

<b>Bespoke Menus available on request - our Catering Manager will contact you to discuss menu options</b>		
<b>Simply complete our online catering request form advising:</b> <ul style="list-style-type: none"> <li>Budget per head or overall catering budget</li> <li>How many people</li> <li>Any menu preferences</li> <li>Specify dietary needs (gluten free, vegetarian, vegan)</li> </ul>		
<b>Per Cup</b>	<b>Hot Beverage</b>	
3.20	3.52	Coffee / Tea – Bio cups
3.45	3.80	Coffee / Tea - Ceramic
4.50	4.95	Coffee / Tea - Ceramic
4.00	4.40	Barista Coffee – Regular (from Café)
4.70	5.17	Barista Coffee – Large (from Café)
<b>Per Item</b>	<b>Cold Beverages</b>	
7.85	8.64	Orange Juice – 2ltr (10 serves at 200mls)
6.00	6.60	Sparkling Water – 0.5ltr (2 serves per bottle)
3.00	3.30	Sparkling Water – 0.25ltr (1 serve per bottle)
<b>Per portion</b>	<b>Baked Goods / Bakery</b>	
5.50	6.05	Cakes per portion
3.50	3.85	Assorted Biscuits
4.20	4.62	Assorted Gourmet Biscuits
<b>Per platter</b>	<b>Baked Goods / Bakery</b>	
55.00	60.50	Assorted Breakfast Platter
66.00	72.60	Fresh Seasonal Fruit Platter
55.00	60.50	Fresh Croissants and / or Scones (with jam and cream) platter
<b>Per portion</b>	<b>Sandwiches</b>	
8.50	9.35	Traditional Sandwiches
10.00	11.00	Gourmet Sandwiches
8.50	9.35	Gluten Free Sandwiches
<b>Per portion</b>	<b>Wraps (cut in half)</b>	
12.00	13.20	White Wraps
13.00	14.30	Gourmet Wraps (spinach, tomato)
11.25	12.38	Gluten Free Wraps



Per person		High Tea – High Tea Stand can be provided
8.75	9.63	High Tea Sandwiches (1.5 per portion) <ul style="list-style-type: none"> <li>• Smoked Salmon</li> <li>• Egg</li> <li>• Cucumber</li> </ul>
POA	POA	Menu for High Tea Stand can be provided upon request
Cost per salad bowl / platter		Salads – Salad bowl / platter or Boxed Individual portions
10.00	11.00	Pumpkin and Orange, Feta Salad
10.50	11.55	Pear, Beetroot, Cucumber, Goats Cheese Salad
10.00	11.00	Potato Salad
13.50	14.85	Pulled Pork with Greek Salad
11.25	12.38	Quinoa and Roasted Vegetables and Haloumi Salad
12.00	13.20	Thai Beef Salad with vermicelli noodles
11.75	12.93	Barley Nourish bowl with Soft Boiled Egg
2.50	1.65	• add Chicken per portion
2.00	1.65	• add Haloumi per portion
3.00	1.65	• add Salmon per portion
Charcuterie Plates and Platters – minimum 10 persons for all platters		
Cost per plate / platter		Small Plates (2-3 people per plate)
15.00	16.50	Selection of 1 cheese, 2 meats, olives, pickles and crackers
Medium Plates (3-5 people per plate)		
22.00	24.20	Selection of 2 cheese, 2 meats, olives, pickles, quince paste, crackers, fresh breads
Small Boards (2-3 people per board)		
40.00	44.00	Selection of 3 cheese, 3 meats, olives, pickles, chargrilled vegetables, quince paste, crackers, fresh breads
Medium Boards (up to 7 people per board)		
50.00	55.00	Selection of 3 cheese, 3 meats, smoked salmon, olives, pickles, chargrilled vegetables, quince paste, crackers, fresh breads
Large Boards (up to 10 people per board)		
120.00	132.00	A selection of Australian and French cheese: 1 hard, 1 semi-hard, 2 soft and 1 blue plus a selection of pressed meats, salamis, bresaola, ham, prosciutto, smoked salmon, pate, chargrilled vegetables, pickles, onion, assorted roasted nuts, crackers, fresh breads, grissini and others

Packages Morning Tea / Afternoon Tea – minimum 10 persons		
Cost per platter   Package 1 Morning Tea/ Afternoon Tea		
120.00	132.00	House-made Muffins, Banana Bread, Scones with Jam and Cream, Friands, Danishes
81.82	90.00	Seasonal Fruit Platter
Per person   Package 2F Lunch with Fruit Platter – minimum 10 persons		
16.50	18.15	Select a Traditional sandwich pack Select a Sandwich from Gourmet sandwich selection Seasonal Melon platter or skewers
Per person   Package 2 Lunch with Cheese Platter – minimum 10 persons		
18.00	19.80	Selection of Gourmet Sandwiches and Wraps Selection of cheese and crackers ( blue vein, semi-hard, soft and vintage) Crackers and breads
Per person   Package 3 Quiche and Salad – minimum 10 persons		
26.00	28.60	Home-made Garden Quiches, Frittata (vegetarian and gluten-free available) Select a salad from our menu Garden Salad and Green dressing Seasonal Melon platter Juice Sweet bites



