

Barbecue



Ultimate Barbecue \$65pp

(min. 50pp)

Skewered prawns

Marinated garlic and coriander prawns **(gf,df)**

Tender steak

Basil scented scotch fillet cooked to perfection
(gf,df)

Honey chicken skewers

Marinated skewered chicken pieces

Gourmet sausage

Wursthaus lamb and rosemary sausage

Fried onions and mushrooms **(gf,v)**

Pumpkin, rocket and pepita salad

With pickled red onion and parmesan in a mustard vinaigrette, **(gf,v)**

Classic potato salad

with Dijon mustard mayonnaise and fresh parsley
(gf,v,df)

Pasta salad

Penne pasta with sun dried tomato, olive and basil dressing, **(v,vg)**

Tomato and mozzarella salad

With basil, olive oil and balsamic dressing **(v,gf)**

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 Holidays
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Optional Added Extras

Pre Dinner Canape Package \$15pp (Please make a selection of 5 from the below menu)

Cold Canapes

- Tasmanian Brie on crisp bread with homemade fig and ginger chutney (v)
- Vegetable rice paper rolls with mint and sweet chilli (v, vg, gf)
- Roasted tomato, caper and olive tapenade on crisp ciabatta (v, vg)
- Smoked ham, caramelised onion frittata(gf)
- Antipasto Vegetable skewers with olives, sun-dried tomatoes and bocconcini (v)
- Smoked eggplant pinwheel with hummus & paprika (v, vg, gf)
- Smoked Tasmanian salmon and crème fraiche tortilla with avocado

Hot Canapes

- Sundried tomato and basil arancini (v,gf)
- Tandoori Chicken skewers with mint yoghurt (gf)
- Wild Huon Valley Mushroom Croustade (v)
- Spinach and feta Pastries with red pepper relish (v)
- Singapore style spring rolls with sweet soy dip (v)
- Tasmanian Brie tartlet with double smoked ham
- Lamb skewers with a satay Sauce (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, Wolfblaus sparkling wine, cider - either 5 Seeds, Sommersby or Mercury Cider (please pick one), soft drinks, Orange juice, 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 @ \$8pp

***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.