

MENU



WE FINE
PTY LTD

FUNCTIONS & EVENTS



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wefinecatering.com.au



management
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Light Snack



Morning/Afternoon Tea

Tea & Coffee
\$4.50 Per Person

Tea, Coffee, Cake or Biscuits
\$9.00 Per Person

Tea, Coffee, Cake & Biscuits
\$11.00 Per Person

Tea, Coffee, Selection of Muffins or Slices
\$13.00 Per Person

Platters

Cheese

3 Cheeses with Fresh Seasonal Fruit
\$80.00 per 10 People

Fruit

A Fine Selection of Seasonal Fruit
\$60.00 per 10 People

Light Snack

Mixed Sandwich Platter
Mini Sausage Rolls
Pizza
\$17.00 Per Person

Mixed Wraps
Selection of Gourmet Pies
Pizza
Sushi Selection
\$22.00 Per Person

Mixed Wraps
Selection of Gourmet Pies
Mini Sausage Rolls
Sushi Selection
Beef Slider
\$24.00 Per Person

Tea & Coffee
\$4.50 Per Person

Fresh Juice
\$4.00 Per Person

Menu prices are valid until 30th June 2025

Function



Menu Choice

2 Choice Main Course
\$37.00 Per Person

2 Main Course
2 Dessert
\$45.00 Per Person

2 Entree
2 Main Course
\$47.00 Per Person

2 Entrées
2 Main Courses
2 Desserts
\$55.00 Per Person

3 Entrees
3 Main Courses
3 Desserts
\$59.00 Per Person

1 Course Alternate Drop
2 Main Course
\$35.00 Per Person

2 Course Alternate Drop
2 Main Courses
2 Desserts
\$44.00 Per Person

3 Course Alternate Drop
2 Entrees
2 Main Courses
2 Desserts
\$54.00 Per Person

Entrée

- (GF) Grilled Steak Kebab— *Mediterranean Beef & Veg Skewers*
(V) Jalapeno Corn Fritters— *Packed with corn kernels and diced Jalapeno, Flash Fried served with Sracha Ranch Dipping Sauce*
(GF) Thai Style Prawn Cocktail— *Traditional Prawn Cocktail given a Spicy twist with additional of Red Chilli & Fresh Coriander*
(VG,VO) Truffle & Wild Mushroom Arancini— *Risotto Ball infused with truffle, stuffed with mozzarella & breaded*
(DF) Peking Duck Spring rolls— *Encase with Duck confit, Flash fried, Chilli Ginger Soy & Citrus Zest*

Main Course

- (GF) Chicken Roulade— *Stuffed with Herb, Garlic, Spinach, Fetta & Tomato*
(GF,DF) Slow Roasted Beef— *With Roast Chat Potatoes, Seasonal Vegetables & Red Wine Jus*
(GF,DF) Rosemary & Garlic Lamb Leg— *With Roast Chat Potatoes, Seasonal Vegetables and Mint & Rosemary Red Wine Jus*
(DF) Cape Grim Beef Brisket— *18 Hour Cooked, Rubbed in Tennessee smoke house, spiced rum BBQ sauce and Greens*
(GF) Crispy Skin Roast Pork— *Meander Valley Crackling Roast Pork served with seasonal vegetables and Plum & Ginger Sauce*
Herb Crusted Tasmania Fish— *Pan Seared and finished with Beetroot Hollandaise*
(VG) Vegetable Lasagna Stack— *Layered Pasta with grilled Zucchini, Eggplant, Potato, Spinach & Onion with Creamy Ricotta Bechamel*

Dessert

- Sticky Date & Walnut— *Rich Sticky Date Pudding, covered in Butterscotch sauce and served with Ice-Cream*
Chocolate Mud Cake— *Chocolate Fudge Mud cake served with Ice-Cream and Berry Coulis*
Chef's Selection Cheesecake
(GF) Fresh Fruit Salad— *Served with Whipped Cream*

Function Menus are set for a minimum of 10 People,
Any Number above 40 must be Alternate Drop

Menu prices are valid until 30th June 2025

Premium



Menu Choice

2 Main Course
2 Dessert
\$57.00 Per Person

2 Entrées
2 Main Course
\$60.00 Per Person

2 Entrées
2 Main Courses
2 Desserts
\$68.00 Per Person

3 Entrées
3 Main Courses
3 Desserts
\$75.00 Per Person

2 Course Alternate Drop
2 Main Courses
2 Desserts
\$55.00 Per Person

3 Course Alternate Drop
2 Entrees
2 Main Courses
2 Desserts
\$68.00 Per Person

Entrée

(GF,V)