CANAPES MENU 2023/2024		
Per unit		Amuse Bouche
3.64	4.00	Pumpkin Soup (winter) – 80ml per person
		<b>Cold Selection</b>
3.18	3.50	Chicken Parfait en Croute
4.09	4.50	Chicken Liver Pate
3.18	3.50	Duck Pancakes
5.45	6.00	Rice Paper Roles with Dipping Sauce
5.45	6.00	Seared Beef Fillet with Pickled Radish, Mustard Mayo on Burnt Brioche
5.45	6.00	Sushi - assorted
5.00	5.50	Brinjal Bruschetta
3.64	4.00	Eggplant pickled on Toasted French Stick
3.64	4.00	Avocado Mousse with chiffonade of lemon sorrel tartlets
5.45	6.00	Oysters Coffin Bay (South Australia)
5.45	6.00	Natural Lime Caviar, red wine eschallot, nam jim dressing
5.45	6.00	Home-made Salmon Roulades (citrus cream cheese), toasted pumpernickel, wasabi mayonnaise
4.55	5.00	Goats Cheese Tartlets, caramelized Apple puree, Chervil leaves
6.36	7.00	Terrine of Quail, confit of capsicum mayonnaise, toasted whole grain sourdough
5.45	6.00	Caramelized Onion tartlets, ricotta infused oregano oil, honey walnuts
		<b>Hot Selection</b>
4.55	5.00	Tempura and black sesame prawns, truffle and lime mayonnaise
5.00	5.50	Home-made Vegetable Spring Rolls
5.91	6.50	Pulled pork and Vegetable Spring Rolls
4.55	5.00	Truffled Mushroom Arancini
7.27	8.00	Scotch Egg with Quail Egg, roasted tomato chutney
5.45	6.00	Seared Scallops, smoked cauliflower puree, orange oil and baby chard
4.55	5.00	Grilled Polenta Fingers, olive tapenade, parsley oil mayonnaise
8.64	9.50	Mini Angus Beef Burgers: milk buns, pickles, smoked cheese, mustard mayonnaise, beetroot relish
Per unit		Asian Infusion
12.73	14.00	Master stock poached Chicken salad, home-made rustic coleslaw tossed with mixed Asian dressing, finished with toasted peanuts and crispy noodles
12.73	14.00	BBQ Beef tossed with Asian greens, on sticky rice, smoked sauced
12.73	14.00	Seared citrus-marinated Salmon, chargrilled vegetables on soft polenta (no garlic) charred root vegetables, citrus oil
Per unit		From the Past
14.55	16.00	Beer battered Fish bits, chips, Tartare sauce, lemon wedge
14.55	16.00	Hot spicy pineapple-cut squid, dusted with cornflour and flash fried, chunky potato, tossed lemon gremolata
14.55	16.00	Chicken schnitzel bites, spicy wedges, chipotle mayonnaise, lemon

Per unit		Sliders – all sliders served with chips (minimum 10 people)
9.00	9.90	Beef patties , smokey American cheese , tomato relish, BBQ sauce, mixed leaves
10.50	11.55	Southern Fried Chicken Poppers , American-style slaw , smokey American cheese , BBQ sauce
11.00	12.10	Pulled Pork, corn and tomato salsa, cucumber ribbons, pickled cabbage, Old Bay Mayonnaise, potato gems
9.00	9.90	Sweet potato, zucchini, roasted capsicum, spinach leaves, grilled haloumi cheese, wedges and smokey tomato ketchup
Per unit		Sweets
7.00	7.70	Chocolate Brownie Fingers (contains dark and milk chocolate, white chocolate, walnuts, egg, flour)
6.00	6.60	Lemon and Lime Tart (contains eggs, cornflour, butter)
		Mini Cheese Cakes – choose a flavour:
6.50	7.15	- mixed berries
6.50	7.15	- key lime style
6.50	7.15	- chocolate
8.00	8.80	Fairy Floss Rosewater infused cheesecakes
Per unit		Bespoke Set Menus
45.00	49.50	2-Course Chef Menu Set: Entrée and Dessert or Main and Dessert
55.00	60.50	3-Course Chef Menu Set: Entrée, Main and Dessert
25.00	27.50	Light Lunch Menu: Lunch and Dessert
40.00	44.00	2 Canapés Starter <i>or small Entrée</i> and 1-Course sit-down Menu
POA	POA	Degustation menus can be created on request and will be costed accordingly
Cost Per Person		High Tea Stands Menu
20.45	22.50	Plate 1 – Assorted Sandwiches
		3 types of finger sandwiches ( 1 finger per person)
		Plate 2 – Assorted Sweets
		Assorted cakes, mini scones and 3 types of finger sandwiches (1 unit per person)
		Plate 3 – Assorted Quiches
		Goats cheese and onion / smoked salmon and capers
		Plate 3 – Bruschetta
		Tomato bruschetta and baby basil
		Plate 3 – Rice Paper Rolls
		Mini rice paper rolls (prawn or tofu)