

**CUSTOMER  
CATERING SELECTION 2026**



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

The Tramsheds Function Centre proudly partners with Matson Catering part of the Matson Hospitality Group for all our catering requirements. When it comes to Matson Catering, you can expect a high level of food and beverage options and service from our team. Matson Hospitality Group provides the highest quality products, crafted from a diverse array of ingredients sourced from our finest seasonal suppliers. Due to the wide variety of ingredients Matson Catering use, we cannot absolutely guarantee that any of our products are free from potential allergen cross-contamination.

We are happy to answer any questions you may have about our menu, ingredients, and dietary requirements.

**(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

**\$5.00 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

**\$8.50 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

**\$29.50 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

**\$42.80 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:*

**+ \$4.00 per person**

Mushrooms / Chipolatas (two pieces) / Hashbrowns (two pieces)

# MORNING / AFTERNOON TEA

## MORNING / AFTERNOON TEA

**\$17.50 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).

**\*\*Upgrade to a barista coffee experience for your guests for an additional \$4.50 per break\*\***

### **Savoury – select one:**

- Roasted vegetable frittata with pepita pesto **(GF, V)**
- Mini chicken, chive and & celery club sandwiches
- Traditional Matson sausage rolls
- Chicken, leek & gruyere sausage rolls
- Minted Lamb & feta sausage rolls
- Roasted pumpkin & chickpea ‘sausage’ rolls **(VE)**
- Roasted vegetable quiche with homemade relish **(V)**
- Mixed arancini with aioli **(GF, V)**
- Vegetarian rice paper rolls **(GF, DF, VE)**
- Chicken rice paper rolls **(GF, DF)**
- Savoury muffins with homemade relish
- Thai beef meatballs **(GF)**
- Indian samosas with mango chutney **(DF,VE)**
- Salmon & leek croquette with lemon aioli **(GF)**
- Parmesan tarts with feta, caramelised onion and semi dried tomato **(V)**
- Ham and cheese croissant with tomato relish

### **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)**
- Apricot & coconut power balls **(GF, DF, VE)**
- Coconut macaroons **(GF, DF)**
- Citrus tart

*Additional Items*

**+ \$5.50 per person**

## SNACK BOXES (INDIVIDUAL)

Minimum order of six.

<b>SNACK BOX #1</b>	<b>\$14.50 each</b>
- Sweet: brownie, lemon slice, & fruit	
<b>SNACK BOX #2</b>	<b>\$14.50 each</b>
- Sweet: orange/almond cake, salted caramel choc tart, & fruit	
<b>SNACK BOX #3</b>	<b>\$14.50 each</b>
- Sweet & Hot Savoury: Chef's Selection	
<b>SNACK BOX #4</b>	<b>\$16.50 each</b>
- Sweet & Hot Savoury: cupcake, savoury item, & fruit	
<b>SNACK BOX #5 (DF / GF)</b>	<b>\$16.50 each</b>
- Sweet: apricot ball, macaroon, orange & almond cake	

# LUNCH

## LIGHT LUNCH

**\$31.50 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).

**\*\*Upgrade to a barista coffee experience for your guests for an additional \$4.50 per break\*\***

### **Includes:**

- Rustic sandwiches and wraps with assorted fillings (25% vegetarian)
- Fresh whole fruit basket

### **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 Tea or Afternoon Tea:*

**\$10.50 per person  
(Save \$7.00 pp!)**

## HOT LUNCH

**\$37.50 per person**

Served buffet style. Select two hot options.

### **Includes a crisp tossed salad**

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

**\*\*Upgrade to a barista coffee experience for your guests for an additional \$4.50 per break\*\***

### **Hot Options – select two:**

- Turkish Pulled lamb with pomegranate pearls, yoghurt and couscous
- Red wine & thyme braised beef on creamy mash **(GF)**
- Grilled marinated lemon and herb chicken pieces with garlic potatoes and aioli **(GF)**
- Moroccan pumpkin, spinach, & coconut curry on rice **(VE, GF, DF)**
- Chicken korma curry on rice with yoghurt **(GF)**
- Classic beef lasagne
- Italian style penne pasta and meatballs with spinach and parmesan
- Vegetable Moussaka **(V)**
- Pulled pork sliders with crisp apple slaw and chipotle mayo **(DF)**
- Beef, bacon and cheese sliders with pickles and relish

**Add seasonal whole fruit basket \$5 pp**

*Add Morning Tea or Afternoon Tea:*

**\$10.50 per person  
(Save \$7.00 pp!)**

## LUNCH BOXES (INDIVIDUAL)

Minimum order of six.

