

CATERING MENU

WANDERLUST



T & C

Minimum order of 10 pax.

For orders of fewer than 20 guests, a \$100 small-order preparation surcharge applies

Platters ordered without the “Gourmet BBQ” menu require a minimum spend of \$750 and incur a delivery fee of \$150.

On public holidays, a 20% surcharge applies to all catering orders.

Dietaries abbreviations:

GF – Gluten free, DF – Dairy free, V – Vegetarian, VG – Vegan



BASIC SAUSAGE SIZZLE \$20

Traditional Beef sausages (DF, GF)

Sliced onions

Fresh Bread rolls

Condiments

GOURMET BBQ ONE \$50

Traditional Bratwurst sausage (DF, GF)

La Ionica chicken breast, burnt brown
sugar, orange confit & thyme
(DF, GF)



German potato salad, bacon & egg
(DF, GF)

Caprese salad mozzarella, Roma
tomatoes, baby basil, olive oil (GF, V)



Sonoma sourdough breads &
Pepe Saya butter



GOURMET BBQ TWO \$77

Cheese Board



Huon Valley ocean trout fillets, potato
crust (GF)

Traditional Bratwurst sausage (DF, GF)

La Ionica chicken breast, burnt brown
sugar, orange confit & thyme
(DF, GF)



Smashed potatoes, olive tapenade (GF)

Butter lettuce, vine cherry tomatoes,
avocado & lemon (GF, VG)

Caprese salad mozzarella, Roma
tomatoes, baby basil, olive oil (GF, V)



Sonoma sourdough breads &
Pepe Saya butter



Chocolate, salted caramel &
hazelnut slice (GF)



PLATTERS / STATIONS

All platters are designed for 20 pax but do not substitute a meal.
Minimum order of \$1000 if not ordered in conjunction with a canape or buffet menu.
A **delivery fee of \$150** applies to stand-alone platter/station orders.

CHARCUTERIE \$325

Air dried beef, Soppressata, double smoked Bangalow ham, Jamon Serrano, Mortadella, Coppa & chorizo, pickles, bush tomato chutney, Sonoma sourdough breads, Pepe Saya butter

CHEESE \$270

Warrnambool Cheddar, Udder Delights brie, Udder Delights Heysen blue, Friuli Venezia; Montassio Italy, Quince paste, Kakadu apple & plum relish, dried apricot, mixed nuts, grapes & lavoche

FRUIT PLATTER \$150

Seasonal fruit

GRAZING TABLE \$ 44 PP

All Cheese & Charcuterie items as listed above.

Plus

Antipasto: Herbed, semi-dried cherry tomato, chilli & rosemary marinated olives, marinated artichoke, Chargrilled eggplant & zucchini, mushrooms a la Grecque, seasonal greens, fire roast capsicum, marinated feta & bocconcini, Sonoma sourdough breads, Pepe Saya butter

Leek & forest mushroom tartlet, onion jam, smoked truffle aioli (V)

Cured or smoked salmon, dill yoghurt, horseradish creme fraiche (GF)

Assorted Sonoma sourdough breads, sliced loaves, whole loaves, bread sticks & Pepe Saya butter

SEAFOOD

\$300 (SMALL) | \$450 (MEDIUM)

Sydney Rock oysters (2|3 dozen), peeled King prawns (20|40 pieces), lemons/limes, cocktail sauce

SEAFOOD DELUXE

\$480 (SMALL) | \$790 (MEDIUM)

Sydney Rock oysters (2|3 dozen), peeled King prawns (20|40 pieces), Salmon sashimi (20|40 pieces), Moreton Bay bugs crème fraiche tarragon mayonnaise (10|20 pieces), lemons/limes, cocktail sauce, mignonette, wasabi

SEAFOOD STATION \$70 PP

Moreton bay bugs, crème fraiche tarragon mayonnaise (GF)

Harvey Bay scallops (GF)

Sashimi: Tasmanian salmon, Yellowfin tuna, king fish (DF, GF)

Mexican style roasted split prawns (DF, GF)

Pacific oysters, finger lime mignonette

Smoked salmon, avocado cream, pickled onions, finger lime (DF, GF)

Lemons/limes, cocktail cucumbers, Salmon caviar, cocktail sauce
Sonoma sourdough, Pepe Saya butter