



WANDERLUST

CATERING MENU



TERMS AND CONDITIONS

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.





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BASIC SAUSAGE SIZZLE \$20 PP

TRADITIONAL BEEF SAUSAGES (DF, GF)

SLICED ONIONS

FRESH BREAD ROLLS

CONDIMENTS

GOURMET BBQ ONE \$50 PP

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



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GOURMET BBQ TWO \$77 PP

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)





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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 CANAPÉ 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 à la
Grecque, seasonal greens, fire roasted 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
crème fraiche (GF)

Assorted Sonoma sourdough breads, sliced loaves,
whole loaves, breadsticks & 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,
kingfish (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