Arancini— *Chef's special choice of freshly made Arancini*

(GF,DF)

Thai Style Scallop Ceviche— *Sliced fresh Scallops cooked in Lime Juice, Garlic & Ginger with a twist of Thai Spices and Herbs*

(GF,DF)

Ginger Lime Prawn Cocktail— *Tiger Prawns tossed in Ginger Lime Dressing & Coriander*

(GF,VG)

Vegetable Croquettes— *Handmade potato balls with a mix of Vegetables coated with Breadcrumbs*

(GF,V,DF)

Sushi Rolls— *Vinegared Japanese Rice Rolled in Seaweed with Chicken, Seafood or Vegetarian Options*

optional

Main Course

Sous Vide Duck Leg— *Twice cooked and finished on the Grill, Served with Seasonal Vegetables and Plum & Ginger Sauce*

Bass Strait Scotch Fillet— *On Potato Gratin, Asparagus & Thyme Jus*

Wild Clover Lamb Shank— *Slow cooked Shank with Mint Gravy, Rosemary Braised in Devil's Corner Pinot Noir. Served with Paris Mash*

Grilled Pork Kassler 'Meander Valley'— *250g Smoked Pork Loin Cured Bacon served with Vegetables and Plum & Ginger Sauce*

Pan Seared Tasmanian Salmon— *Served with Potato Galette, Lemon Garlic Sauce and Broccolini*

Chef Selection of Arancini — *Balls formed in risotto rice and herbs.*

Dessert

(GF)

Chef's Selection Premium Mousse— *Cream Jelly layered under a Cookie Cream and topped with Coffee Cream Chocolate Mousse*

Sticky Date & Walnut— *Decadent Chocolate Pudding filled with Chocolate Sauce, Served warm to release the Molten runny Chocolate*

Chef's Selection Premium Cheesecake

(GF)

Fresh Fruit & Cheese Platter— *Served with Whipped Cream*

Function Menus are set for a minimum of 10 People,
Any Number above 40 must be Alternate Drop

Menu prices are valid until 30th June 2025

Carvery



Menu Choice

Two Course

2 Meats
2 Desserts
\$42.00 Per Person

Two Course

3 Meats
3 Desserts
\$47.00 Per Person

Three Course

2 Entrées
2 Main Course
2 Desserts
\$52.00 Per Person

Three Course

3 Entrées
3 Main Courses
3 Desserts
\$56.00 Per Person

Soup

(GF,V) Chef's Homemade selection

Entrée - (Alternative Drop)

- (GF) Chicken Satay — *Malaysian marinated Chicken, Coconut and Spices*
(GF,VG,DF) Tempeh Ribs — *Vegan Ribs with Smokey, savory and slathered in Barbeque Sauce*
(GF,DF) Scallops Crudo — *Fresh Scallops in a bed of citrus, Olive Oil & Fish Sauce*
(V) Arancini Balls — *Risotto Balls, stuffed and breaded served with Italian Napolitana Sauce*
(DF) Peking Duck Spring rolls — *Fucase with duck confit, flash fried, Chilli Ginger Soy & Citrus Zest*

Main Course

Choice of

Roast Scotch Fillet (Bass Strait)
Roast Lamb (Wild Cover)
Roast Pork (Meander Valley)
Roast Chicken

All Served with

Roast Root Vegetables
Baked Potatoes
Seasonal Greens
Baked Pumpkin
Minted Peas

Dessert

Choice of

Sticky Date Pudding
Chocolate Mud Cake
Chef's Selection Cheesecake
Chef's Selection Torte
Lemon Tart
Carrot Gateau
Fresh Fruit Salad — *Served with Whipped Cream*

Carvery Menu is set for a minimum of 30 People,
Home-Baked Bread Roll will accompany all Meals

Menu prices are valid until 30th June 2025

Christmas Set menu



Christmas Menu Choice

3 Meat Medley Main
\$33.00 Per Person

Main Course
2 Dessert
\$42.00 Per Person

2 Entree
Main Course
\$46.00 Per Person

2 Entrées
Main Courses
2 Desserts
\$54.00 Per Person

3 Entrees
Main Courses
3 Desserts
\$58.00 Per Person

2 Course Alternate Drop
Main Courses
2 Desserts
\$40.00 Per Person

3 Course Alternate Drop
2 Entrees
Main Courses
2 Desserts
\$52.00 Per Person

Soup

(GF,V)

