



the
**WILD
KITCHEN**

LET'S CREATE MEMORABLE MOMENTS

The Wild Kitchen is all about celebrating the adventurous side of food.

Each experience is unique and reflects the environment in which it is created.

With a focus on quality and local & sustainable ingredients, the Wild Kitchen is not “meat or fish” catering, it’s a truly immersive and special experience.

The Wild Kitchen is perfect for Weddings, Events, Corporate Functions, Intimate Dinners and Media/Brand Activations.

HOW TO GET STARTED

1. Select a Package

A range of packages are available, or Sarah can work with you to create a unique menu to suit your needs.

2. Put your own special touch

Extras ranging from bespoke cakes, to cooking classes to satellite bars are available.

3. Receive a proposal

Proposals start from \$6,500 + GST for food + chef hire, bar staff, serve-ware, travel and accommodation.





SAMPLE MENU - HARVEST

Local Fresh Bread

whipped butter with olive oil and salt

Leg of Lamb

slow cooked for 6 hrs served with anchovies and green pepper dressing

Hung Chicken

with lemon verbena dressing

Fish on a Log

with chimichurri

Crispy Smoked Potatoes

with garlic chips

Whole Pumpkin Salad

with sorrel and pyengana cheese

Smoked Cabbage

with walnut slaw

Iceberg Salad

with sesame dressing and wakame

Hung Pineapple Dessert

with smoky coconut cream and wild honey syrup

\$80 pp + GST
(Minimum 80 guests)



SAMPLE MENU - GRAZING

Cheese

selection of curated local cheeses

Dips

roasted carrot and chickpea, cashew and parsley

Smoked ricotta

cooked with olive and parmesan, served with fire bread

Fire Cheeses

Bruny island otto cooked over the coals with rosemary
served with wild honey combe

Fresh Bread

cooked over coals

Lavash Crackers

home made (SG)

Tasmanian Olives

home marinated (SG)

Tasmanian Beer Nuts

home spiced (SG)

Crudités

iced young radish, carrots and split peas

Fresh Fruit

reflective of the season

Harvest menu + \$20pp + GST
(Minimum 50 guests)



CAKES

Unique Creation

As a qualified pastry chef, Sarah Glover work's directly with clients to help bring their cake dreams to life.

Sourcing only the finest local ingredients, each cake is a unique reflection of the occasion it's celebrating and the location and environment it's being enjoyed in.

Cakes: \$400+



WHAT ELSE?

Canapés

Menu available on request.

Dessert bar

Menu available on request.

Cooking classes

In the wild or in your kitchen.

... and whatever else your imagination can dream up.



WEDDING

Hannah & Stu - Satellite Island Magic

Grazing Cheese
Harvest Menu
Bespoke Wedding Cake
Service Staff

20 Guests



BRAND ACTIVATION

Pony Rider - New Collection Launch

Media & Content Creators

Mobile Bar

Oyster Station

Harvest Menu

Dessert Bar



CONTENT CREATION

Unyoked

Recipe creation

Unyoked recipe book

Fit-out consult on cabin kitchens

Food program development

In cabin provision development







GET IN TOUCH

Inquiry form

[Online inquiry form](#)

Contact via email

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