

**CUSTOMER  
CATERING SELECTION**

the  
tramsheds

**BUSINESS | WEDDINGS | EVENTS | SHOWS**

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# Memorable catering options to make your next event stand out.

When it comes to catering, you can expect a high level of food and beverage options and service from our team.

Our Tramsheds team aims to provide you with fresh, contemporary and innovative menus that are personalised for you and whatever you may have in mind for your event. We proudly support Tasmanian producers and incorporate seasonal product into all of our catering packages. Let us exceed your event expectations and explore our food options today.

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

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# TEA & COFFEE

## ARRIVAL TEA & COFFEE

**\$4.50 per person**

Selection of freshly brewed coffee & tea on arrival for your guests, with range of milks (full cream, skim, & alternative milks)

## CONTINUOUS TEA & COFFEE

**\$7.00 per person**

Selection of freshly brewed coffee & tea for your guests, with range of milks (full cream, skim, & alternative milks), refreshed regularly throughout the day.

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# BREAKFAST

## LIGHT BREAKFAST

**\$25.60 per person**

Perfect for a platter style breakfast.

*Includes:*

- 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.

*Includes:*

- 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 (two pieces) / Hashbrowns (two pieces)

# MORNING / AFTERNOON TEA

## MORNING / AFTERNOON TEA

**\$15.50 per person**

Select one savoury & one sweet item.

Includes selection of freshly brewed coffee & tea for your guests, with range of milks (full cream, skim, & alternative milks).

*Savoury – select one:*

- 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

*Sweet – select one:*

- 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 macarons **(GF, DF)**

*Additional Items*

**+ \$4.50 per person**

## SNACK BOXES (INDIVIDUAL)

Minimum order of six.

- |  |                     |
|--|---------------------|
| <b>SNACK BOX #1</b>  | <b>\$12.25 each</b> |
| - Sweet: brownie, lemon slice, & fruit                         |                     |
| <b>SNACK BOX #2</b>  | <b>\$12.25 each</b> |
| - Sweet: orange/almond cake, salted caramel choc tart, & fruit |                     |
| <b>SNACK BOX #3</b>  | <b>\$12.50 each</b> |
| - Sweet & Hot Savoury: Chef's Selection                        |                     |
| <b>SNACK BOX #4</b>  | <b>\$14.50 each</b> |
| - Sweet & Hot Savoury: cupcake, savoury item, & fruit          |                     |
| <b>SNACK BOX #5 (DF / GF)</b>                                  | <b>\$14.25 each</b> |
| - Sweet: apricot ball, macaroon, orange & almond cake          |                     |

# LUNCH

## LIGHT LUNCH

**\$27.50 per person**

Served platter style. Select one gourmet salad.

Includes selection of fresh Tasmanian juices, freshly brewed coffee, & tea for your guests, with range of milks (full cream, skim, & alternative milks).

*Includes:*

- Baguette & pita rolls with assorted fillings
- Fresh fruit platter

*Gourmet Salads – select one:*

- 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)**

*Add Morning or Afternoon Tea:*

**+ \$8.50 per person**

## HOT LUNCH

**\$30.50 per person**

Served buffet style. Select two hot options.

Includes selection of fresh Tasmanian juices, freshly brewed coffee, & tea for your guests, with range of milks (full cream, skim, & alternative milks).

*Hot Options – select two:*

- Lamb tagine with couscous
- Red wine & thyme braised beef on creamy mash **(GF, DF)**
- Chicken cacciatore 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 braised on rice **(GF)**
- Herbed Italian beef meatballs on penne pasta

## LUNCH BOXES (INDIVIDUAL)

Minimum order of six.

**LUNCH BOX #1** **\$21.00 each**

- One round rustic sandwich, one sweet item, & fruit kebab

**LUNCH BOX #2** **\$26.25 each**

- Full wrap, one hot savoury, one sweet item, & fruit kebab

**LUNCH BOX #3** **\$26.75 each**

- Two mini rolls, two hot savouries, one sweet item, & piece of fruit

**LUNCH BOX #4** **\$31.00 each**

- One mini roll, two rustic sandwich pieces, two hot savouries, one sweet item, cheese & crackers, & piece of fruit

**LUNCH BOX #5 (GF)** **\$25.00 each**

- Chef's Selection hearty salad, one sweet item, & fruit kebab

# CANAPÉS

## CANAPÉS

**\$27.25 per person**

Minimum twelve people. Select five canapés.  
One hour service.