Chef's Homemade selection

Entrée - (Alternative Drop)

(GF,V)

Arancini— *Chef's special choice of freshly made Arancini*

(GF,DF)

Thai Style Scallop Ceviche— *Sliced fresh Scallops cooked in Lime Juice, Garlic & Ginger with a twist of Thai Spices and Herbs*

(GF,DF)

Ginger Lime Prawn Cocktail— *Tiger Prawns tossed in Ginger Lime Dressing & Coriander*

(GF,VG)

Vegetable Croquettes— *Handmade potato balls with a mix of Vegetables coated with Breadcrumbs*

(GF,V,DF)

optional

Sushi Rolls— *Vinegared Japanese Rice Rolled in Seaweed with Chicken, Seafood or Vegetarian Options*

Main Course - (3 Meat Medley)

Traditional Roast Turkey

Glazed Ham (Premium Pandani)

Choice of

Roast Scotch Fillet (Bass Strait) or Roast Lamb (Wild Cover)

All Served with

Roasted Potatoes

Dutch Honey Carrots

Baked Pumpkin

Baked Cauliflower

Minted Peas

Dessert

Choice of

Traditional Plum Pudding

Brandy Snap Basket with Van Diemen's Ice Cream

Chef's Selection Premium Cheesecake

Pavlova

Fresh Fruit Salad— *Served with Whipped Cream*

Christmas Set Menus are set for a minimum of 10 People,
Any Number above 40 must be Alternate Drop

Menu prices are valid until 30th June 2025

Christmas Carvery



Christmas Menu Choice

Two Course

3 Meat Medley

2 Desserts

\$45.00 Per Person

Two Course

3 Meat Medley

3 Desserts

\$48.00 Per Person

Three Course

2 Entrées

3 Meat Medley

2 Desserts

\$56.00 Per Person

Three Course

3 Entrées

3 Meat Medley

3 Desserts

\$60.00 Per Person

Soup

(GF,V)

Chef's Homemade selection

Entrée - (Alternative Drop)

(GF,V)

Arancini— *Chef's special choice of freshly made Arancini*

(GF,DF)

Thai Style Scallop Ceviche— *Sliced fresh Scallops cooked in Lime Juice, Garlic & Ginger with a twist of Thai Spices and Herbs*

(GF,DF)

Ginger Lime Prawn Cocktail— *Tiger Prawns tossed in Ginger Lime Dressing & Coriander*

(GF,VG)

Vegetable Croquettes— *Handmade potato balls with a mix of Vegetables coated with Breadcrumbs*

(GF,V,DF)

Sushi Rolls— *Vinegared Japanese Rice Rolled in Seaweed with Chicken, Seafood or Vegetarian Options*

optional

Main Course

Traditional Roast Turkey
Glazed Ham (Premium Pandani)

Choice of

Roast Scotch Fillet (Bass Strait)

or

Roast Lamb (Wild Cover)

All Served with

Roasted Potatoes

Dutch Honey Carrots

Baked Pumpkin

Baked Cauliflower

Minted Peas

Dessert

Choice of

Traditional Plum Pudding

Brandy Snap Basket with Van Diemen's Ice Cream

Chef's Selection Premium Cheesecake

Pavlova

Fresh Fruit Salad— *Served with Whipped Cream*

Carvery Menu is set for a minimum of 30 People,
Home-Baked Bread Roll will accompany all Meals

Menu prices are valid until 30th June 2025

Cocktail & Canape



Cocktail style events offer a sophisticated alternative to the traditional 'sit-down affair'. This style of event allows guests to move freely amongst themselves whilst sampling canapes and beverages.

