Note: Surcharges apply on public holiday

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

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 chevrette Cured Meats: Truffled sopressa,
San Daniele 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