**LUNCH BOX #1** **\$24.00 each**

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

**LUNCH BOX #2** **\$30.00 each**

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

**LUNCH BOX #3** **\$30.60 each**

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

**LUNCH BOX #4** **\$35.50 each**

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

**LUNCH BOX #5 (GF)** **\$28.60 each**

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

# CANAPÉS

## CANAPÉS

**\$31.50 per person**

Minimum twelve people. Select five canapés.

One hour service.

### *Cold Canapés:*

- Roasted vegetable frittata with pepita pesto **(GF, V)**
- Vietnamese rice paper rolls with mint & coriander **(GF, DF, V, VE)**
- Parmesan tarts with Persian feta, caramelised onion, & semidried tomato **(V)**
- Carrot, cumin & chickpea tapenade on seed crisp **(GF, DF, V, VE)**
- Hot smoked salmon rillettes on dark rye crostini
- Goats cheese tart with red onion marmalade & caper berry **(V)**
- Sesame crusted seared tuna with soy pickled ginger sauce **(GF)**
- Smoked salmon on crisp potato rosti & horseradish cream **(GF)**
- Caprese salad skewer **(GF, V)**
- Mini chicken, chive & celery club sandwiches
- Peking duck pancakes with spring onion, cucumber & hoisin **(DF)**
- Dukkah crusted lamb backstrap on pumpkin blini
- Shredded pork belly & apple spoons with crunchy crackling **(GF, DF)**

### *Hot Canapés:*

- Mixed arancini [pumpkin, pea & parmesan, mushroom & thyme] **(GF, V)**
- Indian samosas with mango chutney **(DF, VE)**
- Seared scallops with tomato concasse, lemon & garlic butter **(GF)**
- Tandoori chicken skewers with raita **(GF)**
- Salmon & leek croquette with lemon aioli **(GF)**
- Lemon & herb chicken polpettini
- Sesame chicken satays with peanut sauce **(GF)**
- Thai beef meatballs **(GF)**
- Sticky pork belly with orange glaze **(GF, DF)**
- 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)**
- Pulled pork & caramelised onion cigars with apple relish

### *Additional Items*

**+ \$5.00 per person**

## PETITE DESSERTS

**\$6.50 each**

The perfect sweet ending for your cocktail party.

- Irish cream & white chocolate profiteroles
- Caramelised mango crème brûlée **(GF)**
- Rich chocolate marquis **(GF)**
- Fresh fruit kebabs with vanilla & honey mascarpone **(GF)**
- Citrus meringue tart **(GF)**
- Salted caramel & chocolate tart
- Raspberry cheesecake
- Eton Mess **(GF)**

## SLIDERS

**\$7.50 each**

Minimum order of twelve.

- Pulled pork sliders with apple slaw **(DF)**
- Panko crumbed chicken, rocket & brie with truffled aioli
- Beef, bacon & cheese sliders with smoky tomato chutney
- Roasted pumpkin, feta & pesto **(V)**

## GRAZING TABLE

**\$42.80 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*

**+\$13.70 per person**

# DINNER

## BUFFET

<b>Main Only</b>	<b>\$55.00 per person</b>
<b>Main + Dessert</b>	<b>\$67.40 per person</b>
<b>Three Canapes (Chef's Selection) + Main + Dessert</b>	<b>\$79.70 per person</b>

Minimum thirty guests.

