

# SPIT ROASTS

## spit roast w salad buffet - \$45/ person (minimum 30 guests)

Cost includes chefs, kitchen hands and specialized food service and cooking equipment, cutlery, crockery and napkins. Service waiters are additional at \$45 per hour (food or beverage service)

Style: buffet - meats carved directly from the spit- "theatre of food"

Spit roast (entirely cooked at your venue on the Austech roaster)

Choice of 2 meats:

- whole pig or hind quarter w golden crackling
- prime beef ribs roast basted with a red wine glaze
- whole lamb or barron of lamb

Salad buffet:

- Tossed salad with chive vinaigrette (lettuce mix, tomatoes, roasted capsicum, avocado and cucumber)
- Roasted sweet potato w fetta, olives and rocket
- Tabouli salad (traditional)
- Caesar salad (cos lettuce, crispy bacon, croutons, parmesan w traditional dressing)
- assorted rolls, crusty breads w condiments and sauces.

## spit roast w finger food - \$55/ person (minimum 30 guests)

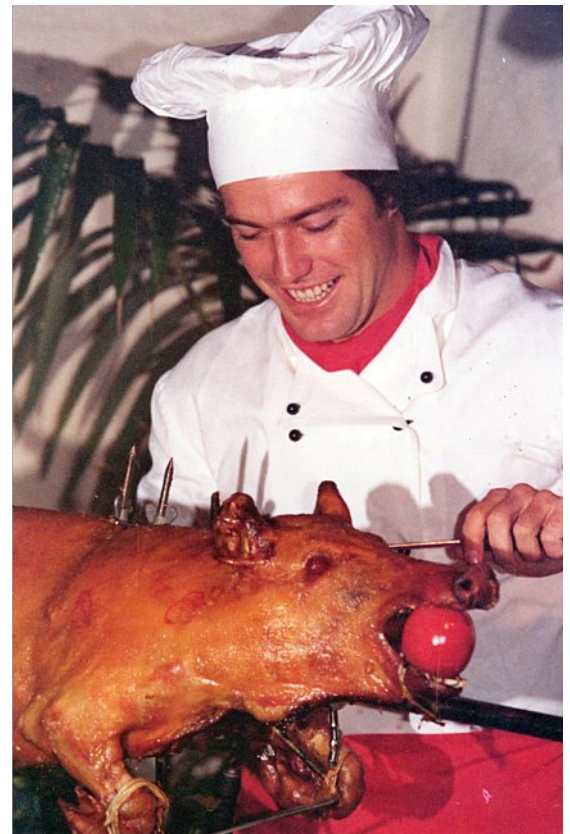
Cost includes chefs, kitchen hands and specialized food service and cooking equipment. Service waiters are additional at \$45 per hour (food or beverage service)

Style: finger food- tray service - "theatre of food"

- Tasmanian oysters with herb and lime salsa
- Rice paper rolls with avocado, prawn and lime and coriander dipping sauce
- Grilled lamb ribs with bush tomato relish (served warm)
- Flame grilled scallops with lemon, ginger and soy (served warm)
- Indonesian chicken satay with coconut curry sauce (served warm)
- Flame grilled Atlantic salmon tartlets with wasabi and caramelized soy (served warm)
- Mini seafood rissoles with coriander and lime (served warm)

To finish ...

Spit roasted whole pig with golden crackling and/or beef standing rib roast, served on crispy rolls with a home-made relish and fresh garden salad (carved and served direct from the spit)



# FINGER FOOD

## grilled from the charcoal brasserie \$45/ pp (minimum 30 guests)

Cost includes chefs, kitchen hands and specialized food service and cooking equipment. Service waiters are additional at \$45 per hour (food or beverage service)

Style: finger food- tray service - "theatre of food" .. this style is a mouth-watering selection of exotic international flavours cooked in full view from a special charcoal brasserie! ... served over 2.5 hours (equivalent to a substantial meal)

- Grilled giant king prawns basted w lemon garlic
- Grilled lamb ribs with bush tomato relish
- Lamb souvlaki with tzatziki
- Salmon skewers basted with caramelized soy and wasabi
- Tandoori chicken with minted yoghurt
- Vegetarian skewers with haloumi
- Indonesian beef satay



## canapés \$35/ person (minimum 30 guests)

Cost includes chefs, kitchen hands and specialized food service and cooking equipment. Service waiters are additional at \$45 per hour (food or beverage service)

