BUILD IT EAT IT LOVE IT

INTERACTIVE FOOD STATIONS

SLIDE RIGHT IN GFO, VO

Cape grim beef cheek sliders with saltbush tomato relish

Braised Scottsdale braised pork belly sliders with kimchi slaw

GET SHUCKED GF

Oysters 3 ways:

Pepperberry champagne mignonette

Natural with lemon

Horseradish crème fraiche

TOP DOG STATION GFO

Cider pork sausages with honey Dijon mustard and apple slaw

Beef and onion sausages with liquid cheese sauce and fried onions

Chicken and chive sausages with chunky tomato relish

SAY 'CHEESE' GFO

A giant wheel of imported 36 month parmesan, scooped out, flambeed and all stirred up with penne pasta along side a selection of toppings and stir through accompaniments to make it your own.

SWAHILI SEAFOOD GF

Baked basmati rice in the Swahili style with warming spices and local seafoods with a minted yoghurt to drizzle

GET SKEWERED GF, VO

Skewers of pork belly and button mushrooms

Prawn and capsicum skewers with lemon paprika aioli

Harvest vegetables with basil oil glaze

MONSTER MAC AND CHEESE V

A giant pan of rich and creamy mac and cheese with a truffle paste swirl and parmesan crumb topping

PAELLA A PLENTY GF

Spanish short grain rice with chicken, chorizo, seafood and vegetables served with lemon wedges and chilli sauce on the side to spice things up a little

SEAFOOD SIPS

Tea cup seafood chowder full of local scallops, fish and smoked ham hock with some home baked focaccia to soak it all up.

HOOKED ON SALMON GF

Cajun dusted Tassie salmon dusted in creole spiced then gently cooked to succulence and served with a heaping spoon of charred corn succotash and buttermilk dressing

PARTY PIE PITTSTOP

A selection of homemade gourmet party pies, 3 flavours of party pie or sausage rolls alongside one of our chefs exotic mystery filling to keep things lively.

PIZZA PARTY GFO, VO

Let the chefs run free with their selection of gourmet pizzas and a few of the classic crown pleasers too.

BIG BOLD BBQ GF

A plate of smoked brisket, pulled pork and bbq chicken with corn bread and pickles for you to top with a selection of homemade bbq and chilli sauces.

DOUGHNUT DELIGHTS V

Our chefs will split you a hot jam doughnut and and let you go wild on a buffet of toppings to fix that end of night sugar craving.

GO BABY GO GF, V

Nitro ice-cream sundae bar. Watch our chefs make ice cream on the go and load a glass for you to top off as you like from a selection of sweet treats.

$350 stall setup
Choose 3 stalls for $70pp | Each additional stall $25pp