



Barbeque Menu

Option 1:

- Grazing plate
- Shaved meats, marinated fetta and olives with home-made dips, bread and crackers
- BBQ
- Cajun rubbed chicken medallions with tomato relish
- Veal Kofta with cucumber and minted yoghurt
- Salad
- Roast Mediterranean vegetable, pine nut and olive pasta salad
- with basil parmesan dressing
- Garden salad with baby leaf, tomato, cucumber and black olives with balsamic vinaigrette
- Freshly baked baguette

Price \$ 39.00 per guest including GST

Minimum 10 guests

Barbeque Menu

Option 2:

- Grazing plate
- Shaved meats, marinated fetta and olives with home-made dips, bread and crackers
- BBQ
- Veal Kofta with cucumber and minted yoghurt
- Salmon fillet with lemon mayonnaise
- Paprika, parsley and lemon chicken breast medallions with chilli jam
- Salad
- Roast Mediterranean vegetable, pine nut and olive pasta salad with basil parmesan dressing
- Classic Greek salad with an oregano dressing
- Freshly baked baguette

Price \$ 46.00 per guest including GST

Minimum 10 guests



Display Buffet

Option 2

- Grazing Plate
- Shaved meats, marinated fetta and olives with home-made dips, bread and crackers
- Buffet
- Pepper crusted beef with pesto roasted vegetables
- Shredded coconut chicken with Asian vegetables, baby spinach, coriander and special Vietnamese dressing
- Cous cous with chickpeas, green lentils, beetroot and parsley with a lemon tahini dressing
- Mixed garden salad with baby leaf, tomato, cucumber and black olives with balsamic vinaigrette
- Freshly baked baguette

Price \$46.00 per guest including GST

Minimum 10 guests

Platters

- Bread, olives and dips - \$104.00 10 guests
- Foursome of house made dips and marinated olives with housemade oregano toasts
- Antipasti plate - \$155.00 10-12 guests
- Shaved cured meats, chorizo, marinated fetta cheese and olives with dips and breads and crackers
- Oysters, Prawns and Smoked Salmon - \$135.00 30 pieces
- Sydney Rock or Pacific oysters, peeled king prawns and Tasmanian smoked salmon served with traditional accompaniments
- Premium Cheese Board - \$137.00 10-12 guests
- Selection of four Australian cheeses with fig and walnut salami, crisp grapes and biscuits
- Sweet Bites - \$93.00 20 pieces
- Chocolate brownie squares with orange ganache Honey glazed almond slice
Orange and poppyseed cake Raspberry and pear slice GF
- Fresh Fruit Platter - \$102.00 10-12 guests

Platter of carved seasonal fruits - Prices include GST Minimum order \$250.00



Danish Farm Lunch

- Selection of gourmet triangles and wraps
- Lemon poached chicken breast with avocado, grilled pancetta and rocket
- Double smoked leg ham with Swiss cheese and tomato tapenade
- Four layered slow roasted beef with roasted red pepper, mesclun and horseradish cream
- Tasmanian smoked salmon with caper berries, Spanish onion, crumbled goats curd and baby leaf salad
- Swiss cheese, grilled Mediterranean vegetables, sundried tomato, rocket and artichoke aioli

Menu includes all of the above

Price \$29.00 per guest including GST

Minimum order \$250.00

Canapes

- Cold Canapes
- Truffled mushroom tartlet with parmesan crisp (V)
- Marinated prawns with a mint and sweet chilli dressing
- Peking duck rolls with cucumber, shallots and plum sauce
- Teriyaki chicken skewers
- Warm Canapes
- Thai red curry spiced vegetable puffs with chilli coconut sauce (V)
- Oregano chicken and rocket sausage rolls
- Braised beef and ale pie served with dipping sauces

Price \$56.00 per guest including GST

Serving of 12 pieces per guest

Minimum 10 guests require them.