

WANDERLUST BBQ

CATERING
MENU



T & C

Minimum order of 10 pax.

For orders less than 20 pax a surcharge of \$100 applies.

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

A Public Holiday surcharge of 25% applies to all catering orders except for Christmas Day and New Years Day, where custom menus are required.





BASIC SAUSAGE SIZZLE \$15

Traditional Beef sausages (DF, GF)
Sliced onions
Fresh Bread rolls
Condiments

GOURMET BBQ ONE \$45

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 \$70

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 \$300

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

CHEESE \$250

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

ANTIPASTO \$190

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

FRUIT PLATTER \$140

Seasonal fruit

GRAZING TABLE \$ 40 PP

*All Cheese, Charcuterie & Antipasto items as listed above.
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

\$270 (SMALL) | \$420 (MEDIUM)

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

SEAFOOD DELUXE

\$440 (SMALL) | \$720 (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 \$65 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*