



Hot and Cold Platters

Value range:

- Finger sandwiches \$50
- Wraps \$60
- Croissants \$60
- Breakfast wraps \$60
- Freshly baked muffins \$50
- Fruit \$60
- Scones \$60
- Sausage rolls \$60
- Quiche \$60
- Frittata \$60
- Mini cakes \$60
- Sliders \$60
- Veggie crudités \$50
- Sushi \$60
- Danishes \$60
- Mini doughnuts \$60
- Brownie bites \$60
- Mini pizzas \$55
- Potato skins \$60
- Cheese boards \$70
- Salad \$50
- Party pies \$50

Hot Platters – exclusive range

(ideal for finger food buffets)

\$70-\$100 per platter

- Pumpkin and mozzarella arancini balls (vegetarian)
- Mini bruschettas (vegetarian)
- Pulled pork and Asian slaw sliders
- Quiona fish cakes
- Premium frittata (Vegetarian options and Gluten Free)
- Gourmet mini pies, sausage rolls etc
- Tempura prawns and sweet chilli dip
- Green tea infused teriyaki chicken skewers
- Lemon pepper squid with chilli lime mayo
- Vol au vonts
- Antipasto
- Flavoured wraps and bread selections
- Cucumber, cream cheese and smoked salmon bites
- Falafals
- Grazing boards (sweet and savory)
- Macarons
- Halloumi skewers
- Scallops (different options available)
- Pork belly bites with a cantonese sauce

Pop up event stalls

(festivals and outdoor events)

Price upon quotation

- Pie n chips (with gravy and curry sauce options)
 - Steak and ale
 - Chicken and mushroom
 - Vegetable
 - Chicken curry
- Burgers/sliders n chips
 - Pulled pork
 - Halloumi and mushroom
 - Premium beef
 - Lamb kofta
- Curry n rice (British style)
 - Butter chicken
 - Chicken tikka masala
 - Potato and chickpea
 - Pappadums, chutneys and naan bread
- Traditional British fish n chips
- Hot doughnuts
 - Cinnamon
 - Nutella
 - Sugared

Children's Parties

Ask us about our kids party packages. Packages available for as little as \$13 per child, delivered.

Whole Cakes and Bakes

Select from a range of home-made style cakes or themed creative cakes. Cakes start from \$60, delivered.

Banquet (plated or buffet)

From \$20 per head. Price upon quotation

Around the world:

- Indian theme – curries, rice, naan, onion bhaji, sundries
- Chinese theme – mains, rice, noodles, prawn crackers, sundries
- Italian theme – Pasta, pizza, garlic bread
- British theme – pies, fish n chips, curry
- BBQ – meats, vegetable kebabs, buns, salads

Modern cuisine:

Continued on page two



Banquet (plated or buffet)

From \$35 per head. Price upon quotation

Modern cuisine

Breads:

- A variety of fresh bread are provided with each order in this section including butter portions.

Soup options:

- Hearty Italian minestrone (Vegetarian)
- Carrot and coriander
- Sweet potato and root veg
- Spicy chicken and noodles

Salad options:

- Strawberry, cucumber and mango on a bed of mescaline with balsamic chickpeas in a light lemon dressing (Gluten Free and Vegan)
- Peri Peri chicken with mescaline, sweet potato, feta and red onion drizzled in a delicate olive oil (Gluten Free)
- Traditional Caesar salad
- Waldorf Salad – apples, walnuts and sultanas on a bed of mescaline (nut warning will be provided)
- Wild mushrooms tossed with rocket and lentils drizzled in a ranch dressing (Gluten Free and Vegetarian)
- Asian slaw mixed with potato salad

Vegetable options:

- Steamed broccolini and baby spinach (Vegan and Gluten Free)
- Wilted Pok Choi and peas with cumin spice (Vegan and Gluten Free)
- Steam medley of summer vegetables
- Stuffed roasted capsicums
- Honey-glazed winter root vegetables
- Sweet pea and pearl onion in a cream reduction
- Roast pumpkin and sweet potato
- Cauliflower cheese

- **More options available upon request**
- **Menus reflect seasonal changes**
- **All dietary requirements catered for**

Main meal options:

- Grilled Salmon and lemon with butter caper reduction (Gluten Free)
- Fillet of Pork with sticky Cantonese sauce
- Oven roasted Lamb forequarter with mustard jus (Gluten Free)
- Chicken enroute with a light cream garlic sauce
- Wild mushroom risotto (Gluten Free and Vegetarian) – parmesan will be available to flavour to individual taste
- Mixed Vegetable and lentil moussaka (Vegetarian and Gluten Free)
- Sirloin steak with garlic and rosemary butter (Gluten Free)
- Prawn linguine, fresh lemon and bruschetta mix infused (Gluten Free)
- Roast chicken breast coated in a herb crumb with lemon, garlic and basil dressing
- Pan-fried Barramundi in a creamy Champagne sauce
- Oven Roasted Pork belly in a Cider of jus
- Medium-spiced authentic Indian Chicken Tikka Masala
- Classic Cottage Pie
- Wild Mushroom Risotto (vegetarian and Gluten Free) – parmesan will be available to flavour to individual taste
- Lamb hotpot
- Seafood paella
- Traditional British roast beef with gravy
- Chicken breast stuffed with brie and wrapped in prosciutto served with Cranberry sauce
- Vegetable Lasagne (vegetarian)

Dessert options:

- Modern Eton Mess - crumbled crisp meringue, softly whipped cream and marinated strawberries
- Home-made lemon cheesecake
- Sticky toffee pudding with butterscotch sauce
- Apple Crumble and custard with cinnamon sprinkles
- Whole cakes and cheesecakes (your choice of flavour)

Fruit and cheese platters

- Seasonal fruits
- Light cheeses with crackers