



The Stoaker Room Takeaway Catering Proposal

The Stoaker Room Catering is a truly unique dining experience, all the food is cooked in our renowned French Oak Pinot Noir wine barrel cookers, called Stoakers.

The Stoaker Room Takeaway Catering offers great value menus that showcase the amazing textures and flavours we get from our barrel cookers.

“CREATE A ROLL” TAKEAWAY MENU

The Stoaker Mezze Board

Stoaker terrine, duck rilette, smoky chicken thigh strips, Stoaker bacon, capsicum dip, smoked hummus, seasonal fruit & vegetables, artisan breads, crackers & chutneys

Create a Roll Buffet

Served separately on oak staves with serving utensils so guests can create their own plate or roll

Oak Stave platter of sliced grilled chicken thigh fillets *or* sliced baked ham

Oak Stave platter of sliced roasted sliced beef *or* sliced roast pork belly

Oak Stave platter of leafy greens and sliced salad vegetables

Selection of local cheeses on an Oak Board

Basket of artisan bread rolls

Chutneys, mustards and sauces

Sweet Board

Large Oak stave with individual portions of the slice

Individual pieces of chocolate brownie

Included

Serviettes, disposable plates and cutlery, platters, boards, baskets & serving utensils

Note: *Equipment to be returned to the Stoaker Room within 48 hrs of your event*

Pricing

10-20+ guests - \$40 per person including GST

20-30+ guests - \$36 per person including GST

30-40+ guests - \$33 per person including GST