Cocktail Party & Canape Selections

\$4.00 per choice per person

Hot

Seafood Voul a Vent
Pizza
Cheese & Bacon Arancini
Beef Burger Slider
Crumbed Camembert Bites
Lamb Kebab
Southern Fried Chicken
Sweet & Sour Pork Balls
Vegetable Pasties

Cold

Classic Tomato Bruschetta
Greek Salad Skewer
Assorted Wraps
Sushi Selection
Antipasto Kebab
Mexican Taquitos
Smoked Salmon Tartar
Cucumber Bites

Oysters Selections - (\$4.50 per choice per person)

Oysters Natural
Oysters Kilpatrick
Oysters Daleyfella
Oysters Spinach & Mornay
Oysters Chili & Cheese

Oysters Thai
Oysters Panko
Oysters Caviar
Oysters Atlantic

Menu prices are valid until 30th June 2025

Grazing



Our Grazing tables are lovingly prepared and constructed using a range of house made items, carefully selected cured meats and high-quality local cheese. We love assembling high quality produce into beautiful, mouth watering grazing platters. We work hard to find the best seasonal produce to assemble unique grazing platters and tables for your event. We enjoy connecting the style of our grazing tables to the individual settings, clients and concepts and are continually rethinking and reviewing to keep our ideas fresh. Grazing platters and tables are an excellent option for product launches. The beauty of our grazing platters and tables is that there is something for everyone, for all dietary requirements and it looks deliciously abundant.

Grazing Platter

Standard

Selection of Cheese
Cured / Shaved Meat
Dips
Assorted Crackers
Nuts
Fresh & Dried Fruit
\$120.00 (Serves 10)

Premium

Trio Tasmanian Cheese
Trio Cured Meat
Shaved Meat
Home Made Dips
Assorted Crackers / Flatbread
Wafer / Nuts
Fresh & Dried Fruit
\$150.00 (Serves 10)

Grazing Table

Small Table (20 Pax)

3 Cheese Varieties, 3 Meats, Breads, Crackers, Dip,
Nuts, Dried & Fresh Fruit
\$400.00

Medium Table (30 Pax)

3 Cheese Varieties, 3 Meats, Breads, Crackers, Dip,
Nuts, Dried & Fresh Fruit
\$580.00

Large Table (40-50 Pax)

4 Tasmanian Cheese Varieties, 4 Meats, Breads,
Crackers, Dip, Nuts, Olives, Dried & Fresh Fruit
\$800.00

Ultimate Table (60-80 Pax)

5 Tasmanian Cheese Varieties, 5 Meats, Breads,
Crackers, Dip, Nuts, Olives, Dried & Fresh Fruit
\$1200.00

Menu prices are valid until 30th June 2025

External Catering



We have a great Selection of Lunch and Catering Packs available. Let WE Fine Catering make it easy for you and order our combination of platters, tailored to any meeting or business situation. Warm up with a hearty meal during a winter dinner party or enjoy a fresh, light, lively menus at a summer BBQ or Christmas party.

Finger Food

Classic Canape Package

Sausage Rolls
Bacon & Parmesan Quiche
Meat Cocktail Pies
Pizza
Mac & Cheese Balls

\$23.00 Per Person

Premium Canape Package

Sushi Served with soy sauce & wasabi
Gourmet Wrap Selections
Italian Rice Balls
Chicken BBQ Skewer
BBQ Pork Char Siu
Mexican Taquitos

Gourmet Cocktail Pie Selections

\$30.00 Per Person

High Tea Package

Chicken, Mayo, Lemon Herb Sandwiches
Bacon & Parmesan Quiche
Vanilla Cupcakes with Buttercream Icing
Assorted Macarons
Scones with Jam & Cream
Housemade Slices

\$35.00 Per Person

Bar-B-Que

Standard BBQ Package

Thins BBQ Sausages
Chicken Skewers
Beef Burgers
Caramelized Onion
Potato Salad
Green Salad
Dinner Rolls

\$30.00 Per Person

Premium BBQ Package

Gourmet Sausages
Chicken Skewers
120g Scotch Fillet
Caramelized Onion
Potato Salad
Green Salad
Dinner Rolls

\$35.00 Per Person

Signature BBQ Package

Premium BBQ Pack plus
Replace Scotch Fillet with Eye Fillet Steak
Tasmanian Scallop Skewers
Tasmanian Salmon

\$45.00 Per Person

Menu prices are valid until 30th June 2025

External Catering



We Understand that your want an event that will make you stand out from the crowd, one that is modern and polished, but still seamless and professional. When it comes to catering for an event it has to be right first time, every time.

