

Lipscombe's
catering brochure



LIPSCOMBE LARDER
A World of Fine Foods



a world of catering excellence

At Lipscombe Larder catering is a labour of love.

Our artisan bread is hand crafted in our kitchens by our in-house bakers. We use the highest quality ingredients with no additives, preservatives or chemicals.

We rest our breads for 16-20 hours for fermentation. Density and size may vary depending on weather conditions and Mother Nature.

All our sourdough breads are made with our own culture. Our breads include 18 hour sourdough, French baguettes, olive toscano, Italian ciabatta, and jalapeno bread.

Our pastry chefs will allure you with their sweet temptations. Try a baked cheese cake, choose from a mouth watering range of gateaux, or treat yourself to a scrumptious flan. All lovingly prepared using fresh, high quality ingredients.

Talk to us about your personal requirements for a wedding, birthday or special occasion cake. Our cake list is available online at www.lipscombelarder.com.

Our award winning chefs prepare ready to cook delicacies for your dinner party, lunch, BBQ or special occasion. We also make gourmet hot takeaways and pre-prepared take home meals.

Together we make Lipscombe Larder a place that you can trust to provide for your next party, wedding, corporate lunch, product launches, celebrations, or an indulgent dinner party with friends.

Why not contact us for your next dinner party or function, lunch or evening meal. Simply tell us your needs and we will prepare everything for you!



how to order

Phone or use our online order form. We require at least 24 hours notice to prepare an order to our high standards of quality and presentation.

Platters cannot be mixed with other varieties to make one platter. This enables us to keep a high standard of presentation and quality.

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.

We will refund our \$3.50 platter hire charge when platters are returned to us with your invoice. You can pay with your credit card over the phone, or pay when you pick up your order.

We are at 527 Sandy Bay Road, Sandy Bay
Phone 03 6225 1135 Fax 03 6225 1158
Web www.lipscombelarder.com

All prices in this brochure include GST.

Busy at work? No time to cook dinner?

Let us do the work for you! Take a look at our selection...

Roasts: Pork loin, scotch fillet, boneless lamb leg

Vegetables: Mixed roasted vegetables

Curries: Butter chicken, thai red chicken or beef,
thai green chicken or beef

Noodle dishes: Singapore noodles, hokkien noodles
with chicken or beef, fried rice

We can make a dish of your choice – minimum 2kg/dish.

Thinking of entertaining at home? Let us do the cooking for you! We can also prepare BBQ packs tailored to your needs – just ask our friendly team of chefs!



rolls, sandwiches and wraps

sandwich platters **\$5.95pp**

Wholemeal, white, sourdough and grain, filled with the chef's selection of gourmet fillings. 1 per serve.

rolls and pide **\$6.95pp**

Wholemeal, white, sourdough and grain, filled with the chef's selection of gourmet fillings. 1 per serve.

bagels **\$6.95pp**

Filled with smoked salmon, cream cheese, brie and capers. 1 per serve.

mixed wholemeal and white flatbread wraps **\$6.95pp**

Filled with gourmet fillings. 1 per serve.

mini baguettes **\$6.95pp**

Filled with gourmet fillings. 2 per serve.

vegetarian

Vegetarian options are available.

gluten free

Gluten free options are also available.

All bread products are produced by our team of bakers on the premises at Lipscombe Larder.



canapes and finger foods

\$2.50pp

minimum order 12 serves per variety

- Harissa spiced chicken kebabs
- Satay beef kebabs
- Caramelised onion, roast pumpkin and blue cheese tartlet
- Cocktail beef pies with tomato relish
- Sausage rolls with tomato relish
- Tandoori chicken skewers served with mango chutney
- Smoked salmon and brie quiche in a pastry cup
- Mini toasts with smoked salmon, sour cream and roe
- Mini toasts with jamon serrano gorgonzola and relish
- Lamb meatballs with tzatziki
- Rice paper rolls with chicken or vegetables or mixed

Spring roll platter (approximately 60 pieces) \$40

Samosa platter (approximately 60 pieces) \$40

Mixed samosa and spring roll platter
(approximately 60 pieces) \$40



platters

cheese and fruit

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

Small Platter (serves 5-7)	\$35
Medium Platter (serves 8-10)	\$60
Large Platter (serves 11-15)	\$90

cold meat

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

Small Platter (serves 5-7)	\$35
Medium Platter (serves 8-10)	\$60
Large Platter (serves 11-15)	\$90

antipasto

Selection of marinated vegetables, cold meats and bread.

Small Platter (serves 5-7)	\$35
Medium Platter (serves 8-10)	\$60
Large Platter (serves 11-15)	\$90

mixed tasting platter

Chef's selection of the above platters.

Small Platter (serves 5-7)	\$35
Medium Platter (serves 8-10)	\$60
Large Platter (serves 11-15)	\$90

dip platter

Selection of delicious dips, served with crackers and specialty bread. Serves 8-10.

\$40

mini tart platter (minimum 10 serves)

\$6pp

Sweet lemon meringues and fruit tarts. 3 tarts per serve.



platters

roast chicken

Succulent Nichols free range chicken served with bread and condiments.

Small Platter (serves 5-7)	\$35
Medium Platter (serves 8-10)	\$60
Large Platter (serves 11-15)	\$90

seafood platter (available on request)

Assorted cold seafood selection with sauces, breads and lemons. Please phone for price.

sushi

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

Small Platter (serves 6-8)	\$35
Medium Platter (serves 8-12)	\$60
Large Platter (serves 12-16)	\$90

savoury breakfast platter **\$6.95pp**

Selection of ham and cheese croissants, savoury scones and quiche slices. Minimum 6 serves.

sweet breakfast platter **\$6.95pp**

Selection of scones with jam and cream, croissants, danish and muffins. Minimum 6 serves.

mixed cake platter **\$6.95pp**

Chef's selection of Lipscombe's gourmet desserts. Minimum 6 serves.

picnic boxes **minimum 2 serves**

- Sandwich or roll, juice, Tasmanian fudge and a muffin or pastry \$16pp
- Salmon and brie combination with fruit \$22pp

We can tailor any picnic lunch to suit your needs.



salads

traditional greek salad **\$26kg**

Fetta cheese, olives, cucumber, onions, tomato and cos lettuce, topped with a greek dressing.

garden salad **\$20kg**

Tomato, onion, cucumber, red capsicum and mesclun.

pasta salad **\$19kg**

Penne pasta, pesto, freshly cooked chicken and tomato. Vegetarian option also available.

crunchy coleslaw **\$23kg**

Red and green cabbage, celery, capsicum and carrot with a homemade dressing.

caesar salad **\$26kg**

Cos lettuce, bacon, croutons, parmesan cheese and poached egg, topped with our chefs caesar dressing.

potato salad **\$18kg**

Cocktail potatoes with spring onions, parsley, mayonnaise and a mustard dressing.

roast vegetable salad **\$18kg**

Seasonal roasted vegetables in a balsamic vinaigrette dressing.

5 bean mixed salad **\$19kg**

spicy lentil, pumkin and cashew **\$22kg**

beetroot and walnut salad with goats cheese **\$28kg**

fruit salad **\$25kg**

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

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