

# 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

## 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

## Pricing - min 50 ppl

**Classic BBQ \$60pp**

**Ultimate BBQ \$65pp**

## 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 \$15pp (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 fraiche 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 - \$28pp for the first 2 hrs then \$8pp 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 - \$38pp for the first 2 hrs then \$8pp 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 @ \$6pp

- *For all Corporate Beverage Packages - please enquire within*

\*\*\*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.