### *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)**

### *Additional Items*

**+ \$4.50 per person**



## PETITE DESSERTS

**\$5.60 each**

The perfect sweet ending for your cocktail party.

- 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

**\$6.50 each**

Minimum order of twelve.

- 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:*

- Variety of Tasmanian cheeses
- Local cured meat
- Selection of dips
- Antipasto
- Joanna's Jams Tasmanian jam & preserves
- Fresh fruit
- Bread & crackers
- Chef's Selection of sweets

*Add Chef's Selection of Hot Canapés*

**+\$10.70 per person.**

# DINNER

## BUFFET

<b>Main Only</b>	<b>\$48.00 per person</b>
<b>Main + Dessert</b>	<b>\$58.85 per person</b>
<b>Three Canapes (Chef's Selection) + Main + Dessert</b>	<b>\$69.55 per person</b>

Minimum thirty guests.

### *Includes:*

- Crusty bread & butter
- Crispy Garlic & Herb Potatoes
- Roasted Vegetables

### *Carvery – select three:*

- 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 two:*

- 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

### *Dessert (Alternate Drop) – select two:*

- 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

## SHARED PLATTERS

<b>Main Only</b>	<b>\$49.00 per person</b>
<b>Three Canapes</b> (Chef's Selection) + <b>Main</b>	<b>\$62.50 per person</b>
<b>Main + Three Petite Desserts</b> (Chef's Selection)	<b>\$65.50 per person</b>

Minimum thirty guests.

### *Includes:*

- Crusty bread & butter
- Crispy Garlic & Herb Potatoes

### *Meats – select three:*

- Atlantic salmon with lemon & parsley crust, & salsa vierge **(GF, DF)**
- Fillet of Tasmanian beef (cooked medium), & cabernet stock reduction **(GF, DF)**
- Crispy skin chicken with spinach, roasted capsicum & fetta, & white wine cream reduction **(GF)**
- Turkish Pulled lamb, pomegranate pearls, yoghurt, & cous cous
- Twice cooked pork belly, star anise & orange caramel glaze **(GF, DF)**

### *Sides – select two:*

- Beetroot, dill, orange & feta salad **(GF, V)**
- Rocket, pear & parmesan salad **(GF, V)**
- Caesar salad with parmesan, bacon, garlic croutons
- Roasted sweet potato, baby spinach, semidried tomato & chickpea salad **(GF, DF, VE)**
- Oven roasted vegetables **(GF, DF, VE)**
- Roasted baby carrots, orange & caraway **(GF, V)**
- Seasonal steamed greens **(GF, DF, VE)**
- Roasted pumpkin wedges, Persian fetta & honey **(GF, V)**

## PLATED (ALTERNATE OR SET)

<b>Entree + Main</b>	<b>\$57.75 per person</b>
<b>Main + Dessert</b>	<b>\$62.00 per person</b>
<b>Entrée + Main + Dessert</b>	<b>\$80.25 per person</b>

Alternate Drop – Minimum thirty guests. Set Course – Minimum twenty guests.

### *Includes:*

- Crusty bread & butter to start

### *Entrée – select two:*

- 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)**

### *Main – select two:*

- 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)**

### *Dessert – select two:*

- 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

# CHILDREN'S MEALS

## CHILDREN'S MEALS

**\$35 per child**

Recommended for children under twelve.  
Served Alternate Drop or by Pre-Order.

### *Main:*

- Chicken strips with chips & salad
- Fish with chips & salad
- Creamy vegetarian pasta **(V)**

### *Dessert:*

- Chocolate mousse
- Ice cream with chocolate *or* strawberry topping with sprinkles & marshmallows



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**We are a proud member of the Matson Hospitality Group.**

Founded in 2022 we have brought together an array of longstanding and iconic Tasmanian businesses under one united banner.



**SOME OF OUR OTHER TASMANIAN PARTNERS:**

**matson**  
hospitality  
group



~JOANNA'S JAMS~