

MENU 2025/26

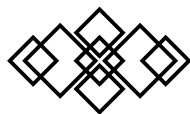


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## NIBBLES GRAZING TABLE MENU

### A SHOW-STOPPING EDIBLE STATEMENT!

Basic \$24 + gst pp (minimum charge 30 people)

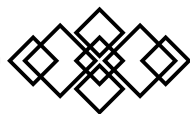
A simple yet delicious assortment of grazing nibbles stunningly displayed in a flat-lay style. Includes: Charcuterie, soft cheese, hard cheese, blue cheese, crackers, and breads, hummus, dips, olives, baby gherkins, cornichons, dried fruit and nuts, fresh fruits, fresh vegetable crudites.

Stylish \$29+ gst pp (minimum charge 30 people)

A stunning array of grazing nibbles displayed in an eye-catching tiered style. Includes: Blackforest Gourmet charcuterie, soft cheese, hard cheese, blue cheese, crackers, and artisan breads, homemade dips and pate, olives, baby gherkins, cornichons, dried fruit and nuts, fresh fruits, fresh vegetable crudites, honeycomb

Deluxe \$39 + gst pp (minimum charge 30 people)

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.





## MAIN MEAL GRAZING TABLE MENU

A SHOW-STOPPING EDIBLE STATEMENT!

Stylish \$45 + gst pp (minimum charge 30 people)

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

Includes: Blackforest Gourmet charcuterie, soft cheese, hard cheese, blue cheese, crackers, and artisan breads, homemade dips and pate, 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

Deluxe \$59 + gst pp (minimum charge 30 people)

The creme de la creme of grazing table main meals.

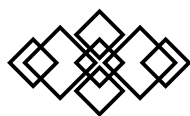
Includes: smoked side of salmon with pomegranate and capers, prawn cocktail platter with mango dipping sauce, Eye Fillet beef, smoked apricot glazed ham on the bone with incredible bread rolls and tasty salad, Blackforest Gourmet charcuterie meats, artisan cheeses, crackers, and artisan breads, olives,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

## DESSERT GRAZING TABLE

\$24 + gst pp (minimum charge 30 people)

(price reduces to \$20 + gst pp if you book the dessert grazing table as well as any of our other offerings that are greater than \$700)

Absolutely beautiful and oh so delicious sweet treats including cupcakes, personalised cookies, cheesecake, donuts, macarons, chocolates, lollies and much more. If you want this to be set up around your cake we will happily do so





## STANDARD CANAPES MENU

\$5 + GST PER ITEM (SERVICE \$50/HR + GST PER 50 PEOPLE)

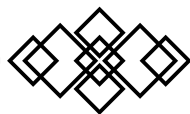
Suggested serving 3 per person per hour if prior to a dinner, 5pp/hr if no dinner.

- Tapenade Tartlets – French style olive tapenade resting on puff pastry topped with a cherry tomato and microgreens (V)
- Caesar Crostini - crispy garlic crostini with Caesar style chicken finished with panko breadcrumbs and parmesan
- Bruschetta with tomato, red onion and basil (V)
- Blini with chilli crab and spring onions
- Caprese skewers (tomato, bocconcini and basil) (GF)
- Pear and Brie tartlets
- Asian gochujang beef meatball – cocktail size meatballs with a mildly spicy Korean dipping sauce
- Crispy chicken bites with mustard mayo

## DELUXE CANAPES MENU

\$6+ GST PER ITEM (SERVICE \$50/HR + GST PER 50 PEOPLE)

- Prosciutto cups with chevre, pear, rocket, walnut and honeycomb (GF)
- Seared tuna and microgreens on Sesame wonton crisps
- Scallop with pineapple salsa and plum Wasabi drizzle (GF)
- Pea and herb Arancini balls with fresh mozzarella
- Roasted pear and whipped blue cheese crostini with pear thyme honey
- Golden polenta bites with sundried tomato, pesto and shaved parmesan (V)
- Beef tenderloin, mushroom duxelle, and prosciutto on puff pastry with Dijon sauce
- Salmon Rillettes – smoked salmon pate on a cucumber bed topped with toasted sesame seeds and microgreens (GF)





## PLATTER MENU

### Savoury, 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, mini whitebait fritters, served with with seafood sauce and lemon)

