

PLATTERS

TRADITIONAL ANTIPASTO PLATTER

\$32 pp

Grilled seasonal vegetables, Stuffed mini peppers, sundried tomatoes, mini bocconcini, artichokes, kalamata olives, grilled button mushrooms, Dutch carrots, zucchini, gherkins, Greek dolmades served with a rocket, apple, grilled capsicums shaved parmesan salad, Tasmanian fetta shaved leg ham, Italian prosciutto, mild salami and mortadella, freshly made sourdough bread

TASMANIAN AND KING ISLAND CHEESE PLATTER

\$18.50 pp

A stroll through Tasmania's cheese producers which can include cheeses from Bruny Island, Saltwater River Cheese Factory, Wicked Cheese, Ashgrove, Elgaar Farm and of course King Island Dairy. All platters are accompanied with crisp Rosemary Wheaton crackers, dried fruits, dates and South Cap Crusty Baguette House made Turkish delight

FRESH COLD AUSTRALIAN SEAFOOD PLATTER

\$85 pp

All fresh all Australian

S.A coffin bay oysters served natural and with wakame and flying fish roe. Tasmanian smoked salmon; teriyaki grilled Atlantic salmon, Tasmanian King scallops with Spanish onion, tomato and coriander salsa. Poached King prawns, spanner crabs, W.A Lobster. Served with cocktail sauce, tartare sauce and lemon



SURF AND TURF

\$100 pp

Coffin Bay Oysters, Crystal Bay Prawns, Tasmanian Honey & Soy Salmon
Grilled asparagus, baby potatoes, roasted mushroom and Dutch Carrots,
Char grilled Cape Grim Scotch, Sour dough bread and mustards

NIGIRI, MAKI AND SUSHIMI PLATTER

\$32.50 pp

Tasmanian Salmon, Prawn and Kingfish nigiri,
Spicy teriyaki beef maki roll, tuna and king fish sashimi, served with Wasabi
peas, pickled ginger, Tasmanian Wasabi and soy sauce

SEAFOOD

Tasmanian St Helens or South Australian Coffin Bay oysters

\$24.00 for ½ dozen

Cooked Large Australian Green Tiger prawns

\$30.00 for 10 pieces

All orders require a minimum spend of \$350.00 plus \$50.00 delivery



SALAD PLATTERS

\$65 per platter (serves 5)

Tuscan Vegetarian Pasta

Cherry tomatoes, charred zucchini, sundried tomatoes, roasted capsicum, spinach, pesto and sweet Dijon vinaigrette mixed with pasta olives, oregano and Tasmanian fetta cheese

Marinated Beef

Marinated Beef, cucumber and tomato, garnished with Spanish onion and mixed lettuce

Grilled Chicken and Steamed Vegetables

Grilled marinated chicken, steamed broccoli, cauliflower and carrots with capsicum

Roast Vegetarian

Combination of roast potato's, carrot, sweet potato, chargrilled eggplant, charred mushrooms, roast onions, capsicum and crumbled fetta

Tuna Avocado

Cooked Yellow fin tuna, avocado, tomato, cucumber, olives, sundried tomatoes, Spanish onions, capsicum and mixed lettuce

Purple Cabbage

Thinly sliced cabbage, roasted eggplant, black currants, black rice, walnuts, pomegranates arils and pomegranate dressing

Pumpkin Couscous

Butternut pumpkin, couscous, roasts capsicum, sundried tomatoes, shallots and garnished with rocket lettuce

Pesto Barley

Barley, roast eggplant, charred zucchini, baby spinach, artichoke hearts, sundried tomatoes, crumbled Tasmanian fetta mixed with fresh pesto

Chicken Caesar

Poached chicken, cos lettuce, boiled egg, bacon, Parmesan cheese and croutons

Chicken Avocado

Poached chicken, avocado, cucumber, tomato, mixed lettuce, capsicum, Spanish onion, sun dried tomato, and poppy seeds

Brown Rice

Rice, carrot, celery, corn and sultanas, cucumber, capsicum tossed with a sweet chilli dressing

Traditional Greek

Tomato, cucumber, capsicum, Spanish onion, olives, Tasmanian Fetta and oregano

Crumbed Chicken Pasta

Chicken, penne pasta, capsicum, Spanish onion, Parmesan cheese with a chilli mayonnaise dressing

