

BAGUETTES

Regular: \$83 (12 half portions)

Large: \$143 (20 half portions)

Extra Large: \$203 (30 half portions)

The Favourites Package

- Rare roast beef with mascarpone horseradish, BBQ relish & fresh watercress
- Tasmanian smoked salmon with avocado, cream cheese, fresh dill, capers & red onion
- Roasted mushroom with eggplant, peppers, spinach & avocado
- Chicken with garlic & lemon aioli, roasted onion, housemade tabouli

The Farmer Package

- Roast Turkey with roasted onion, beetroot relish, havarti cheese, red pepper mayo & spinach
- Double smoked ham with tomato chutney, provolone cheese, avocado & baby spinach
- Chicken with garlic & lemon aioli, roasted onion, housemade tabouli
- Brie cheese with roasted peppers, olive tapenade & fresh rocket

The Fisherman Package

- Tasmanian smoked salmon with avocado, cream cheese, fresh dill, capers & red onion
- Sicilian tuna with semi dried tomatoes, olives, mayonnaise & rocket
- Brie cheese with roasted peppers, olive tapenade & fresh rocket
- Roasted mushroom with eggplant, peppers, spinach & avocado

ANTIPASTO & CHEESE PLATTERS

Australian Artisan Platter Package

Cheese: A selection of 3 local Australian cheeses

Brie, Blue and cheddar.

Cured Meats: Smoked ham, salami, turkey and prosciutto.

- Regular: \$107 (6 people)
- Large: \$155 (10 people)

European Gourmet Platter Package

Cheese: Fromage d'affinois, Manchego, Premium blue cheese, Goats chevette

Cured Meats: Truffled sopressa, San Daniele prosciutto, Bresaola, Wagyu beef, Jamon serrano

Pate: Duck and orange pate

Antipasto: Olives and mixed antipasto

- Regular: \$131 (6 people)
- Large: \$167 (10 people)

Premium Cheese Selection Package

Cheese: Selection of international premium cheeses

Please enquire what is available as some of our premium cheeses are seasonal

Extras: Fresh seasonal fruit, muscatels, quince paste, dark chocolate and nuts

- Regular: \$240 (10 people)
- Large: \$360 (16 people)

Premium Cured Meat Package

Cured Meats: Bresaola, Truffled sopressa, San Daniele prosciutto, Fennel and garlic sopressa, Wagyu beef, Double smoked bone leg ham, Jamon serrano aged 18 months.

Antipasto: Olives and mixed antipasto

- Regular: \$131 (6 people)
- Large: \$155 (10 people)

BBQ PLATTERS

Your choice of meat, freshly cooked on the BBQ & served with rocket & parmesan salad and fresh bread rolls.

- Gourmet Sausages freshly cooked on the BBQ.
Vegetarian/Vegan/GF option available \$15 pp
- Homemade Wagyu Beef Burgers cooked on the BBQ,
\$20 pp Chicken/Vegetarian/ Vegan/GF option available
- Or enjoy a mixture of burgers and sausages for \$25 pp|
- Mixed Kebabs: \$25 pp

