

LIPSCOMBE LARDER  
*Delicatessen & Pâtisserie*

*Our  
Catering*



## A WORLD OF CATERING EXCELLENCE

We bake our own bread. There are no additives, preservatives or chemicals. We rest our breads for 16-20 hours for fermentation.

All our sourdough breads are made with our own culture.

Our breads include 18 hour sourdough, baguettes, olive toscano, ciabatta, and jalapeno.

Our sweet temptations are all prepared by our pastry chefs. Try a baked cheese cake, choose from a range of gateaux, or treat yourself to a scrumptious flan.

We can create your wedding, birthday or special occasion cake.

Our cake list is online at [www.lipscombelarder.com](http://www.lipscombelarder.com).

Prepared by our award winning chefs, we also offer ready to cook meals for your dinner party, lunch, barbeque or other special occasion. We also make gourmet hot takeaways and pre-prepared take-home meals.

## HOW TO ORDER

Phone or use our online order form.

We need at least 24 hours notice to prepare an order.

There is a \$30 minimum price per platter.

Platters cannot be mixed with other platters to make one platter.

Orders can be collected, or we can deliver on weekdays. Weekend delivery can be arranged for substantial orders; ask for a quote.

There is a minimum delivery cost of \$12.50. This may vary for deliveries to rural areas and Hobart suburbs outside our regular delivery distance.

**Vegan platter options are available. Please ask our chefs.**

*Gluten free*

*GF*

*Vegetarian*

*Veg*

*Vegan*

*V+*





## BREAKFAST MENU

### Mixed Fruit Danish Platter

\$60

Selection of Danish pastries. Serves 8-10 people.

### Mixed Muffin Platter

\$55

Home made muffin selection. Serves 8-10 people.

### Ham and Cheese Croissants

\$75

Delicious butter croissants filled with leg ham and tasty cheese.  
Serves 8-10 people.

### Smoked Salmon and Brie Croissants

\$95

Croissants filled with Tasmanian smoked salmon and King Island Brie.  
Serves 8-10 people.

### Breakfast Tasting Platter – Selection Platter

Selection of scones with jam and cream, croissants, danishes and muffins.

**5 people \$50**

**10 people \$95**

## CANAPÉS AND FINGER FOOD

### 12 items per variety

\$38

- Mixed gourmet quiche selection (*GF, Veg, V+*)
- Gourmet mixed pies chicken and brie, lamb and rosemary, and pepper beef
- Spanakopita (spinach and fetta filo) (*Veg*)
- Mini risotto balls (*Veg*)
- Mini vegetarian patties (*Veg*)
- Mini salmon patties
- Mini egg and bacon tart
- Middle Eastern lamb meatballs served with dipping sauce
- Flakey pastry home-made sausage rolls served with tomato relish

### 12 items per variety

\$48

- Rice paper rolls with chicken or vegetables or mixed (*GF, Veg*)
- Mini toasts with smoked salmon, sour cream and roe
- Traditional smoked salmon, crème fraîche and capers
- Roast beef and seeded mustard canapé served on crusty bread
- Goats cheese, cherry tomatoes and onion tart (*Veg, V+*)
- Bruschetta chopped tomatoes basil and olive oil (*V+*)

*Please ask our chefs if you require a tailored menu for your function*

## PLATTERS

### SELECTION PLATTER

Smoked and cured meats, seasonal fruits ,  
Tasmanian cheese and crusty bread

**Small** (serves 5-7) **\$60**

**Medium** (serves 8-10) **\$80**

**Large** (serves 11-15) **\$120**

### CHEFS CHOICE PLATTER *(GF, Veg, V+)*

Mini risotto balls, mini vegetarian patties, zucchini slice terrine, paté,  
spanakopita, dipping sauce and biscuits

**Medium Serves** (6 to 8) **\$80**

### ROLL, SANDWICH AND WRAP PLATTER

#### **Traditional Sandwiches** *(GF, Veg, V+)*

Wholemeal, white, sourdough and grain,  
filled with the chef's selection of gourmet fillings.

#### **Rolls and Pide**

Wholemeal, white, sourdough and grain,  
filled with the chef's selection of gourmet fillings.

#### **Bagels**

Filled with smoked salmon, cream cheese, brie and capers.

#### **Mixed Wholemeal and White Flatbread Wraps** *(GF, Veg, V+)*

Filled with gourmet fillings.

**Medium** (serves 6-8) **\$80**

**Large** (serves 12-15) **\$120**

### MEZE

Selection of smoked meats, smoked salmon, nuts, dolmades, cheese,  
antipasto, salad, pickled octopus, dips and ciabatta.

**Small Platter** (serves 5-7) **\$60**

**Medium Platter** (serves 8-10) **\$80**

**Large Platter** (serves 11-15) **\$150**

### CHEESE AND FRUIT *(Veg)*

Selection of seasonal fruit, Tasmanian cheese, quince and crackers.

**Small Platter** (serves 5-7) **\$60**

**Medium Platter** (serves 8-10) **\$80**

**Large Platter** (serves 11-15) **\$120**

### COLD MEAT

Selection of specialty smoked and cured meats from our delicatessen.  
Served with bread and condiments.