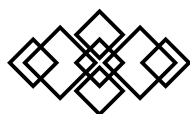
Compact 30cm (suits 6-10 people) \$245 + gst  
Big 50cm (suits 11-20 people) \$375 + gst  
Enormous 70cm (suits 21-30 people) \$530 + gst

### Fresh Oyster Platter

Served on ice in half shell with minced shallots, chardonnay vinegar, and lemon  
\$70 / dozen (minimum 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, Brunch

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

Medium (suits 3-6 people) \$149 + gst

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

### Fruit

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

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

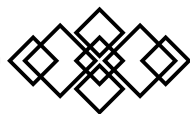
Large (suits 7-10 people) \$149 + gst

### Wedding Morning Brunch Box

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

Medium (suits 3-6 people) \$149 + gst

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





## DESSERT MENU

Walk n fork shooter size \$7+gst per item pp (2pp recommended)  
regular size \$14 + gst pp

- Tiramisu Shooter
- Raspberry Fool
- Blackforest trifle
- Caramel Apple Cheesecake
- Coconut Key Lime Pie
- Apple Rose Pies
- Strawberry Yoghurt Mousse Cake
- Blueberry Crumble Cheesecake
- Bourbon Caramel Cookie Dough Trifle
- Fruit Salad Cup with chocolate covered strawberries (V, GF)
- Real Rad Raw Slice (GF, V)
- Real Rad Raspberry brownie fruit pastry cream cup

Dessert grazing table \$24 + gst pp  
(price reduces to \$20 + gst pp if you book the dessert grazing table as well as any of our other offerings that are greater than \$35 + gst pp total)

### Sweet Platter

30cm \$225 + gst

50cm \$350 + gst

70cm \$500 + gst

2 dozen Personalised cookies \$170 + gst

2 dozen Mini decorated cupcakes \$180 + gst

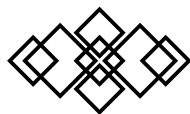
### Cheese tower "Cake"

Baby Stack 2.5kg 4 small wheels approximate cost \$340 + gst

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

Large 3 tier Stack 8kg 3 wheels approx \$660+gst

Wedding "Cake" Stack 7.5-8kg 5-6 wheels approx \$800-900+gst





## BREAKFAST / MORNING / AFTERNOON TEA MENU

PICK 3 ITEMS \$18 + GST PP (ADDITIONAL ITEMS \$6 + GST PP) (MINIMUM 8 PAX)

- Croissant with ham, cheese and tomato
- Hot ham and cheese slider
- Chicken, brie and cranberry slider
- Bacon and egg foccacia buttie (+\$2)
- Bagel with smoked salmon and cream cheese (+ \$2)
- Potato Rosti with feta, tomato relish and pesto (GF/V +\$2)
- Individual yoghurt, muesli and fruit (GF/V +\$2)
- Fresh cut fruit individual serve
- Daily hot savoury
- Club sandwich
- Daily sweet muffin or scone
- Daily sweet loaf or slice
- Brownie
- Daily stuffed cookie

Individual charcuterie cups \$15+ gst pp

Platterbox (savoury, sweet, combo or brunch)

Medium \$149 + gst (suits 3-6 people)

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

Bite size high tea - finger sandwich, triangle sandwich, scone, mini quiche,  
salmon blini, 3 sweet treats  
\$39 + gst pp (minimum 8)

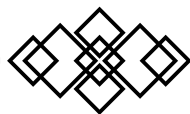
Optional

Serviettes \$4 + gst / pack of 25

Disposable palm leaf plate \$0.80 + gst each

Bamboo disposable cutlery - knife, fork, spoon \$0.30 + gst each

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







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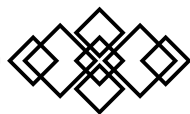
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## LUNCH MENU

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 \$6 + 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 cream cheese \$8 + gst each
- Fresh cut fruit individual serve \$6 + gst each
- Chefs daily sweet muffin \$6 + gst each
- Chefs daily savoury scone \$6 + gst each
- Chefs daily sweet loaf \$6 + gst each
- Chefs daily sweet slice \$6 + gst each
- Brownie \$6 + gst each
- Club sandwich \$6 + gst each

Ploughmans shared lunch \$25 + gst pp

Full day corporate catering

Morning tea, lunch, afternoon tea

\$55 + gst pp (min 10 pax)

Optional

Serviettes \$4 + gst / pack of 25

Disposable palm leaf plate \$1.00 + gst each

Bamboo disposable cutlery - knife, fork, spoon \$0.30 + gst each

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

