

Event Catering



Tailrace_{centre}

tailracecentre.com.au



Whether you're organising a party at home or holding an offsite corporate event, Tailrace can cater for your needs, large or small.

Choose from our Chefs selection of hot and cold Cocktail Canapés or Platters and Pizza Boards.

Our kitchen can also provide gluten and dairy free options on request.

To place an order or discuss your needs in more detail please contact us at

Tailrace Centre
Ph. 6327 4538
info@tailrace.com.au
Mon - Fri from 9am - 5pm



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cocktail canapes

\$25 per person.

Select 5 dishes across the hot and cold menus.

Cold Selection

Wild mushroom paté on parmesan chip (Vegan option available) (GF)

Pumpkin blini with smoked salmon and cream cheese (GF, DF)

Zucchini fritters with goat cheese and beetroot marmalade (GF)

Duck breast with beetroot relish on cucumber boats (GF, DF)

Fresh bruschetta on a 3 cheese pizza base

BBQ pulled pork in a lettuce taco (GF, DF)

Crudités with home made vegetable dips: beetroot, hummus, and baba ghanoush, pesto, carrot, roasted capsicum and avocado mousse

Mini Caesar salad cos cups (GF)

Oysters: bloody Mary oyster shots, natural, ponzu, sparkling, salmon brie, wakame and pickled ginger

Hot Selection

Chicken cannonballs with a choice of 3 dipping sauces - Asian, Moroccan and mediterranean flavours (GF, DF)

Sweet potato rosti with hot smoked salmon and salsa verde (GF, DF)

Rare roasted beef on a parsnip galette with horseradish cream and chives (GF)

Scallops on black pudding with pea puree (GF, DF)

Chicken or pork larb parcels

Oysters: Kilpatrick

Mini frittatas of either mushroom, thyme and blue cheese or bacon, ricotta and corn (V, GF)

Lamb Turkish kebabs served with tzatziki dressing (GF)

Salt and pepper squid (GF)

platter selection

\$75 per platter
(feeds 10 pax)

Asian Platter

Crispy fried spring rolls, samosas, mini dim sims and tempura prawns with ketchup manis and sweet chili dipping sauces

Vegetarian Platter

Vegetable sticks with an assortment of dips and grilled flat bread

Seasonal Fruit Platter (GF)

An assortment of sliced fresh fruits and berries

Salt and Pepper Squid

Fried crisp and served with roast garlic aioli

Tasting Plate of Tasmania

A selection of Tasmanian cheeses, cured meats and condiments

Cheese Plate of Tasmania

A selection of soft and hard cheeses served with quince paste, crackers, breads, and dried fruits

Chicken or Pork Lerb Parcels

(GF, DF)

Lamb Turkish Kebabs

Served with tzatziki dressing (GF)

Trio of Meatballs

Thai, Mexican and Moroccan (GF)

Pizza Boards \$17.95 each

(gluten free available on request)

Garlic and Cheese

Slow roasted garlic topped with mozzarella, tasty and parmesan cheese

Meat Lovers

Salami, ham, bacon, chicken on a traditional tomato base topped with mozzarella and tasty cheese

BBQ Chicken and Bacon

Oven roasted chicken, Spanish onion, sweet pineapple, sautéed mushroom and char grilled bacon with mozzarella cheese and tangy BBQ sauce

Hawaiian

Premium pineapple, shredded ham and tasty cheese blended on a traditional tomato base

Margherita

Rich Napoli sauce topped with mozzarella, tasty cheese and fresh basil

Chili Prawn

Spicy tomato base topped with juicy tiger prawns, Spanish onion, sundried tomatoes, mozzarella and tasty cheese with fresh coriander

Roast Vegetable

A medley of oven roasted vegetables including pumpkin, capsicum, baby beets, sundried tomatoes, caramelized onion, sautéed mushrooms, mozzarella, fetta, and our own basil pesto atop a Napoli base

Smoked Salmon

With red onion, capers, topped with crème fraiche