



Food Stations

*One of the most talked about trends and an interactive concept for your next event.
Each station comes with custom styling.*

CHEESE - \$12 PER HEAD

A chef's selection of 3 cheeses (1 soft, 1 hard, 1 blue)

Fresh and dried fruit, fresh honeycomb, roasted nuts, quince paste, pickles
Slow ferment bread selection, rye crackers

ANTIPASTO - \$15 PER HEAD

Mr Canubi mortadella, 24 month aged prosciutto di parma, Smoked Uncle's Smallgoods kabana
Seasonally preserved vegetables, pickles, Slow ferment bread selection

SEAFOOD - \$40 PER HEAD

Native appellation oysters and dressings
Crystal Bay prawns, iceberg, cocktail sauce
Smoked mussels, cucumber, dill
Raw fish with seasonal condiments
Blue swimmer crab, fennel, celery heart, yuzu koshu
Dinner rolls

ADD: Southern Rock lobster, mud crab or Kangaroo Island marron
**subject to availability, priced per kilo and served chilled with condiments*

YUM CHA- \$40 PER HEAD

Steamed pork ribs with fermented black beans
Soy cooked chicken, scallion and ginger
Dumpling/Dim Sum - served with soy, black vinegar, chilli oil and 'numbing' sauce
(Oxtail dumplings, crab sui mai, prawn and chive har gow, fried char sui 669 pork buns)

ADD: Beijing style Peking duck pancake station - \$15 ph

SAN SEBASTIAN - \$40 PER HEAD

Assorted banderillas
Potato tortilla
Jamon croquettes
Manchego churros
Chorizo and morcilla
Seasonally preserved seafood, vegetables
Slow ferment bread selection

ADD: Paella station - \$15ph

**Seafood, meat and seafood or vegetarian options available*

BEACH BBQ - \$40 PER HEAD

OFF THE GRILL - choice of four

Pork ribs
Lamb kebab
Beef and black pepper chipolata
Chicken wings
Albacore tuna steaks
King prawns

ADD: Rotisserie meats served dressed in a roll - \$15ph

Tasmanian 'wild' Berkshire pork or Saltbush dorper lamb

SALAD BAR - choice of three

Shaved broccoli, almonds, mint
Potato, pancetta, chive
Toasted grains, cauliflower, fried onion, hazelnuts
Fresh tomato, white onion, basil, anchovy
Bbq cabbage, celeriac, fennel and fermented tomato
Cucumber, Sicilian olives, herbs, hard goat's cheese

CHOCOLATE FOUNTAIN + DESERT STATION \$30 PER HEAD

Selection of all - 3pc per person

Chocolate, hazelnut salted caramel
Sicilian cannoli
Fudge brownie
Passionfruit, white chocolate mousse, caramel biscuit
Lemon meringue tart
Pandan custard cream puff
Chocolate fountain - includes fruit skewers, marshmallows, biscotti, meringue bark, pretzels

ADD: Frozen yoghurt bar with toppings - \$15 ph

Choice of: Mixed berry, strawberry, pineapple, tropical or mango