Style: finger food- tray service - requires the use of a kitchen and is served over 1.5-2 hours (not a substantial meal)

- Crispy mushroom risotto bites
- Fresh king prawn tartlet w chive vinaigrette
- Rare roast beef on toasted Turkish w horseradish cream
- Salt and pepper squid w citrus aioli
- Grilled lamb cutlets with chilli jam glaze (served warm)
- Grilled tandoori chicken skewers with minted yoghurt
- Mini seafood rissoles with coriander and lime (served warm)



## substantial canapés \$45/ person (minimum 30 guests)

Cost includes chefs, kitchen hands and specialized food service and cooking equipment. Service waiters are additional at \$45 per hour (food or beverage service)

Style: finger food- tray service - requires the use a kitchen and served over 2.5 hours (equivalent to a substantial meal)

- Prawn and crab steamed wontons w coriander and lime
- Mini tortilla cones with avocado, prawn, fresh herbs w wasabi mayo
- Rare roast beef on toasted Turkish w horseradish cream
- Salt and pepper squid w citrus aioli
- Grilled lamb cutlets with chilli jam glaze (served warm)
- Indonesian chicken satay with coconut curry sauce (served warm)
- Mini seafood rissoles with coriander and lime (served warm)
- Wagyu beef sliders w rocket and bush tomato relish



# FINGER FOOD

**The ultimate cocktail menu** \$85/ person (minimum 30 guests)

*Cost includes chefs, specialized food service and cooking equipment. Service waiters are additional at \$45 per hour*

Style: finger food- tray service - requires the use a kitchen and served over 4 hours (equivalent to a very substantial meal)

Seared scallop with caremized balsamic and grape must

Indonesian chicken satay with coconut curry sauce

Flame grilled salmon w wasabi and caramelized soy

Grilled giant king prawns basted w lemon garlic

Lamb souvlaki skewers with tzatziki

Crispy pork belly with char siu

Roasted kipfler potato with onion and sour cream

Roasted butternut pumpkin tart w caramelized onion

Crispy mushroom risotto bites

Rare roast beef on toasted Turkish w horseradish cream

Salt and pepper squid w citrus aioli

Grilled lamb cutlets with chilli jam glaze

Grilled tandoori chicken skewers with minted yoghurt

Seafood cakes (crab, scallop, fish) w lime and coriander

Peking Duck pancakes

Wagyu beef sliders w rocket and bush tomato relish



# FORMAL

**dinner/ lunch (table served)** \$55/ person (minimum 20 guests)

Cost includes chefs, kitchen hands and specialized food service and cooking equipment. Service waiters are additional at \$45 per hour (food or beverage service)

starters (alternate serves)

- Crispy peking duck mini taquitos
- Seared tasmanian scallops w beetroot vinaigrette and micro herbs

mains (alternate serves)

- Beef Fillet, potato gratin, & red wine jus
- Rack of lamb w chilli jam glaze, spinach and celeriac purée

dessert (alternate serves)

- Salted caramel tart w raspberry coulis
- Vanilla crème brûlée

notes:

linen, crockery, cutlery, tables, chairs are not included in these costs

the above menu is just a sample of many options and choices are tailored specific to your requirements ... see next page for options

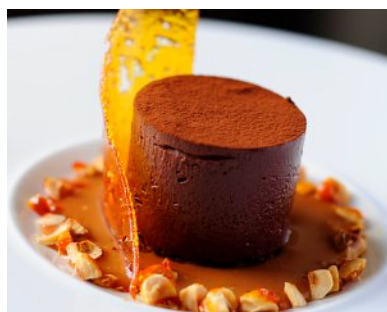
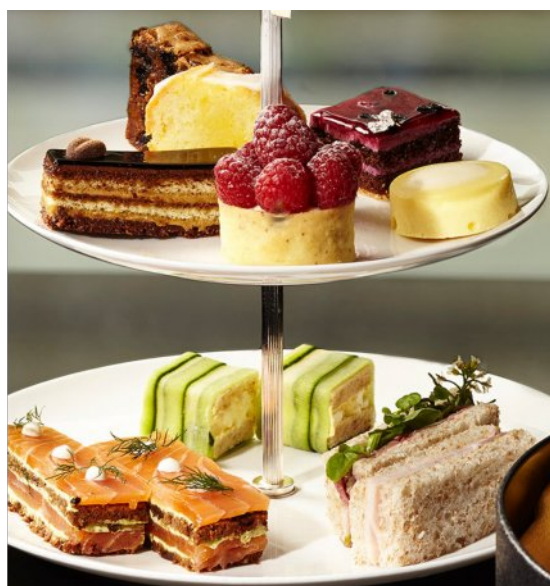
**high tea menu** \$45pp (minimum 20 guests)

