

CATERING MENU 2025/26

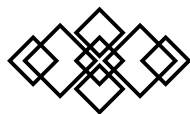


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BREAKFAST / BRUNCH MENU

PICK 3 ITEMS \$18 + GST PP (ADDITIONAL ITEMS \$6 + GST PP)

(MINIMUM 6 PAX, DELIVERY CHARGES APPLY)

- Mango chia cup with yoghurt and diced mango
- Butterfly Pea chia cup with yoghurt and blueberries
- Matcha chia cup with yoghurt and green kiwifruit
- Housemade granola, berry couli and yoghurt
- Fresh cut seasonal fruit individual serve
- Croissant with ham and cheese
- Small bacon and egg focaccia buttie
- 1/2 bagel with smoked salmon and cream cheese
- Kumara rosti with feta, tomato relish and pesto

MORNING / AFTERNOON TEA MENU

PICK 3 ITEMS \$18 + GST PP (ADDITIONAL ITEMS \$6 + GST PP)

(MINIMUM 6 PAX, DELIVERY CHARGES APPLY)

- 3 pieces club sandwich
- Chefs daily hot savoury
- Chefs daily savoury scone
- Chefs daily sweet muffin
- Chefs daily sweet loaf
- Chefs daily sweet slice
- Gluten free Brownie

Platterbox (savoury, sweet)

Medium \$159 + gst (suits 3-6 people)

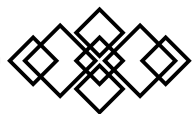
Large \$225 + gst (suits 7-10 people)

High Tea - finger sandwich, triangle sandwich, mini quiche,
salmon blini, 2 sweet treats \$29 + gst pp (minimum 6)

Serviettes \$1.50 + gst / pack of 30

Disposable plate \$0.20 + gst each

Bamboo disposable cutlery - knife, fork, spoon \$0.20 + gst each





LUNCH MENU

Recommended 3-4 items pp (minimum 8 pax)

- Chefs daily large rolls, sandwiches, croissants and wraps \$7.50 + gst each
- Chefs daily quiche \$6 + gst each
- Chefs daily individual serving salad \$7 + gst each
- Chefs daily pie \$6 + gst each
- Chefs daily sausage roll \$5 + gst each
- Chefs daily filo parcel \$6+ gst each
- Hot ham and cheese slider \$6 + gst each
- Smoked chicken, brie and cranberry slider \$6 + gst each
- Bagel with smoked salmon and herbed cream cheese \$8 + gst each
- Fresh cut fruit individual serve \$6 + gst each
- Chefs daily sweet muffin \$6 + gst each
- Chefs daily sweet loaf \$6 + gst each
- Chefs daily sweet slice \$6 + gst each
- Brownie \$6 + gst each
- 3 pieces Club sandwich \$6 + gst each

Ploughmans shared lunch \$24 + gst pp

Full day corporate catering

3 Morning tea, 3 lunch, 3 afternoon tea

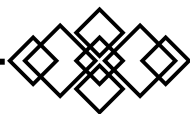
\$59 + gst pp (min 10 pax)

Serviettes \$1.50 + gst / pack of 30

Disposable palm leaf plate \$0.20 + gst each

Bamboo disposable cutlery - knife, fork, spoon \$0.20 + gst each

500ml Charles Honest Squeezed orange juice \$6 + gst each (min 8)





PLATTER MENU

Savoury, Sweet, Combination savoury and sweet, Brunch

Compact 30cm (suits 6-10 people) \$225 + gst
Big 50cm (suits 11-20 people) \$350 + gst
Enormous 70cm (suits 21-30 people) \$500 + gst

Fruit

Compact 30cm (suits 6-10 people) \$149 + gst
Big 50cm (suits 11-20 people) \$199 + gst
Enormous 70cm (suits 21-30 people) \$249 + gst

Seafood

(prawns, smoked mussels, marinated mussels, salmon pate, sliced smoked salmon, ika mata, served with with seafood sauce and lemon)

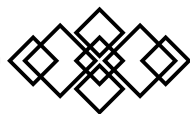
Compact 30cm (suits 6-10 people) \$245 + gst
Big 50cm (suits 11-20 people) \$375 + gst
Enormous 70cm (suits 21-30 people) \$530 + gst

Fresh Oyster Platter

Served on ice in half shell with minced shallots, chardonnay vinegar, and lemon
\$99 + gst per 2 dozen)

Picnic Basket (suits 2 people).

