



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)

CANAPÉS

SEAFOOD

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

Priced at \$3.00 each (minimum 24 per item)



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CANAPÉS

VEGETARIAN

- Ricotta fennel & almond tartlets
- Mushroom risotto cake with Taleggio cream **(GF)**
- Roasted pumpkin & fetta mini quiche
- Chickpea and herb fritter with harissa and avocado purée
- 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
- Caramelized onion, olive and piquillo tart
- Beetroot hazelnut and blue cheese tartlet
- Marinated yoghurt cheese and roasted pumpkin savoury tartlets
- Honey brown mushroom tartlets with fetta
- Vegetable Samosas
- St Agur blue cheese on fig and date loaf
- Bruschetta 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 **(GF)**
- Crisp polenta, Persian fetta, roasted red capsicum **(GF)**

Priced at \$2.90 each (minimum 24 per item)

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



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CANAPÉS

POULTRY – CHICKEN

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

Priced at \$2.90 each (minimum 24 per item)

POULTRY – DUCK

- Asian duck breasts cucumber & spring onion batons wrapped in a wafer thin crêpe with spicy plum sauce
- Duck and pistachio bastilla with cinnamon dust
- Confit duck on apple and date tart tatin

Priced at \$3.00 each (minimum 24 per item)



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CANAPÉS

MEAT – BEEF, LAMB, PORK

- Rare roasted sirloin with horseradish on Pigeon Hole sourdough
- Cucumber cups with Thai beef salad **(GF)**
- Spanish empañada filled with beef cheek slow cooked in Pedro Ximenez
- Miniature game sausage rolls with Wursthaus chutney
- Mini Danish with beef and cheese kransky, caramelized onion and gruyere
- Cape Grim Beef burgers, caramelized onion on a mini bun
- Mini beef bourguignon pie
- Seared Flinders Island lamb fillet and hummus on turkish bread with salsa verde
- Slow cooked lamb, green olive and white wine pie
- Fragrant Indian lamb skewers (not hot) **(GF)**
- Native bush dusted lamb skewers with fetta and mint **(GF)**
- Wursthaus mini quiche Lorraine
- Caramelized Scottsdale pork belly with star anise and apple puree
- Pulled pork, cabbage slaw in mini bun
- Red pork wontons with tamari dipping sauce
- Artisan Spanish chorizo herb aioli with piquillo peppers on sourdough
- Taleggio, prosciutto and rocket triangles
- Crisp polenta, Persian fetta, grilled Kransky **(GF)**

Priced at \$3.00 each (minimum 24 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



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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, prosciutto, salami 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

KITCHEN BAKED SAVOURY PLATTER

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

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

Small **\$39.90**

Large **\$89.90**

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, sourdough, white or wholemeal rolls with a selection of smoked meats, condiments and salad, including Wursthaus hams, smoked turkey, pastrami, hot or mild salami and free-range chicken

Priced at \$9.90 per head

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

Priced at \$9.90 per head

SANDWICHES

- (Pigeon Hole sourdough or wholemeal wraps) Wursthaus ham, smoked turkey, pastrami, salami and chicken with choice of condiment and salad, on sourdough bread. **\$8.95 each**
- Triangle Sandwiches **\$84.50** (52 points)
- Finger Sandwiches **\$89.50** (52 points)

DIPS

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

Large platter \$35.00



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MORNING/AFTERNOON TEAS

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

Priced at \$8.90 per head (choice of any two)

FRUIT PLATTERS

Small \$35.90

Large \$59.90