Costs include: chefs, kitchen hands and specialized food service equipment (tiered cake stands, small plates, napkins etc. and cooking equipment)

- vegetable and fetta fritatas topped with roasted eggplant
- smoked salmon crepes w crème fraiche and salmon roe
- triple decker ribbon sandwich fingers
- peeking duck tartlettes
- petite wagyu and cheese burgers with tomato chutney
- scones with Chantilly cream, raspberry jam
- mini chocolate mousse cups
- macaroons
- assorted tarts and home made cupcakes

Optional

Tea & Coffee (espresso coffee) \$5.00 pp includes cups, saucers, spoons, sugar and milk jugs



# FORMAL sit down menu options

\$55 (3 course - alternate serves)

Note: linen, crockery, cutlery, tables, chairs are not included in these costs

Pre-dinner Canapes (optional) additional \$9 pp

choose any 3 items from our "ultimate cocktail menu"

## Entree

Seared Tasmanian scallops w grape must, glass noodles and micro herbs

Peking duck pancakes with char siu, pickled daikon, cucumber and shallots

Mushroom risotto with asparagus, shaved parmesan and fresh herbs

Salmon and prawn timbale in a pool of shellfish sauce

Seared Atlantic salmon, fresh asparagus flamed kewpie mayo

Grilled king prawn fettucine w garlic, caramelized onion, kaffir limes and Asian herbs

## Mains

Rack of lamb basted w rosemary and garlic oil on smashed celeriac and sweet potato mash

Beef Fillet, potato gratin, spinach & red wine jus

Grilled Tasmanian salmon steak with baby rocket and warm potato salad

Sweet corn fritters with avocado and coriander salsa

Baked Cajun spiced chicken breast, vegetable ragu and mango salsa

Slow roasted pork loin with golden crackling, green apple puree and roasted veg

## Desserts

Salted caramel tart w crème fraîche and raspberry coulis

Aussie pavlova topped w fresh whipped cream, seasonal berries and passionfruit

Individually baked apple pie with chantilly cream and fresh berries

Individual cheese plate with Australian cheeses, nuts, fruit paste and toasted turkish

# PAELLA

## paella w finger food - \$55/ person

*Cost includes chefs, kitchen hands and specialized food service and cooking equipment. Service waiters are additional at \$45 per hour (food or beverage service)*

Style: finger food- tray served - "theatre of food"

- Kumara and caramelised onion tartelettes
- Mini tortilla cones with avocado, prawn, fresh herbs w wasabi mayo
- Grilled lamb ribs with bush tomato relish (served warm)
- Grilled tiger prawns with garlic and white wine (served warm)
- Grilled lamb ribs with bush tomato relish (served warm)
- Peking duck mini tacos
- Mini seafood rissoles with coriander and lime (served warm)

To finish ...

Spectacular Paella (seafood and/or chicken) served in rice bowls (cooked in full view of guests)

## paella w salad buffet - \$45/ person

*Cost includes chefs, kitchen hands and specialized food service and cooking equipment, cutlery, crockery and napkins*

Style: buffet - paella cooked and served from the giant paella pan- "theatre of food"

Choices:

- Chicken and seafood (chorizo, chicken, mussels, calamari, prawns, capsicum)
- Vegetarian, (tomato, onion, garlic, sweet potato, capsicum, mushroom, beans and eggplant)

Salad buffet:

- Tossed salad with chive vinaigrette (lettuce mix, tomatoes, roasted capsicum, avocado and cucumber)
- Roasted sweet potato w fetta, olives and rocket
- Tabouli salad (traditional)
- assorted rolls, crusty breads w condiments and sauces.

