

- Sushi and sashimi platter **\$110.00**
- Antipasto Platter **\$120.00**
- Fruit platter **\$170.00**
- Cheese Selection A **\$150.00**
 - Tasmanian Heritage Brie, Cheddar and Danish Blue with fig & walnut bread, Lavosh, dried fruit & nuts and fresh strawberries
- Cheese Selection B **\$220.00**
 - Extra Mature Vintage Cheddar, Fourme D'Ambert, Tasmanian Red Square with fig & walnut bread, Lavosh, dried fruit & nuts and fresh strawberries

Break Options

- House made cookie selection **\$3.00pp**
- Danish Pastry selection **\$3.50pp**
- Muffins **\$4.00pp**
- Freshly baked scone with jam and cream **\$4.50pp**
- Petit croissants with ham and cheese **\$5.50pp**
- Fruit salad with passion fruit sorbet **\$5.50pp**
- Carrot and walnut cake **\$5.50pp**
- Bircher muesli with air dried apples **\$6.00pp**
- Finger sandwiches **\$8.90pp**

Staff, travel, hire of equipment and delivery not included POA