Perfect for a romantic picnic, a proposal, during wedding photos for the bride and groom. Includes personalised cookies.
\$109 + gst





PLATTERBOX MENU

Savoury, Sweet, Combination savoury and sweet, Brunch

Small (suits 1-2 people) \$99 + gst

Medium (suits 3-6 people) \$159 + gst

Large (suits 7-10 people) \$225 + gst

Fruit

Small (suits 1-2 people) \$69 + gst

Medium (suits 3-6 people) \$119 + gst

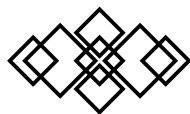
Large (suits 7-10 people) \$149 + gst

Wedding Morning Brunch Box

Small (suits 1-2 people) \$99 + gst

Medium (suits 3-6 people) \$159 + gst

Large (suits 7-10 people) \$225 + gst





NIBBLES GRAZING TABLE MENU

A SHOW-STOPPING EDIBLE STATEMENT!

Standard Flat Lay Table \$24 + gst pp

A simple yet delicious assortment of grazing nibbles stunningly displayed in a flat-lay style. Includes: Gourmet charcuterie, soft cheese, hard cheese, blue cheese, crackers, and artisan breads, hummus, dips, olives, baby gherkins, cornichons, dried fruit and nuts, fresh fruits, fresh vegetable crudites, honeycomb. Decorated with flowers and herbs. Includes serviettes.

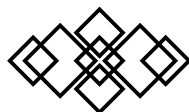
Stylish Tiered Table \$29 + gst pp

A stunning array of grazing nibbles displayed in an eye-catching tiered style with added decor.

Includes: Gourmet charcuterie, soft cheese, hard cheese, blue cheese, crackers, and artisan breads, dips, olives, baby gherkins, cornichons, dried fruit and nuts, fresh fruits, fresh vegetable crudites, honeycomb. Decorated with flowers and herbs. Serviettes included.

Deluxe \$39 + gst pp

When you really love food and want to impress with the best! Exclusive gourmet and artisan products including the most delicious cheeses we have sourced, incredible cured meats, divine smoked salmon, even the tastiest crackers available, alongside all the usual wonderful grazing table trappings. The most stunning delicious display of gourmet goodies. Serviettes included.





STANDARD CANAPES MENU

(SERVICE \$50/HR + GST PER 50 PEOPLE)

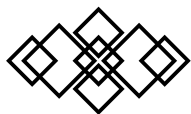
Suggested serving size 3 per person per hour if prior to a dinner, 5pp/hr if no dinner. Or can be added to grazing tables.

- Marinated honey and garlic chicken skewer (20 for \$100 + gst)
 - Marinated bbq pork and pineapple kebab (20 for \$100 + gst)
 - Mini pork meatball skewers with dipping sauce (30 for \$100 + gst)
 - Garlic crostini with roast beef and horseradish cream (25 for \$100 + gst)
 - Spinach feta parcels (25 for \$100 + gst)
 - Blini with cream cheese and smoked salmon (25 for \$100 + gst)
 - Caprese skewers (tomato, bocconcini and basil) (GF) (30 for \$100 + gst)
 - Pear and Brie tartlets with honey and walnut (25 for \$100 + gst)
 - Roasted pear and whipped blue cheese crostini with pear thyme honey (25 for \$100 + gst)
- Individual Charcuterie cups (\$12+gst each) -stylish and convenient for guests to move around with, filled with crackers, cheese, meat, fruit, antipasto and nuts

DELUXE CANAPES MENU

20 FOR \$120 + GST (SERVICE \$50/HR + GST PER 50 PEOPLE)

- Prosciutto cups with chevre, pear, rocket, walnut and honeycomb (GF)
- Venison turkish mini kebab with yoghurt sauce
- Scallop with pineapple salsa and plum Wasabi drizzle (GF)
- Duck breast, goats cheese mousse, cherry and hazelnut blini
- Beef tenderloin, mushroom duxelle, and prosciutto on puff pastry with Dijon sauce
- Smoked salmon and pickled red onion on wonton tostada with avocado mayo





GRANDE BUFFET MENU

\$40+ GST PP (MINIMUM 30 PEOPLE)

- 1 MAIN, 1 POTATO, 2 ACCOMPANIMENTS

ADD \$10+GST PP PER EXTRA MAIN

ADD \$5+GST PP PER EXTRA POTATO OR ACCOMPANIMENT

Mains options

- Pork Roulade with apple, walnuts and cranberries
- Honey Mustard Chicken Thighs (GF)
- 14 hour Caramelised Pulled Brisket (GF)
- Greek style Roast Lamb and gravy (GF)
- Slow Roasted glazed Champagne ham (GF)
- Vegan - Stuffed Portobello mushrooms (V,GF)

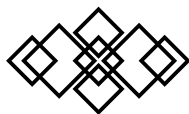
Potato options

- Garlic and Herb Buttered Gourmet Potatoes (V,GF)
- Crispy Crushed Roast Potatoes with Spit Roast Salt Flakes (V,GF)
- Roasted potato salad with herbs and pistachios(V,GF)

Accompaniment options

- Spinach, Pesto and Caper Creamy Penne Pasta Salad
- Rocket, Feta, Citrus and Avocado Salad (GF)
- Pumpkin, Spinach, Goat cheese and Red Onion Salad (GF)
- Green Goddess Salad (V,GF)
- Citrus slaw with sunflower and pumpkin seeds (V,GF)

Artisan bread/rolls and butter are included in the price.





