



EXTENDED CATERING SELECTION

We are a proud partner of Matson Catering, who help provide our food services, and this is the opportunity to select the food experience for your event.

(GF) Gluten Free | (V) Vegetarian | (VG) Vegan | (DF) Dairy Free
 (GFO / VO / VGO / DFO) Dietary Options Available

Arrival tea & coffee	\$4.50 per person
Continuous tea & coffee	\$7.00 per person
Breakfast	
Light Breakfast	\$25.60 per person
Perfect for a platter style breakfast	
Roasted vegetable quiches with pepita pesto (V)	
Ham & cheese croissant	
Freshly baked muffin	
Fresh fruit kebab	
Orange juice, freshly brewed coffee & selection of teas	
Hot Plated Breakfast	\$37.50 per person
Ideal for a formal sit-down breakfast	
Seasonal fresh fruit skewers on arrival (platter style)	
Plated eggs on Turkish pide, bacon, grilled tomato, baby spinach, smashed avocado	
Orange juice, freshly brewed coffee & selection of teas	
Additional Items:	\$3.20 per person
Mushrooms	
Chipolatas(2pcs.)	
Hash browns(2pcs.)	

Morning / Afternoon Tea

\$15.50 per person

Choice of 1 savoury and 1 sweet items

Includes coffee & tea selection | Additional Items: \$4.50 per person.

Sweet

Seasonal fruit platter (VE, DF, GF)

Scones with Joanna's Jams & cream

Freshly baked muffins

Carrot cake with cream cheese frosting

Salted caramel & chocolate tarts

Orange & almond cake (GF, DF)

Chocolate hazelnut torte (GF)

Coconut lemon slice

Chocolate raspberry brownie (GF)

Drop Dead Delicious raw caramel slice (GF, DF, VE) [\$3.00 surcharge per person]

Apricot & coconut power balls (GF, DF, VE)

Coconut macaroons (GF, DF)

Savoury

Roasted vegetable frittata with pepita pesto (GF, V)

Traditional Matson sausage rolls

Chicken, leek & gruyere sausage rolls

Minted Lamb & feta sausage rolls

Roasted pumpkin & chickpea 'sausage' rolls (VE)

Chicken & corn tarts

Mixed arancini with aioli (GF, V)

Vegetarian rice paper rolls (GF, DF, VE)

Chicken rice paper rolls (GF, DF)

Savoury muffins

Lunch

Served platter style. Includes whole fruit, juice, coffee & tea selection

Add Morning or Afternoon Tea: \$8.50 per person.

Light Lunch

\$27.50 per person

Baguette & pita rolls with assorted fillings, plus one gourmet salad (Select 1)

Thai beef rice noodle salad (GF, DF)

Tasmanian salmon niçoise (GF, DF)

Classic Caesar

Asian chicken slaw with sesame dressing (GF, DF)

Lentil, roast pumpkin & spinach salad (VE, GF, DF)

Char-grilled Mediterranean vegetables with pine nuts (VE, GF, DF)

Hot Lunch

\$30.50 per person

(Select 2 Items)

Served buffet style. Includes whole fruit & juice

Lamb tagine with couscous

Red wine & thyme braised beef on creamy mash (GF, DF)

Chicken caccitore with rice (GF, DF)

Moroccan pumpkin, spinach, & coconut curry on rice (VE, GF, DF)

Pesto chicken penne pasta

Chicken korma curry on rice (GF)

Classic beef lasagne

Sweet mustard chicken braise on rice (GF)

Herbed Italian beef meatballs on penne pasta

Canapés

1 hour service \$27.25 pp

Select 5 Items (Minimum 12 pp)

Additional Items: \$4.50 per person

Cold Canapés

Roasted vegetable frittata with pepita pesto (GF, V)

Assorted sushi [V options available] (DF, GF)

Vietnamese rice paper rolls with mint & coriander (DF, GF, VE)

Parmesan tarts with Persian feta, caramelised onion & semidried tomato (V)

Carrot, cumin & chickpea tapenade on potato rosti (DF, GF, VE)

Smoked Ocean trout & horseradish cream on crisp potato rosti (GF)

Peking duck pancakes with spring onion, cucumber, & hoisin (DF)

Dukkah crusted lamb backstrap on parsnip blini

Shredded pork belly & apple spoons with crunchy crackling (DF, GF)

Mini club sandwiches

Hot Canapés

Mixed arancini [pumpkin, pea & parmesan, mushroom & thyme] (GF, V)

Indian samosas with mango chutney (DF, VE)

Vegetable spring rolls (DF, VE)

Coconut prawns with mango chutney (DF)

Salt & pepper squid with lemon aioli (GF)

Smoked ocean trout, spinach & dill tart

Lemon & herb chicken polpettini

Sesame chicken satays with peanut sauce (GF)

Chicken & corn tarts

Sticky pork belly with orange glaze (DF, GF)

Greek lamb kofta skewers with tzatziki (GF)

Traditional Matson sausage rolls with tomato relish

Chicken, leek & gruyere sausage rolls

Minted lamb & feta sausage rolls

Roast pumpkin & chickpea 'sausage' rolls (DF, VE)

Petite Desserts

\$5.60each

Irish cream & white chocolate profiteroles
Caramelised mango crème brûlée (GF)
Vanilla & honey crème brûlée (GF)
Citrus meringue tart (GF)
Salted caramel & chocolate tart
Raspberry cheesecake
Eton Mess (GF)

Sliders

\$6.50each

Minimum order 12 units

Pulled pork sliders with apple & fennel slaw (DF)
Panko crumbed chicken & kimchi sliders
Beef, bacon & cheese sliders with smoky tomato chutney
Roasted pumpkin, feta & pesto slider (V)

Grazing Table

\$37.50 per person

A feast for the eyes... and the belly. Includes delicious Tasmanian cheeses, cured meats, dips, antipasto, Joanna's Jams Tasmanian jam and preserves, fresh fruit, bread, crackers and sweets.

