

Barbecue



Classic Barbecue

Marinated rump steak

Beef and herb burgers

Gourmet pork sausages

Rosemary and garlic brushed lamb chops

Fried onions and mushrooms

Mediterranean vegetable pasta salad

Penne pasta with a pesto mayonnaise

Tossed garden salad with apple
balsamic dressing

Classic potato salad with Dijon mustard
mayonnaise and fresh parsley

Crusty bread rolls and butter

Fresh fruit platter with
king island cream

Pricing - min 50ppl

Classic BBQ \$45pp

Ultimate BBQ \$50pp

Ultimate Barbecue

Skewered prawns

Marinated garlic and coriander prawns

Tender steak

Basil scented scotch fillet cooked to perfection

Honey chicken skewers

Marinated skewered chicken pieces

Gourmet sausage

Wursthaus lamb and rosemary sausage

Fried onions and mushrooms

Pumpkin, rocket and pine nut salad

With lime dressing and cracked pepper

Classic potato salad

with Dijon mustard mayonnaise and fresh parsley

Mediterranean vegetable pasta salad

Penne pasta with a pesto mayonnaise

Tomato and mozzarella salad

With pesto and balsamic dressing

Crusty bread rolls and butter

Fresh fruit platter (v,gf)

with king island cream

Selection of desserts

Our chefs' selection of quality desserts

Inclusions

- All appropriate crockery, cutlery, cooking equipment and paper napkins are included in your menu price
- All Chefs and waitstaff are included in the price
- Bread rolls and butter
- Dietary Requirements - should any of your guests have a special dietary requirement please let us know their name and their requirement and our Chefs will cater for them.
- Includes GST

Exclusions

- Travel outside the Hobart Area is charged separately as is Sunday's & Public Holiday's

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Optional Added Extras

Pre Dinner Canape Package \$10pp (Please make a selection of 5 from the below menu)

Cold Canapes

- West Haven Goats Cheese and Beetroot chutney in a ragout pastry (v)
- Tasmanian Brie on crisp bread with homemade fig and ginger chutney (v)
- Vegetable rice paper rolls with mint and sweet chilli (v, vg, gf)
- Wild Huon Valley Mushroom, crème fraîche and fresh thyme croustade (v)
- Vine ripened tomato, red onion and basil on a ciabatta base (v, vg)
- Smoked Wursthaus ham, caramelised onion and pine nut frittata
- Antipasto Vegetable skewers with olives, sundried tomatoes and bocconcini (v)
- Smoked eggplant pinwheel crepes with hummus & paprika (v, vg, gf)
- Smoked Tasmanian salmon and crème fraîche crepe
- Broad bean bruschetta with goats cheese, mint and serrano ham
- Smoked chicken and avocado savoury shell

Hot Canapes

- Sundried tomato and basil arancini (v)
- Tandoori Chicken skewers with mint yoghurt (gf)
- Wild Huon Valley Mushroom Croustade (v)
- Spinach and fetta filo with red pepper relish (v)
- Singapore style spring rolls with sweet soy dip (v)
- Tasmanian Brie tartlet with double smoked ham
- Lamb and roasted capsicum skewers with a satay marinade (gf)
- Spicy Thai fish cake with sweet chili marmalade
- Crisp chicken dumplings with chilli ginger and garlic

Beverage Requirements

OPTION 1 - Standard Beverage - \$20pp for the first 2 hrs then \$4pp each hr thereafter.

This package includes beer (cascade draught or boags premium), light beer (cascade), Lindermans red wine, Lindermans white wine, Wolfblass sparkling wine, cider - either 5 Seeds, Sommersby or Mercury Cider (please pick one), soft drinks, OJ, Water, Bar equipment, Glassware and beverage staff

OPTION 2 - Premium Tasmanian Package - \$28pp for the first 2 hrs then \$6pp each hr thereafter

This package includes - Boags Premium and Cascade, Light Beer, Tasmanian Red, Tasmanian White, Tasmanian Sparkling wine, 5 seeds, Somersby or Mercury Cider, Orange Juice, Soft drinks and Mineral water, Bar equipment, Glassware and beverage staff - Spirits can be added to the above Premium package @ \$4pp

***Please let us know if you have any allergies, whilst all care is taken when catering for special requirements it must be noted that our kitchen handles nuts, seafood, shellfish, sesame seeds, wheat flour, eggs and dairy products.