

# Wursthaus Kitchen Catering

For a 2 hour cocktail party, we suggest 6-7 canapés per person  
For a 3 hour cocktail party, we suggest 8-9 canapés per person  
For a 4 hour cocktail party, we suggest 11-12 canapés per person

*(GF = Gluten Free). H = served hot. C= served cold*

## CANAPÉS

### SEAFOOD

- Tasmanian Oyster selection (*minimum order 12 of any variation*) ... select from:
  - Naturel (choice of fresh lemon or red wine vinegar/shallots) **(GF) C**
  - Bacon chips, Worcestershire and horseradish **(GF) H**
  - Nam jim (ginger, chilli, coriander, lime) Thai prawn cucumber cup **(GF) C**
- Tuna sashimi (*tuna subject to availability*), soy, ginger, wasabi mayo, seaweed garnish **(GF) C**
- Smoked salmon blini topped with crème fraîche and salmon roe **C**
- Smoked salmon Spanish onion, capers and dill tartlets **C**
- Pumpernickel topped with gravlax of salmon and horseradish cream **C**
- Salmon terrine with shaved pickled fennel and fried capers on crouton **C**
- Seared scallop with truffled pea purée and pancetta crumbs **C**
- Seared sesame tuna, soy, ginger and wasabi mayo and wonton crisp **C**
- Cucumber boat of tuna tartare (*tuna subject to availability*), baby capers, lemon zest, red onion, parsley, **(GF) C**
- Thai fish cakes with a chilli jam dipping sauce **C/H**
- Mini traditional English fish pies **C/H**

*Priced at \$3.65 each (minimum 24 per item)*

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*All prices inclusive of GST – please note a 20% surcharge applies to Sunday and public holiday catering*

# Wursthaus Kitchen Catering

## CANAPÉS

### VEGETARIAN

- Ricotta fennel & almond tartlets **C/H**
- Mushroom risotto cake with Taleggio cream **(GF) C/H**
- Roasted pumpkin & fetta mini quiche **C/H**
- Chickpea and herb fritter with harissa and avocado purée **C**
- Zucchini, fetta and pea fritter with lemon and dill sauce
- Sweet potato and spring onion roesti with smoked almond and romesco sauce
- Meredith goats cheese, spicy eggplant chutney on a miniature potato roesti **(GF)**
- Cherry tomato, buffalo mozzarella and basil tart **C/H**
- Caramelized onion, olive and piquillo tart **C/H**
- Beetroot hazelnut and blue cheese tartlet **C/H**
- Marinated yoghurt cheese and roasted pumpkin savoury tartlets **C/H**
- Honey brown mushroom tartlets with fetta **C/H**
- Vegetable Samosas **C/H**
- Bruschetta with fine dices of Roma tomato, fresh basil, chevre, olive oil, cracked black pepper **C**
- Croquette – fried silky croquette with leek and Heidi raclette & red peppers **C/H**
- Crisp polenta, Persian fetta, roasted red capsicum **(GF) C/H**

*Priced at \$3.65 each (minimum 24 per item)*

- Nori rolls ..... *Priced at \$2.20 each (minimum of 32)*

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## CANAPÉS

### POULTRY – CHICKEN

- Chicken satay skewers with peanut sauce C/H
- Salsa verde chicken skewers C/H
- Thinly sliced smoked chicken breast crispy iceberg lettuce with mayonnaise on sourdough crouton C
- Brioche toast with ricotta, smoked chicken and green olive tapenade C
- Chicken liver & brandy paté French cornichon on white baguette/ crouton C
- Smoked chicken and chorizo croquette with saffron mayonnaise C/H
- Mini chicken & mushroom pies C/H
- Asian marinated BBQ quail pieces C/H

*Priced at \$3.55 each (minimum 24 per item)*

### POULTRY – DUCK

- Asian duck breasts cucumber & spring onion batons wrapped in a wafer thin crêpe with spicy plum sauce C
- Duck and pistachio pastry with cinnamon dust C/H
- Sliced roasted Duck Breast on Crouton/ cherry relish C
- Confit duck on apple and date tart tatin C/H

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# Wursthaus Kitchen Catering

