

# Wursthaus Catering

1 Montpelier Retreat Salamanca  
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www.wursthauskitchen.com.au

## Canapés

### Seafood

Smoked salmon sushi with soya dipping sauce  
Smoked salmon blini topped with crème fraîche and salmon roe  
Salmon, dill and lemon pâté served on a crostini  
Smoked salmon and dill tartlets  
Pumpernickel topped with gravlax of salmon and horseradish cream  
Ceviche of scallops (served on spoons)  
Roesti with smoked trout and salsa verde  
Marinated Norfolk Bay mussels-chilli or balsamic (served with toothpicks)  
Thai fish cakes with a chilli jam dipping sauce

Priced @ \$3.00 each

### Meat

#### Chicken, Beef, Lamb, Duck

Rice paper rolls with Hoisin chicken and julienne vegetables  
Macadamia crusted chicken strips  
Smoked chicken, capsicum and parsley folded through crème fraîche and horseradish  
mayonnaise served on a lemon pancake  
Beef and cheese kranzky wrapped in prosciutto  
Cucumber cups with Thai beef salad  
Spicy pork and veal meatballs with chilli tomato sauce  
Miniature Thai chicken sausage rolls  
Miniature beef and peppercorn sausage rolls with tomato and pimento sauce  
Miniature game sausage rolls with Wursthaus chutney  
Mini beef burgers and caramelized onion on crostini  
Oak smoked beef with kalamata olive and marinated fetta (served with toothpicks)  
Pizza with prosciutto, buffalo mozzarella and wild rocket  
Lamb korma fillets on a fried mini poppadom with a fruit chutney and natural yoghurt  
Kashmiri lamb skewers  
Native bush dusted lamb skewers with fetta and mint (served with toothpick)  
Mini Moroccan lamb pies served with a dollop of natural yoghurt  
Asian duck breast wrapped in a wafer thin crêpe  
"Rosa" figs (or roast pear) in blue cheese and prosciutto (seasonal)

Priced @ \$2.90 each

~ All prices exclusive of GST ~

### **Vegetarian Options**

Tongola 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  
Samosas  
Pumpnickel with double brie and dried pear  
Lentil patties with cumin skordalia  
St Agur French cheese on a square of fig and date loaf  
Nori rolls  
Rice paper rolls  
Cherry tomato, basil and bococcini (served with toothpicks)  
Pizza with roasted pumpkin, parsnip, potato, sweet potato and Pyengana cheddar  
Char grilled vegetable stacks with hummus and black olives

Priced at \$2.90 each

### **Mixed Tasmanian Platter**

A selection of game meats, Tasmanian seafoods and Tasmanian cheeses

Priced @ \$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 Wursthau wine  
Selection of seafood, Tasmanian meat, Tasmanian cheeses and fruit  
Small box of Wursthau chocolates

Priced at \$55.00 per head

# Wursthaus Platters

## ALL MEAT

Selection from our range of specialty smallgoods and smoked products

Small	\$43.90
Medium	\$59.90
Large	\$74.90

## ANTIPASTO

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

Small	\$49.90
Medium	\$65.90
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 \$42.00

## MIXED PLATTER

Includes antipasto, meat, cheese and bread

Medium	\$55.00
Large	\$85.50

Small platter not available

## **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

Small platter not available

## **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

Medium    \$68.00  
Large      \$120.00

# **BUFFET**

**For corporate or luncheons**  
**Cold buffet only available**

Selection of 2 gourmet salads (approximately 250gms per person)

## **Meat Platters**

Turkey ballotine  
Roasted Nichols chicken  
Ham off the bone

Selection from our range of specialty smallgoods and smoked products

## **Vegetarian Platters**

Vegetable quiches  
Lentil burger  
Tuna patties  
Zucchini slice  
Spinach and fetta spano  
Vegetable lasagne

## **Tasmanian Platters**

Selection of gourmet game meats

## **Seafood Platters**

Selection of smoked, cured and hot smoked seafood

## **Sweets Platters**

Selection of cakes, tartlets and slices

## **Tasmanian Cheeses**

With quince paste and dried fruit

Choice of 3 options and salad – \$40.00 per head  
Seafood option – additional \$5.00 per person

We can cater for your whole function from supply, serve and clean up or just deliver the food and collect crockery/cutlery the following day.

Should you require help with contacts for hiring crockery, cutlery and glassware, please call and we can be of assistance.

Waiting staff available @ \$25.00 per hour Monday - Friday

# ROLLS AND SANDWICHES

## Gourmet Rolls

Ciabatta rolls, sourdough, rye, wholegrain rolls  
Priced at \$7.00 per head

## Gourmet Baguettes

Priced at \$7.00 per head

## Sandwiches

52 points minimum  
Priced at \$48.00

## Dips

Assorted dip selection (seasonal) served with crudité's and breads, crackers and sea-salted croutons  
Large platter \$33.00

# MORNING/AFTERNOON TEAS

**Minimum order is for 10 persons**

Selection sweet or savoury muffins  
Mini citrus tartlets  
Old fashioned scones with Kates Berry Farm jam and King Island cream  
Flourless courture chocolate cake with mascarpone cheese  
Orange and almond cake  
Honey and apple cake served with honey and cinnamon King Island yoghurt  
  
Priced at \$4.20 each

## Fruit Platters

Small - \$25.50  
Large - \$39.40

## Sweets

Selection of in-house baked biscuits and slices  
All sweets priced at \$4.20 each – minimum order is for 10 persons