Chicken Schnitzel

Chicken, tomato and cucumber tossed with mixed lettuce, red capsicum and Spanish onion

Chicken Pesto Penne

Poached chicken, penne pasta, roasts capsicum, rocket lettuce, Parmesan and sun dried tomato tossed with Dijon vinaigrette and pesto sauce

Chicken Chorizo

Poached chicken, chorizo, cucumber, tomato, Spanish onion, capsicum and mixed lettuce

Beetroot

Beetroot and crumbled Tasmanian fetta cheese, rocket and walnuts

Bocconcini

Bocconcini and cherry tomatoes with rocket, pepitas and Parmesan



Bean Medley

Mixed trio of beans, carrot, corn, celery, capsicum, seeded mustard dressing

Green Lentil

Lentils with freekah and kale topped with edamame, wasabi peas and matcha dressing

PICNIC HAMPERS

THE LITTLE MUNCH

\$52.00 per person

Designed for two people

Corn chips with freshly made guacamole, tomato salsa and grilled lime
Oven roasted free-range chicken stuffed with confit garlic, garden herbs and
brioche bread

Fluffy and light damper rolls with Tasmanian butter

Freshly tossed garden salad with masculine lettuce and house dressing

Freshly cut seedless watermelon

Chef's chocolate and hazelnut brownies

San Pellegrino still & sparkling mineral water

THE BIG MUNCH

\$75.00 per person

Designed for two people

Antipasto with a selection of cured meats, grilled vegetables and herbed
focaccia

Traditional English pork pie with seeded mustard

Freshly tossed garden salad with masculine lettuce and house dressing

Tasmanian smoked salmon rocket, Spanish onion and capers

French baguette and butter

House made chicken liver pâté with toasted herbed croutons

Fresh strawberries and whipped cream with runny Lindt chocolate

San Pellegrino still & sparkling mineral water

LUNCH

SANDWICHES

\$12.50 per person per item

Chicken avocado on soy and linseed
Poached chicken, mixed lettuce avocado, sundried tomatoes and tasty cheese

Chicken avocado on wholemeal
Poached chicken, mixed lettuce, avocado, sundried tomatoes and tasty cheese

Grilled chicken on wholemeal
Grilled chicken, mixed lettuce and tomato

Grilled chicken on soy and linseed
Grilled chicken, mixed lettuce and tomato

WRAPS

\$12.50 per person per item

Chicken Avocado
Milk Poached Chicken breast, avocado, sundried tomatoes, tasty cheese, and mixed lettuce with aioli

Chicken Schnitzel
Tomato, mixed lettuce dressed with a mild chilli mayonnaise

Grilled Chicken
Tomato, mixed lettuce, cucumber with a mild chilli mayonnaise

Roast Veg
Sweet potato, roasted eggplant, zucchini, sundried tomatoes, capsicum, baby spinach, Tasmanian Fetta cheese and pesto



PANINIS

\$14.50 per person per item

Tuna

Sundried tomatoes, Spanish onion, capers, tomato, leafy mixed greens with aioli

Hungarian Salami

Mixed lettuce, ricotta cheese and pesto

Roast Vegetables

Sweet potato, roasted eggplant, zucchini, sundried tomatoes, capsicum, baby spinach, Tasmanian Fetta cheese and pesto

Prosciutto

Rocket lettuce, bocconcini and tomato

Grilled Chicken

Tomato, mixed lettuce and a mild chilli mayonnaise

Chorizo

Tomatoes, tasty cheese, mixed lettuce and a mild chilli mayonnaise

Chicken Schnitzel

Tomato, Spanish onion, mixed lettuce and a mild chilli mayonnaise

Chicken Avocado

Poached chicken, mixed lettuce avocado, sundried tomatoes and aioli

BAGUETTES

\$14.50 per person per item

Beef

Marinated beef, mixed lettuce, cucumber and Spanish onion

Tasmanian Smoked Salmon

Cream cheese, mixed lettuce, capers, avocado and Spanish onion

BLT Schnitzel

Chicken schnitzel, tomato, mixed lettuce, bacon, Spanish onion and aioli

Chicken Schnitzel

Tomato, Spanish onion, mixed lettuce and a mild chilli mayonnaise