**Small Platter** (serves 5-7) **\$60**

**Medium Platter** (serves 8-10) **\$80**

**Large Platter** (serves 11-15) **\$120**

### ANTIPASTO *(GF, Veg, V+)*

Selection of marinated vegetables, cold meats and bread.

**Small Platter** (serves 5-7) **\$60**

**Medium Platter** (serves 8-10) **\$80**

**Large Platter** (serves 11-15) **\$130**



## SEASONAL FRESH FRUIT (GF, Veg, V+)

Selection of fresh, seasonal fruit.

<b>Small Platter</b> (serves 5-7)	<b>\$40</b>
<b>Medium Platter</b> (serves 8-10)	<b>\$60</b>
<b>Large Platter</b> (serves 11-15)	<b>\$100</b>

## DIPS (Veg, V+)

Selection of delicious dips, served with crackers and specialty bread.

<b>Serves 8-10</b>	<b>\$65</b>
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## ROAST CHICKEN (GF)

Succulent free range chicken served with bread and condiments.

<b>Small Platter</b> (serves 5-7)	<b>\$55</b>
<b>Medium Platter</b> (serves 8-10)	<b>\$75</b>
<b>Large Platter</b> (serves 11-15)	<b>\$110</b>

## SEAFOOD (AVAILABLE ON REQUEST)

Seasonal cold seafood selection with sauces, breads and lemons.

**Price on application**

## SUSHI (GF, Veg, V+)

Selection of sushi served with soy sauce, ginger and wasabi.

<b>Medium Platter</b> (serves 8-12)	<b>\$75</b>
<b>Large Platter</b> (serves 12-16)	<b>\$110</b>

## YUM CHA

Cocktail spring rolls, vegetable samosas, wontons, thai money bags and Indian curry puffs with dipping sauces.

<b>Medium Platter</b> (serves 6-8)	<b>\$60</b>
<b>Large Platter</b> (serves 9-12)	<b>\$80</b>

*Please Note: Platters cannot be mixed*

## TASMANIAN GIFT HAMPERS

A gourmet hamper is the perfect gift for friends, family and colleagues.

Prices start at \$60. Each hamper is beautifully presented and filled with a selection of fine Tasmanian gourmet products. Other than the Gourmet Cheese and Wine Hamper, these hampers do not include cheese, fresh fruit or fish products.

<b>Small Hamper</b>	<b>\$60</b>
<b>Medium Hamper</b>	<b>\$90</b>
<b>Large Hamper</b>	<b>\$120</b>
<b>Gourmet Cheese and Wine Hamper</b>	<b>\$120</b>

A delicious hamper filled with the best Tasmanian produce including wine, cheese, dips, smoked salmon, fruit paste, crackers and nuts.

<b>Deluxe Hamper</b>	<b>\$170</b>
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## SALADS

- Traditional Greek Salad** (GF, Veg, V+) **\$36kg**  
Fetta cheese, olives, cucumber, onions, tomato and cos lettuce, topped with a greek dressing.
- Crunchy Coleslaw** (GF, Veg, V+) **\$30kg**  
Red and green cabbage, celery, capsicum and carrot with a homemade dressing.
- Caesar Salad** **\$36kg**  
Cos lettuce, bacon, croutons, parmesan cheese and poached egg, topped with our chefs caesar dressing.
- Beetroot and Walnut Salad with Goats Cheese** (GF, Veg, V+) **\$36kg**  
Beetroot, walnut, goat cheese, rocket, balsamic vinaigrette.
- Garden Salad** (GF, Veg, V+) **\$36kg**  
Selection of the best Tasmanian greens.
- Rock Melon Salad** **\$36kg**  
Prosciutto, goats cheese, balsamic, rock melon and dressing
- Homestyle potato salad** (GF, Veg) **\$30kg**  
Cocktail potatoes, spring onions, free range eggs, home-made mayonaise and bacon
- Chicken Caesar Salad** **\$36kg**  
Cos lettuce, bacon, croutons, Parmesan cheese, poached egg, free range chicken and our chefs Caesar Dressing
- Chickpea and Quinoa Salad** (GF, Veg, V+) **\$36kg**  
Olives, sun-dried tomato, roasted capsicum, olive oil, chick peas and quinoa chef dressing
- Prawn Cocktail Salad** **\$46kg**  
Cos lettuce, prawns, cocktail dressing and salsa
- Roasted Pumpkin, Bacon and Maple Salad** (GF, Veg, V+) **\$36kg**  
Roasted pumpkin, bacon, cherry tomatoes, pumpkin seeds and maple dressing
- Seasonal fruit salad** (GF, Veg, V+) **\$35kg**  
Seasonal fruit.
- Thai beef salad** **\$36kg**  
Sliced beef, julienne vegetables and lime and soy dressing
- Hot Smoked Salmon Salad** **\$39kg**  
Smoked salmon, chili lime dressing and cos lettuce
- Traditional Potato Salad** (GF, Veg, V+) **\$30kg**  
With home-made mustard and sweet pickle mayonaise

*1kg serves approximately 8-10 people (standard serving).*

*Talk to our chefs about vegan and gluten-free options.*

*Note: Images are for illustration purposes only. Actual product may vary in appearance.*

# LIPSCOMBE LARDER

## Delicatessen & Pâtisserie

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