



The Trading Post  
*French Bistro*

## Catering menu

Pick up only. Order minimum 48h prior.  
Unless prior arrangement, pickup at the Trading Post  
from Wednesday to Sunday.

### To start

Loaf of sourdough bread Batard	9.00
Smoked butter spread 100g	8.00
Bread and butter 2 - 4 serves	10.00
<b>Canapes 2 per person</b>	7.00
<b>Canapes 3 per person</b>	9.00
<i>Minimum 10 people</i>	
Choose from:	
Smoked salmon choux bun	
Beef skewer, blue cheese sauce GF	
Mushroom & walnut pate on sourdough toast VG	
Duck liver pate & confit onion on toast	
Goat cheese mousse with olive & honey drizzle on toast	

### Mains

<b>Whole Beef eye fillet Silver Fern</b>	
Cooked medium rare & ready to eat, served with two sauces on the side. Carved or not, your choice.	
Whole	126.00
(serves 10 to 12 people - 1.8 to 2 kg)	
Half	68.00
(serves 5 to 6 people - around 1kg)	
<b>Whole side of salmon</b>	120.00
Baked with fennel, lemon and capers & ready to eat. GF A whole side feeds 8 to 10 people & weighs 1.2 - 1.4 kg.	
<b>Ramara Tartiflette</b>	
Tartiflette is a traditional baked potato dish from Savoie, France. Potato with onions, bacon, cream, garlic & grilled washed rind cheese on top.	
Serves 4 people	65.00

## Salad and sides

*Medium size serves 4 - 6 people*  
*Large size serves 8 - 10 people*

### Mediterranena salad

Fennel, tomato, green leaves, capers, olives with a  
balsamic dressing. VEGAN & GF

Medium	36.00
Large	48.00

### Alpine salad

Lettuce, beetroot, walnut, gruyere cheese, apple &  
classic vinaigrette. VEGETARIAN & GF

Medium	36.00
Large	48.00

### Sauteed baby potato with garlic & herbs GF

Medium	30.00
Large	40.00

### Potato gratin dauphinois

A French classic, layered potatoes baked in milk, cream  
& garlic. GF

Medium	38.00
Large	52.00

### Seasonal green vegetables GF

Medium	38.00
Large	52.00

### Seasonal roasted vegetables GF

Medium	38.00
Large	52.00

### Dessert

<b>Dark chocolate mousse</b> , cocoa crumbs GF	
4 - 6 serves	36.00
<b>Lemon meringue pie</b>	
6 - 8 slices	42.00
<b>Layered mousse cake</b> . Choose from:	
Tiramisu (amaretto, coffee & cocoa)	
Blueberry & chestnut cream	
Black forest (raspberry & dark chocolate)	
Small 4 - 6 serves	48.00
Medium 8 - 10 serves	76.00
Large up to 20 serves	120.00
<b>Mini pavlova</b>	
Meringue, lemon curd, cream & seasonal fruit. GF	
Minimum order 10	
Each	5.00