



Wursthaus Kitchen Catering

~ Canapés ~

Seafood

Smoked salmon blini topped with crème fraîche and salmon roe
Smoked salmon Spanish onion, capers and dill tartlets
Pumpernickel topped with gravlax of salmon and horseradish cream
Spanish sardine fillets on a crouton with tomato
Cucumber boat of tuna tartare, baby capers, lemon zest, red onion, parsley
Thai fish cakes with a chilli jam dipping sauce
Seafood mini kebabs lemon & garlic sauce
Spanish style white fish croquettes with herb aioli
Mini traditional English fish pies
Wursthaus black pudding & scallop brochette

Priced at \$2.90 each (minimum 10 per item)

Vegetarian

Ricotta fennel & almond tartlets
Mushroom risotto cake with Taleggio cream
Mushroom & fetta mini quiche
Roasted pumpkin & fetta mini quiche
Meredith goats cheese, spicy eggplant chutney on a miniature potato roesti
Cherry tomato and basil tartlets
Marinated yoghurt cheese and roasted pumpkin savoury tartlets
Honey brown mushroom tartlets
Vegetable Samosas
St Agur blue cheese on fig and date loaf
Cherry tomato, basil and buffalo mozzarella
Handmade shortcrust tartlets with fine dices of Roma tomato, fresh basil, chevre, olive oil and cracked black pepper
Croquette – fried silky croquette with leek and Heidi raclette & red peppers
Tortilla – egg potato and onion tortilla

Priced at \$2.60 each (minimum 10 per item)

Nori rolls *Priced at \$1.50 each (minimum of 32)*



Wursthaus Kitchen Catering

~ Canapés ~

Meat – Chicken, Beef, Lamb, Duck

Macadamia crusted chicken strips

Asian duck breasts cucumber & spring onion batons wrapped in a wafer thin crêpe with spicy plum sauce

Nichols chicken & herbs sausage rolls mango chutney dipping sauce

Thinly sliced smoked chicken breast crispy iceberg lettuce with mayonnaise on sourdough crouton

Chicken liver & brandy paté French cornichon on white baguette

Mini chicken & mushroom pies

Rare roasted sirloin with horseradish on sourdough

Beef and cheese kransky wrapped in prosciutto

Cucumber cups with Thai beef salad

Spanish empañada filled with beef cheek slow cooked in Pedro Ximenez

Miniature beef and peppercorn sausage rolls with tomato and pimento sauce

Miniature game sausage rolls with Wursthaus chutney

Mini Wagyu (Tasmanian Robbins Island) beef burgers and caramelized onion

Pizza with prosciutto, buffalo mozzarella and wild rocket

Mini beef bourguignon pie

Lamb korma fillets on a papadum with a fruit chutney and natural yoghurt

Kashmiri lamb skewers

Native bush dusted lamb skewers with fetta and mint

Lamb samosas

Wursthaus mini quiche Lorraine

Red pork wontons with tamari dipping sauce

Artisan Spanish chorizo herb aioli with piquillo peppers on sourdough

Spicy pork and veal meatballs with chilli tomato sauce

Priced at \$2.80 each (minimum 10 per item)



Wursthaus Kitchen Catering

Mixed Tasmanian Platter

A selection of game meats, Tasmanian seafoods and Tasmanian cheeses

*Priced at \$130.00 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 \$55.00 per head



Wursthaus Kitchen Catering

~ Wursthaus Platters ~

All Meat

Selection from our range of specialty smallgoods and smoked products

Small	\$43.90
Large	\$74.90

Antipasto

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

Small	\$49.90
Large	\$85.50

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 \$45.00

Mixed Platter

Includes antipasto, meat, cheese and bread

Small	\$55.00
Large	\$85.50



Wursthaus Kitchen Catering

Seafood Platter

1 whole baby hot smoked salmon
Marinated Norfolk Bay mussels
Ceviche of scallops
Pickled octopus
Gravlax of salmon, smoked salmon, smoked trout
Smoked salmon sushi with dipping sauce
Smoked local eel

10-12 people	\$68.00
20 people	\$120.00

Tasmanian Platter

Rare roasted venison fillets with beetroot marmalade
Marinated Tasmanian quail and duck
Native pepper bush dust rack of lamb
Smoked Wursthaus chicken breast
Dijon and paprika crusted beef

Small	\$68.00
Large	\$120.00



Wursthaus Kitchen Catering

~ Rolls and Sandwiches ~

Gourmet Rolls

Ciabatta rolls, sourdough, rye, wholegrain rolls

Priced at \$8.00 per head

Gourmet Baguettes

Priced at \$8.50 per head

Sandwiches

Wursthaus ham, smoked turkey, pastrami, salami and chicken
with choice of condiment and salad, on sourdough bread

Priced at \$7.00 per sandwich

Finger Sandwiches

From 52 points

Priced at \$78.00

Dips

Assorted dip selection (seasonal) served with crudité's and breads,
crackers and sea-salted croutons

Large platter \$35.00

~ Morning/Afternoon Teas ~

Selection sweet or savoury muffins

Mini citrus tartlets

Old fashioned scones with Kates Berry Farm jam and King Island cream

Flourless chocolate cake with mascarpone cheese

Orange and almond cake

Honey and apple cake served with honey and cinnamon King Island yoghurt

Selection of in-house baked biscuits and slices

Priced at \$6.00 per head (choice of any two)

Fruit Platters

Small \$25.50

Large \$39.40