DESSERT MENU

Buffet or family share \$12 + gst pp

- Pear and brioche bread and butter pudding with icecream
- Warm chocolate brownie, raspberry couli, and icecream
- White chocolate and raspberry baked NY cheesecake
- Nutella swirl baked NY cheesecake

Walk n fork Dessert cups \$7+gst per item pp

- Snickers
- Raspberry Fool
- Blackforest Trifle
- Mango cheesecake
- Salted caramel apple
- Coconut key lime pie
- Fruit Salad Cup with chocolate covered strawberries (GF,V - no chocolate)

Dessert grazing table \$24 + gst pp

A stunning tiered styled display of sweet treats that may include cookies, cupcakes, macarons, donuts, chocolates, lollies, and more. No two tables are the same.

Sweet Platter

30cm \$225 + gst

50cm \$350 + gst

70cm \$500 + gst

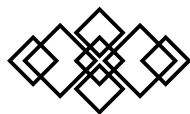
30 x Personalised cookies \$180 + gst

Cheese tower "Cake"

Superior cheeses selected from a gourmet cheesemonger, styled the Grace and Graze way.

Baby Stack 2.5kg 4 small wheels approximate cost \$350 + gst

Black Truffle Brie Stack 2.8kg 4 small wheels approx \$480+gst





WALK N FORK MENU

SERVED IN DISPOSABLE SERVEWARE WITH DISPOSABLE UTENSILS
(SERVICE \$50/HR + GST PER 50 PEOPLE)

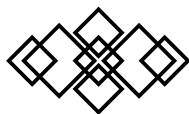
Entrée (2-3pp recommended. Pick and choose what you want)

- Marinated honey and garlic chicken skewer (20 for \$100 + gst)
- Marinated bbq pork and pineapple kebab (20 for \$100 + gst)
- Mini pork meatball skewers with dipping sauce (25 for \$100 + gst)
- Garlic crostini with roast beef and horseradish cream (25 for \$100 + gst)
- Spinach feta parcels (25 for \$100 + gst)
- Individual Charcuterie cups (\$12+gst each) -stylish and convenient for guests to move around with, filled with crackers, cheese, meat, fruit, antipasto and nuts

Mains \$12+ gst per item pp (2-3 pp recommended)

- Pulled pork slider with apple slaw
- Crispy chicken, cashew and ginger noodle salad
- Mango and chilli prawn cups with zucchini noodles
- Angus beef meatball with slow roasted tomatoes, fresh basil and bocconcini
- Felafel, pearl couscous, roasted red peppers, tzatziki (V)
- Ika Mata - raw fish marinated with lemon, cucumber, tomato, onion, fresh herbs and coconut milk

Dessert - Choose from our dessert menu





MAIN MEAL GRAZING TABLE MENU

A SHOW-STOPPING EDIBLE STATEMENT!

Stylish \$45 + gst pp

A stunning array of foods displayed in an eye-catching tiered style.

Includes: Gourmet charcuterie, soft cheese, hard cheese, blue cheese, crackers, and artisan breads, dips, olives, baby gherkins, cornichons, dried fruit and nuts, fresh fruits, fresh vegetable crudites, honeycomb. Additionally, smoked apricot glazed ham on the bone with incredible bread rolls and tasty slaw are included to fill up the tummies. Includes serviettes. Plates and cutlery optional extra.

Deluxe \$59 + gst pp

The creme de la creme of grazing table main meals.

Includes: smoked side of salmon with pomegranate and capers, prawn cocktail platter with mango dipping sauce, Eye Fillet beef, smoked glazed ham on the bone with incredible bread rolls and tasty salad, gourmet charcuterie meats, artisan cheeses, crackers, and artisan breads, olives, baby gherkins, cornichons, dried fruit and nuts, fresh fruits, fresh vegetable crudites with dips, honeycomb. Includes serviettes. Plates and cutlery optional extra.

DESSERT GRAZING TABLE

\$24 + gst pp

Absolutely beautiful and oh so delicious sweet treats that may include cupcakes, personalised cookies, dessert shooters, donuts, macarons, chocolates, lollies and much more. No two dessert tables are the same. If you want this to be set up around your cake we will happily do so. Includes serviettes and small disposable plates.

