



## HUBERT + DAN EXTRAS MENU

a selection of delicious add-ons and sweet treats to personalise your menu

all prices are inclusive of GST  
off-site catering pricing only. staffing costs are not included.



## MEAL IN A BOWL

hand held, big in flavour, our bowl meals offer your cocktail party guests something a little plentiful

\$18 per person

choice of 2, guests receive 1 each

- + confit duck leg, fennel & red cabbage, orange maple glazed kumara + purple sprouts
- + braised beef shortrib, parsnip velvet, salsa verde + spiced eggplant pickle
- + slow cooked aromatic pork belly, roasted celeriac mash, grilled spring onions + caramelised fuji apple
- + ocean trout yellow coconut curry, shaved green mango garlic chive ginger salad, seaweed cracker + vietnamese mint
- + drunken chicken, asian greens, prawn dumpling, pickled ginger + broth
- + falafel, carrot hummus, tzatziki, crisp zaatar flatbread + pomegranate molasses



## MOP UP THE GROG

at the end of the night, soak up some of the excess excitement by offering your guests something substantial before they head home

we recommend catering for at least half of your guests

guests will receive 1, \$9 per person

- + popcorn chicken + fries in a cone, chipotle lime mayo
- + toasted cheesy cigars
- + brioche roll (choose one flavour for all guests)
  - salami + gruyere cheese + onion jam
  - serrano + provolone + bread n' butter pickle
  - leg ham + emmental + dijon



## OYSTER BAR

bring a little extra flair to your cocktail hour with our new + exclusive oyster cart

freshly shucked Tasmanian oysters will be beautifully displayed on ice, with your selection of condiments

our elegant oyster cart can be added to your existing event package

- + cart hire  
per day, includes ice and set-up \$300
- + additional oysters  
minimum 80 \$4.50 ea

served natural with your choice of condiments:

- + lime
- + champagne mignonette
- + nam jim



## GRAZING PLATTER

includes premium Tasmanian cheeses + charcuterie, house terrine, hot smoked salmon, sardines, pickled octopus, marinated mussels, jams + relishes, lavosh + baguette

- + small  
*serves 5 substantially, 10 as light snack* \$175
- + large  
*serves 10 substantially, 20 as light snack* \$350

## CHEESE PLATTER

includes premium Tasmanian cheeses, sliced fruit, nuts, honeycomb, pickled figs, fruit chutney, lavosh + baguette

- + *serves 10* \$120

## HARVEST TABLE

*minimum 40 people*

- + light snack option \$24pp
  - + substantial option \$36pp
- \*includes set-up, styling, napkins, bamboo boats, etc



## ROAMING DESSERT CANAPES

bite size, beautiful sweet treats that round off the meal + leave a lasting impression

guests will receive 2 for \$9 PP or 3 for \$13.50 PP

minimum 20 per flavor

- + fruit bread + butter pudding "brulee", sour cherry
- + matcha tea lamington, adzuki red bean + coconut
- + salted caramel slice, caramelised white chocolate ganache, popcorn
- + orange + polenta cake, yoghurt cream
- + pavlova bomb, lemon curd, macadamia nut praline + strawberry
- + coffee praline ganache tart, mascarpone, cocoa nibs
- + rich chocolate brownie, pannacotta, milk crumb

## CHEF'S TABLE DESSERT

an exciting, interactive way to serve dessert!

bring a little theatre to the end of your meal - our Chef will put the finishing touches to a large-format dessert, plate and serve from a central dessert station in the heart of your dining space.

our sharing format desserts are designed to serve 20 guests and above

\$15 per person (minimum of 20 guests)

- + classic tiramisu
- + chocolate mousse, double cream, black + white sesame seed brittle
- + seasonal trifle of our delight

## CELEBRATION CAKES

simple, elegant + extremely photogenic, our cakes bring a certain wow factor to your celebration

- + chocolate mud cake, chocolate panna cotta, buttercream
- + white chocolate mud cake, white chocolate panna cotta, buttercream
- + vanilla bean butter cake, buttercream
- + orange almond cake, buttercream

all cakes come naked, choose your decoration

- + dainty flowers
- + fancy bits - freeze dried fruits, specialty chocolates + lollies

visit @hubertanddan on instagram to view our beautiful and unique cakes

pictured: chocolate mud cake with chocolate pannacotta, buttercream and fancy bits



## CAKE PRICING

as at June 2023, inclusive of GST

single tier:

+ 6 inch	serves 20	\$160
+ 8 inch	serves 40	\$250
+ 10 inch	serves 60	\$360
+ 12 inch	serves 80	\$470

double/triple tier:

+ 8 + 10 inch	serves 100	\$610
+ 10 + 12 inch	serves 120	\$720
+ 6 + 8 + 12 inch	serves 140	\$880

+ celebration cake serves 100 \$540

(rectangle) -120  
*vanilla butter cake with vanilla buttercream*

+ cheese "cake" *contact us for a custom quote*  
 wheels of premium cheese (50g pp), beautifully decorated and served with figs, honey, muscatels, crackers and lavosh