### *Includes:*

- Crusty bread & butter
- Crispy Garlic & Herb Potatoes **(GF, DF, VE)**
- Roasted Vegetables **(GF, DF, VE)**

### *Carvery – select three:*

- Roast sirloin of beef with a cabernet stock reduction **(GF, DF)**
- Roast leg of pork with crackling & apple sauce **(GF, DF)**
- Garlic & rosemary roast leg of lamb **(GF, DF)**
- Lemon & herb chicken **(GF, DF)**
- Atlantic salmon fillets with salsa vierge **(GF, DF)**
- Scottsdale sliced leg ham with mustards (served cold) **(GF, DF)**

### *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 **(V)**

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

- Milk chocolate & caramel tart, macadamia nut crumble, & praline ice cream
- Vanilla & honey crème brûlée with almond shortbread **(GF)**
- Wild berry pudding, berry compote, & vanilla bean ice cream
- Dark chocolate fondant, cherry salsa, & double cream
- Citrus tart, macerated berries, & double cream
- Sticky date & banana pudding, butterscotch sauce, & vanilla bean ice cream
- Passionfruit curd Eton Mess, seasonal berries, & double cream **(GF)**
- Poached pear & frangipani tart, blueberry compote, & crème anglaise

## SHARED PLATTERS

<b>Main Only</b>	<b>\$56.20 per person</b>
<b>Three Canapes</b> (Chef's Selection) + <b>Main</b>	<b>\$71.70 per person</b>
<b>Main + Three Petite Desserts</b> (Chef's Selection)	<b>\$74.90 per person</b>

Minimum thirty guests.

### *Includes:*

- Crusty bread & butter
- Crispy Garlic & Herb Potatoes **(GF, DF, VE)**

### *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 feta & honey **(GF, V)**

## PLATED (ALTERNATE OR SET)

<b>Entree + Main</b>	<b>\$66.30 per person</b>
<b>Main + Dessert</b>	<b>\$74.90 per person</b>
<b>Entrée + Main + Dessert</b>	<b>\$93.00 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)**
- Five spice duck breast, Asian slaw, lime & coriander dressing **(GF)**
- Dukkah lamb backstrap, carrot velvet **(GF)**

### *Main – select two:*

- Herb crusted Atlantic salmon, grilled cauliflower risotto cake, seasonal greens, & salsa vierge **(GF)**
- Crispy skin chicken with spinach, roasted capsicum & feta, white wine cream reduction, & seasonal vegetables **(GF)**
- Market fish with a lime, chilli & prawn butter, wilted greens, & potato waffle crisp **(GF)**
- Grilled pork scotch fillet, celeriac mash, apple cider jus, & steamed greens **(GF)**
- Cape Grim filet mignon (cooked medium), confit swiss brown mushrooms, mash, red wine jus, & truffled bearnaise **(GF)** (POA surcharge)
- Timbale of slow cooked lamb shoulder with thyme & capers, potato pave, seasonal vegetables, red wine jus **(GF)**
- Grilled vegetable stack, sweet potato rosti, tomato & basil sauce **(GF, VE)**

### *Dessert – select two:*

- Milk chocolate & caramel tart, macadamia nut crumble, & praline ice cream
- Vanilla & honey crème brûlée with almond shortbread **(GF)**
- Wild berry pudding, berry compote, & vanilla bean ice cream
- Dark chocolate fondant, cherry salsa, & double cream
- Citrus tart, macerated berries, & double cream
- Sticky date & banana pudding, butterscotch sauce, & vanilla bean ice cream
- Passionfruit curd Eton Mess, seasonal berries, & double cream **(GF)**
- Poached pear & frangipani tart, blueberry compote, & crème anglaise

# CHILDREN'S MEALS

## CHILDREN'S MEALS

**\$35.00 per child**

Recommended for children under twelve.  
Pre-Order or chose two for alternate service.

### *To start:*

- Bread and Butter

### *Main:*

- Chicken nuggets with chips
- Fish with chips
- Cheeseburger with chips
- Roasted vegetable quiche with chips

### *Dessert:*

- Ice cream sundae with chocolate flake pieces and sprinkles
- Berry cheesecake
- Chocolate and caramel tart

***Most menu items can accommodate dietaries,  
please advise of allergies or intolerances***



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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.

**MATSON HOSPITALITY GROUP OF COMPANIES:**



~JOANNA'S JAMS~