## paella only - \$35/ person

*Cost includes chefs, kitchen hands and specialized food service and cooking equipment, cutlery, crockery and napkins*

Style: buffet - paella cooked and served from the giant paella pan- "theatre of food"

Choices:

- Chicken and seafood (chorizo, chicken, mussels, calamari, prawns, capsicum)
- Vegetarian, (tomato, onion, garlic, sweet potato, capsicum, mushroom, beans and eggplant)



# BUFFET

**buffet suggestion** starts @ \$55 / person (based on 30 guests)

Main Buffet (served hot)

- Ossobuco tagine w tomato, carrots, celery, onion and fresh herbs (GF, DF)
- Butter chicken with garlic naan and rice (DF)
- Mushroom & gorgonzola ravioli, spinach, butter, walnuts, manchego (V)

Side Dishes

- Steamed garden vegetables (GF, DF, Vegan)
- Roast garlic & chive mash (GF, V)

Salads

- Sweet potato salad, baby spinach, toasted sesame seeds (GF, DF, Vegan)
- Thai salmon salad w poached salmon, basil, mint, lime, capsicum, and cabbage (GF, DF)
- Mesclun salad with roast capsicum, baby tomatoes and chive vinaigrette (GF, DF, Vegan)
- Organic crusty breads including (GF), Pepe Saya butter

Additional buffet food options (extra cost)

- Carvery: Standing beef rib roast chef carved at the buffet table w condiments \$9 / person (GF, DF)
- Seafood: Fresh king prawn display presented on bed of ice, garnished with Tasmanian smoked salmon \$12 / person (GF, DF)
- Whole poached Tasmanian salmon: cooked on premises, garnished with lemon and fresh dill (served warm) \$12 / person (GF, DF)

Buffet Starter options (additional \$9 / person)

Antipasto platters (fresh prawns, melon fingers wrapped in prosciutto, char grilled capsicum, char grilled eggplant, char grilled zucchini, semi dried tomatoes, pitted Kalamata olives, goats cheese w toasted Turkish bread fingers, sliced ham off the bone)

or

Canapes x 3 (tray served by waiters - additional \$9 / person)

- Mini seafood rissoles w citrus aioli (GF)
- Rice paper rolls with avocado, vegetable julienne, fresh herbs, lime & coriander sauce (GF, DF, V)
- Scorched Crudités with fresh basil pesto and tzatziki dip (GF, V)

Options to finish (additional \$9 / person)

Cheese and fruit presentation (a tiered lavish display of international and Australian cheeses, fresh cut and segmented seasonal fruits, dried fruits, GF crackers and crusty breads)

*Cost includes: chefs, kitchen hands and specialized food service and cooking equipment, crockery, cutlery, napkins, Service waiters are additional at \$45 per hour (food or beverage service)*



# FOOD STATIONS

## MENU SUGGESTIONS (food stations)

The following food stations would be served over a 3 hour duration and costs indicated are based on a minimum of 50 guests .. 4 stations required

**Oyster Bar** \$12 per person – Tasmanian pacific oysters shucked live and served 3 ways (Kilpatrick -flame grilled, natural, Thai style w coriander & lime) – 2 staff required



**Paella station** \$9 per person – vegetarian + chicken and seafood (prawns, mussels, calamari) served in mini bowls – 1 chef



**Sashimi Bar** \$10 per person – Whole fresh Tasmanian salmon, tuna, snapper and scallops (sashimi quality) sliced and presented by a Japanese chef served sashimi style and flamed grilled scallops- 1 Japanese chef + 1 staff member



**Charcoal brasserie station:** \$8 per person - Malaysian chicken and beef satay cooked on the authentic charcoal brasserie - 1 chef

**Grazing / antipasto table:** \$10 per person - melon fingers wrapped in prosciutto, char grilled capsicum, char grilled eggplant, char grilled zucchini, semi dried tomatoes, chilli olives (warm), smoked salmon, goats cheese w toasted Turkish bread fingers, double smoked sliced ham off the bone, Tasmanian camembert, blue cheese, cheddar and fresh mozzarella, fresh made dips, crisp breads, vegetable crudité with fresh segmented seasonal fruits and berries

Food Costs include: mini plates, rice bowls, chopsticks, forks, napkins and specialized food service and cooking equipment, 1 x paella chef + 1 x satay chef + 1 oyster shucker



Additional costs:

Japanese chef: (4 hours) \$250

Waiters/chef assistants: 1 per 30 guests @ \$45/hour \$540

4 x 2.7m market umbrellas with bases @ \$110 each = \$440

6 x 1.8m flat folding tables @ \$16.50 each = \$132