Perfect for a product launch or special occasion!

Add chef's selection (3 units) of mixed hot canapé platters: \$10.70 per person.



Buffet

Minimum 30 People (Serviced Option Only)

Served With

Crispy garlic & herb potatoes
Roasted vegetables
Crusty bread on the table

From The Carvery | (Select 3)

Roast sirloin of beef with a cabernet stock reduction (GF, DF)
Roast leg of pork with crackling & apple sauce (GF, DF)
Lemon & rosemary roast leg of lamb (GF, DF)
Roast barbeque chicken (GF, DF)
Atlantic salmon fillets with lemon beurre blanc (GF)
Sliced leg ham with mustards (served cold) (GF, DF)
Mushroom & spinach risotto (GF, V, VGO)

Sides | (Select 2)

Greek salad with tomatoes, feta, cucumber, red onion, olives (GF, V)
Rocket, pear & parmesan salad (GF, V)
Roasted pumpkin, spinach, semidried tomato & chickpea salad (GF, DF, VE)
Cos salad with garlic croutons & Caesar dressing

Desserts | Select 2 (Alternate Service)

Milk chocolate & caramel tart with macadamia nut crumble & praline ice cream
Vanilla & honey crème brûlée with almond shortbread (GF)
Wild berry pudding with a berry compote & vanilla bean ice cream
Dark chocolate fudge cake with cherry salsa & double cream
Citrus tart with macerated berries & double cream
Sticky date pudding with butterscotch sauce & vanilla bean ice cream
Raspberry & white chocolate cheesecake
Summer berry parfait (GF)
Apple & blueberry tart with crème anglaise

Buffet Food Packages

All food packages include dinner table setup, crockery, glassware & linen napkins

Main	\$48.00 per person
Main + Dessert (Alternative Drop)	\$58.85 per person
3 Canapes (Chef's Selection) + Main + Dessert (Alternative Drop)	\$69.55 per person

Plated Dinner

Alternate service / Pre-order | Minimum 30 People

Set course Dinner | Minimum 20 People

Crusted bread & butter to start

Entrées | Select 2 (Alternate Service)

Spinach, leek & pumpkin tart with rocket salad & tomato relish (V)

Swiss brown mushroom with herb stuffing, parmesan wafers & balsamic glaze (GF, V)

Hot smoked salmon, smashed avocado, lemon & dill potato salad timbale (GF)

Char grilled boned Rannoch Farm quail with corn fritters, honey soy & ginger glaze (GF)

Twice baked pork belly, fennel & orange salad (GF, DF)

Asian duck & orange salad, lime & coriander dressing (GF)

Spiced crusted porterhouse, avocado cream, red onion marmalade (GF)

Mains | Select 2 (Alternate Service)

Herb crusted Atlantic salmon, grilled cauliflower risotto cake, seasonal greens & lemon butter sauce

Crispy skin chicken centred with spinach & semidried tomato, tarragon cream sauce & seasonal veg (GF)

Grilled pork scotch fillet, celeriac mash & seasonal vegetables (GF)

Filet mignon, roasted vegetables, red onion jam & cabernet reduction (GF, DF) [POA surcharge]

Timbale of slow cooked lamb shoulder with thyme & capers, potato pave, seasonal veg, red wine jus (GF)

Herb crusted lamb rump, seasonal greens, red wine and mint jus (GF)

Grilled vegetable stack, sweet potato rosti, tomato & basil sauce (GF, VE)

Spiced lentil & vegetable centred capsicum (GF, V)

Desserts | Select 2 (Alternate Service)

Milk chocolate & caramel tart with macadamia nut crumble & praline ice cream

Vanilla & honey crème brûlée with almond shortbread (GF)

Wild berry pudding with a berry compote & vanilla bean ice cream

Dark chocolate fudge cake with cherry salsa & double cream

Citrus tart with macerated berries & double cream

Sticky date pudding with butterscotch sauce & vanilla bean ice cream

Raspberry & white chocolate cheesecake

Summer berry parfait (GF)

Apple & blueberry tart with crème anglaise

Plated Food Packages

All food packages include dinner table setup, crockery, glassware & linen napkins

2 courses | **Entree + Main**

\$57.75 per person

2 courses | **Main + Dessert**

\$62.00 per person

3 courses | **Entrée + Main + Dessert**

\$80.25 per person

the tramsheds

4 Invermay Rd, Invermay Launceston TAS 2748
03 6331 7302 - enquiries@tramsheds.com.au

tramsheds.com.au



matson
catering

We are a proud partner of Matson Catering, who can provide all your catering needs for private events, functions, weddings and more. For enquiries, reach out to us for a chat at info@matsoncatering.com.au, or call us on **03 6331 7302**

SOME OF OUR OTHER TASMANIAN PARTNERS:

10 South Street, Invermay
Launceston TAS 2748
03 6331 7302
info@matsoncatering.com.au



~JOANNA'S JAMS~