

# SALT BAR

Grazing Stations + Cheese

# THE PROCESS

At **Salt Bar Hamilton**, we believe every gathering is an **opportunity to create something extraordinary**.

Whether you're planning an intimate celebration, a lively cocktail soirée, or a corporate event, our curated menus are designed to elevate your experience.

Drawing inspiration from Brisbane's vibrant culinary scene, our offerings blend local flavors with innovative twists, ensuring each dish and beverage delights the senses.

Let us **craft a memorable occasion** that reflects your unique style that leaves a lasting impression.

PERUSE



ENQUIRE



QUOTE



PLAN



CONFIRM



BEST TIME OF YOUR LIFE

# ANTIPASTO & CHEESE

minimums 30 guests | prices exclude GST & wait staff

\$32pp

parma, shaved aged salumi, chorizo  
artichokes, semi dried tomato, chargrilled courgette, marinated thyme feta, grilled pumpkin,  
olives pesto, chickpea hummus & sumac beetroot relish, baby pickled onions  
seasonal fruit  
selection of cheeses, boozy apricot & nuts  
lightly toasted flat bread, artesian breads

## ADDITIONALS

local honey frame \$195 each  
whole prosciutto with stand sliced to order \$295  
(additional staffing charge will apply)  
mini cinnamon sugar donuts \$1.95 each  
cold canapes \$3.95 each  
mini cheddar & chive scones \$1.95 each  
upgrade to French cheeses POA

# SEAFOOD

minimums 40 guests | prices exclude GST & Staffing

\$60pp

huon smoked salmon (80g pp) gf, df  
cooked king prawns (4pp) gf, df  
marinated & pickled seafood with fresh herbs (80g pp)  
gf, df  
freshly shucked Pacific oysters in half shell (2pp) gf, df

# ROASTED

minimums 40 guests | prices exclude GST & Staffing

\$55pp

choose two options, which will be carved by a chef at the station—additional chef charges apply

pommery mustard rubbed beef striploin with yorkshire puddings and horseradish relish (100g pp) df  
twice cooked anise pork belly with crackling shards and apple compote (100g pp) gf, df  
brown sugar glazed leg ham with a trio of mustards (100g pp) gf, df

served with freshly baked artesian rolls.

pricing includes styling of the station with rustic boards, condiments

# DESSERT

minimums 30 guests (choose three options) | prices exclude GST & Staffing

\$50pp

A selection of petite desserts:

Pineapple and coconut cake with citrus cream gf

Ricotta and chocolate cannoli v

Bitter lemon tart with meringue v

Mini Choux puff with creme patisserie v

Rocky road gt v

Walnut Brownie gf df v

Chinese Custard Tarts v

ALL MENUS REQUIRE CHEF AND WAITSTAFF. THEY ARE NOT DESIGNED FOR DROP STYLE CATERING.

MENUS DO NOT INCLUDE SERVICE STAFF OR EQUIPMENT.

ALL MEUE CATERING PRICES EXCLUDE GST

GLUTEN FREE = GF | DAIRY FREE = DF | VEGETARIAN= V | VEGAN= VEG

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