*(GF = Gluten Free)*

## CANAPÉS

### MEAT – BEEF, LAMB, PORK

- Rare roasted sirloin with horseradish on Pigeon Hole sourdough **C**
- Cucumber cups with Thai beef salad **(GF) C**
- Spanish empañada filled with beef cheek slow cooked in Pedro Ximenez **C/H**
- Miniature sausage rolls with Wursthaus chutney **C/H**
- Mini Danish with beef and cheese kransky, caramelized onion and gruyere **C/H**
- Cape Grim Beef burgers, caramelized onion on a mini bun **C/H**
- Mini beef bourguignon **C/H**
- Slow cooked lamb, green olive and white wine pie **C/H**
- Fragrant Indian lamb skewers (not hot) **(GF) C/H**
- Native bush dusted lamb skewers with fetta and mint **(GF) C/H**
- Wursthaus mini quiche Lorraine **C/H**
- Caramelized Berkshire pork belly with star anise and apple puree **C/H**
- Pulled pork, cabbage slaw in mini bun **C/H**
- Red pork wontons with tamari dipping sauce **C/H**
- Taleggio, prosciutto and rocket triangle **C/H**

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## Wursthaus Kitchen Catering

### PREMIUM SALAMANACA PLATTER

A selection of game meats, Tasmanian seafoods and Tasmanian cheeses

*Priced at \$185 per large platter*

*(Only available in large)*

### PICNIC HAMPER FOR TWO

Presented in a polystyrene box, complete with serviettes, knives and forks and containing:

- 1 bottle Wursthaus wine
- Selection of seafood, Tasmanian meat, Tasmanian cheeses and fruit
- Small box of Wursthaus chocolates

*Priced at \$99.00 per head*

# Wursthaus Kitchen Catering

## WURSTHAUS PLATTERS

### **ALL MEAT**

Selection from our range of specialty smallgoods and smoked products

*Small \$65*

*Large \$109*

### **ANTIPASTO**

Selection from our wide range of Mediterranean vegetables, pesto, olives, prosciutto, salami and bread

*Small \$65*

*Large \$109*

### **TASMANIAN CHEESE**

Create your own platter. Choose from triple cream, blue and vintage cheddar, accompanied by dried and fresh fruit and crackers

*(Priced according to cheeses selected)*

*Prices start from \$69*

## Wursthaus Kitchen Catering

### **ALL-ROUNDER PLATTER**

Includes antipasto, meat, cheese and bread

*Small \$79*

*Large \$120*

### **KITCHEN BAKED SAVOURY PLATTER**

Ideal for a late afternoon snack with champagne, wine or beer

Mini spanakopita, zucchini slice, mini quiches – vegetarian, salmon and Lorraine, all cut into tasty morsels of finger food size

*Small \$69*

*Large \$109*

### **SEAFOOD PLATTER**

- Seared marinated scallops and prawn cutlets
- Tasmanian hot smoked salmon and Woodbridge cold smoked ocean trout
- Whole baby rainbow trout (subject to availability)
- Anchovies marinated in olive oil and herbs
- Smoked salmon sushi with dipping sauce
- Wursthaus smoked salmon pate
- Smoked local eel (subject to availability)

*5-8 people \$109*

*10-12 people \$169*

## Wursthaus Kitchen Catering

### **TASMANIAN MEAT PLATTER**

- Rare roasted venison or wallaby fillets with savoury relish
- Marinated seared duck breast
- Native pepper bush dust rack of lamb
- Smoked Wursthaus chicken breast
- Smoked Wursthaus quail

*Small \$89*

*Large \$169*

### **ROLLS AND SANDWICHES**

#### **GOURMET BAGUETTES**

Crusty white mini baguettes with a selection of smoked meats, condiments and salad, including Wursthaus hams, smoked turkey, pastrami, hot or mild salami and free-range chicken.

Vegetarian Baguette Options;

Lettuce, tomato, cucumber, carrot, avocado, basil pesto, egg, cheese.

*Priced at \$12.90 per head*

#### **SANDWICHES**

- (Pigeon Hole sourdough or wholemeal wraps) A selection of smoked meats with condiments and salad, for example, Wursthaus ham, smoked turkey, pastrami, salami and chicken.

**\$11.50 each**

- Triangle Sandwiches **\$99** (52 points)
- Finger Sandwiches **\$99**(52 points)



## Wursthaus Kitchen Catering

### **DIPS**

Assorted dip selection (seasonal) served with crudité's and breads, crackers and sea-salted crouton  
*Large platter \$59*

### **MORNING/AFTERNOON TEAS**

- Selection sweet or savoury muffins
- Apricot & yoghurt slice
- Old fashioned scones with Kates Berry Farm jam and Meander Valley double cream
- Zucchini Slice & Spanakopita Slice
- Flourless chocolate cake
- Orange and almond cake
- Honey and apple cake Selection of in-house baked biscuits and slices

*Priced at \$11.90 per head (choice of any two)*

# Wursthaus Kitchen Catering

## **FRUIT PLATTERS**

*Small \$59*

*Large \$89*

## **CATERING-EXTRA CHARGES**

- *Sunday surcharge 15%*
- *Public Holiday surcharge 20%*
- *Delivery minimum charge \$25 (depending on km from Salamanca)*