

CLOUD 9 & WANDERLUST

MENU



T & C

Minimum order of 20 guests or delivery surcharge of \$50 will apply.

A delivery fee of \$88 will apply to platters if they are not ordered in conjunction with a BBQ Menu.

A surcharge of 20% applies to all public holidays.

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BBQ I \$35

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





BBQ II \$60

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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

Passion fruit pavlova roulade,
lychee, banana, coconut (GF)





PLATTERS

PLATTER SIZES SMALL (15 PAX)/ MEDIUM (25 PAX)

CHARCUTERIE \$190/ \$275

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

CHEESE \$135/ \$215

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 \$115/ \$185

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

DESSERTS \$11 PP

*Selection of Chocolate and hazelnut panna cotta with berries
Opera cake, Pina Colada tartlet, Orange & almond cake....*

FRUIT PLATTER \$90/ \$125

SEAFOOD \$65 PP

Moreton bay bugs crème fraiche tarragon mayonnaise (GF)

Harvey bay scallops in shell, capsicum & lime salsa (GF, DF)

*Sashimi: Tasmanian salmon, Yellowfin tuna, king fish (DF, GF)
20g of each fish*

Mexican style roasted split prawns (DF, GF) 1 pp

Pacific oysters, finger lime mignonette (DF, GF) 1 pp

Smoked salmon, avocado cream, pickled onions, finger lime (DF, GF)

Salmon Caviar, Cocktail cucumbers, Cocktail sauce

Sonoma sourdough, Pepe Saya butter

GRAZING TABLE \$ 38 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 & Australian cultured, Pepe Saya butter