Platters

Fruit

A Fine Selection of Seasonal Fruit

Small \$60.00 (Serves 6)

Large \$100.00 (Serves 12)

Sandwich, Wrap & Rolls

Variety of Fillings

Egg, Ham, Tuna, Chicken & Vegetarian

Small \$60.00 (Serves 5)

Large \$95.00 (Serves 10)

Antipasto Platter

Salami, Olives, Grilled Vegetables, Dips,
Pickled Vegetables, Crackers & Salad Garnish

\$130.00 (Serves 10)

Party Platter

Sausage Rolls, Gourmet Party Pie,
Meat Cocktail Pies, Mini Cornish Pasties

\$95.00 (48 Pieces)

Asian Platter

Mixed California Sushi

Assorted Dim Sims

Spring Roll

Chicken BBQ

\$100.00 (40 Pieces)

Lunch Packs

Lunch Pack Basic

Variety filled Wrap

Home baked Muffin

Piece of Fresh Seasonal Fruit

Bottle of Water

\$22.00 Per Pack

Deluxe Pack

Gourmet filled Sandwich

Quiche

Home baked Muffin

Chocolate Bar

Piece of Fresh Seasonal Fruit

Bottle Water

\$24.00 Per Pack

Premium Pack

Chicken Teriyaki Salad

Fruit Salad

Cheese & Biscuits

Bottle of Water

\$28.00 Per Pack

Signature Pack

3 x Gourmet open Bruschetta's

Custard Tart

Fruit Salad

Bottle of Water

\$32.00 Per Pack

Menu prices are valid until 30th June 2025

WE Sweet Cakes



Our Products are handmade from scratch on site, by hand with nothing artificial. We provide a comprehensive range of fresh baked products including a huge selection of gluten free recipes, prepared with unsalted butter, fresh eggs, pure cream and fresh fruits.

With a serious love for all things delicious, your next birthday, anniversary, engagement, wedding or function will be an event to remember!

Along with our beautiful cakes we also offer cupcakes, dessert cups, slices and more.

Our Cakes

Premium Cakes

Base

- ◆ Sponge
- ◆ Chiffon
- ◆ Cheesecake
- ◆ Moist

- ◆ Chocolate
- ◆ Vanilla Bean
- ◆ Apple & Pear
- ◆ Carrot
- ◆ Zesty Orange
- ◆ New York Baked C/Cake
- ◆ Choc Honeycomb C/Cake

- ◆ Cookies & Cream C/Cake
- ◆ Chocolate Mint C/Cake
- ◆ Mixed Berry Cheesecake
- ◆ Cookies & Cream Mousse
- ◆ Strawberry Torte
- ◆ Choc Strawberry Torte
- ◆ Tiramisu Torte

Premium Single Layer

Medium - \$60.00

Large - \$90.00

Premium 2 Layer

Medium - \$80.00

Large - \$105.00

Signature Cakes

Base

- ◆ Mud
- ◆ Chiffon
- ◆ Cheesecake
- ◆ Moist

- ◆ Chocolate
- ◆ Vanilla Bean
- ◆ Choc Honeycomb C/Cake
- ◆ Tim Tam Cheesecake
- ◆ Malteser Cheesecake
- ◆ Jamaican Baked C/Cake

- ◆ Double Chocolate Mud
- ◆ Anvers Truffle C/Cake
- ◆ Toblerone Cheesecake
- ◆ Red Velvet Mud
- ◆ Black Forest Torte
- ◆ Honeycomb Caramel Fudge

Signature Single Layer

Medium - \$80.00

Large - \$105.00

Signature 2 Layer

Medium - \$100.00

Large - \$125.00

Menu prices are valid until 30th June 2025

External Catering



Venue Events

Room Hire

Centennial Inn—Steve's Grill	Half Day (4 Hours)	\$170.00
	Full Day	\$350.00
Tam O'Shanter Golf Club	Half Day (4 Hours)	\$100.00
	Full Day	\$200.00
External Catering Fee Within 50km Launceston	Includes Travel , Cleaning, Labour Etc.	\$280.00
External Catering Fee Outside 50km Launceston	Includes Travel , Cleaning, Labour Etc.	\$380.00

External Equipment Hire

Soup Warmer	\$75.00
Gravy Bain	\$60.00
Water Urn	\$75.00
BBQ	\$200.00
Bain Maree	\$200.00
Microwave	\$80.00
Hot Box—Medium 6 Shelf	\$170.00
Hot Box—Large 9 Shelf	\$210.00

Crockery

Dinner Plate/Bowl Porcelain White	\$1.70 Each
Dinner Plate/Bowl Stoneware	\$2.70 Each
Dinner Plate/Bowl—Black	\$2.70 Each

Cutlery

Cutlery—Premium	\$1.50 Each
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