

2024

BREAD & BUTTA



CATERING MENU

AGRIBIO
BUILDING

LA TROBE SPORTS PARK
PAVILLION

LA TROBE SPORTS
STADIUM

OTHER SERVICES AND TERMS & CONDITIONS

A BIT ABOUT US

B&B catering services have been successfully catering for many events large & small on La Trobe University's Bundoora campus & various locations around Melbourne.

The following are suggestions only and we are happy to custom tailor a menu to meet your specific needs & budget.

OUR VENUES

Bread & Butta Cafe & Catering Services have been operating since 2015. Starting with our Cafe at La Trobe Universities AgriBio Building, and expanding to take on the catering services at La Trobe University's Sports Park development.

ORGANISING AN EVENT OR CONFERENCE?

Bread & Butta are experts at off site catering & have successfully catered for many small & large events! Everything from corporate BBQs at Flemington Race course, VIP catering at BMW, conference catering at Swinburne University to student BBQs for 1000+ people. We can organise everything from tailored menus to staff & equipment to ensure your event runs smoothly. Your delegates will remember how delicious & fresh the food & beverage service was at your function. We can design a custom menu based on your requirements such as budget, specific diets & location.

EQUIPMENT HIRE

Price available upon application

Bread & Butta has a range of equipment available for hire. From crockery, cutlery, glassware, public address system, BBQs, trestle tables & linen. We can also organise wait staff for your next event.

GIFT CARDS

B&B gift cards available upon request. Come speak to one of our friendly cafe staff to organise a B&B gift card.

TERMS & CONDITIONS

NUMBERS & DIETARY REQUIREMENTS

Final catering numbers are required 3 working days prior to the date of the event.

Late changes in final numbers or menu item changes may be accepted if possible

CHARGES

Prices for catering services are for Monday to Friday, deliveries between 8am & 4pm. Events outside of these hours, may incur an extra charge.

DELIVERY CHARGES

A \$15 delivery fee applies to each delivery made outside of the AgriBio Building at La Trobe University. (Monday to Friday)

- Weekend deliveries \$25 per delivery on campus
- Off campus deliveries vary depending on distance

PAYMENT

Payment is required within 30 days of the invoice being sent & can be paid via the payment section of our website. Invoices will be sent after the function/ catering has been completed.

We have direct debit & credit card facilities available at Bread & Butta Cafe located in the AgriBio building at La Trobe University.

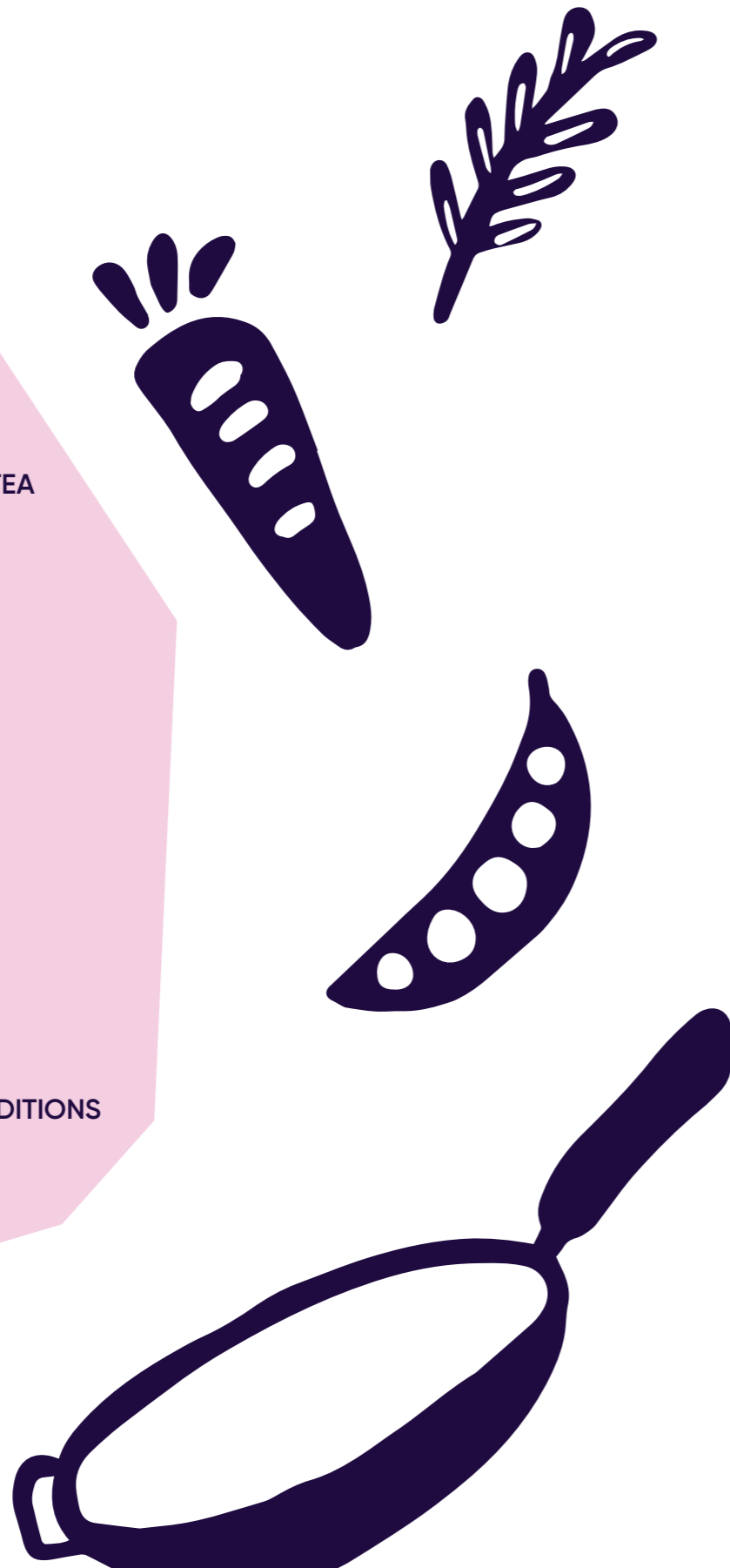
CANCELLATION POLICY

Cancellations within 2 working days of the event may incur a cancellation fee.

Late additions less than 24 hours may result in an extra fee.

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DIETARY KEY

GLUTEN FREE - **GF**

DAIRY FREE - **DF**

VEGETARIAN - **V**

VEGAN - **VGN**

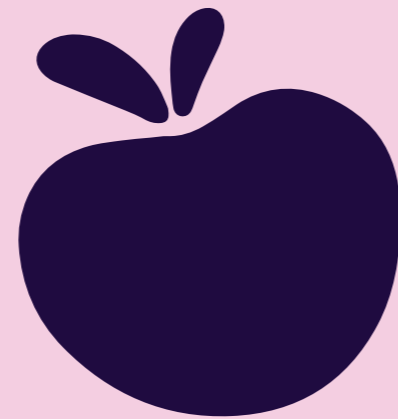
HALAL - **H**

THE TRAFFIC LIGHT SYSTEM

At Bread and Butta we are encouraging more of our clients to use the Traffic Light system to choose healthier options.

You can rest assured that we are choosing the freshest of ingredients for your breakfast, morning tea, lunch, dinner and events. Good food makes people feel good, gives people more energy and is essential to overall health and wellbeing. The wellbeing of your staff and meeting attendees is our business.

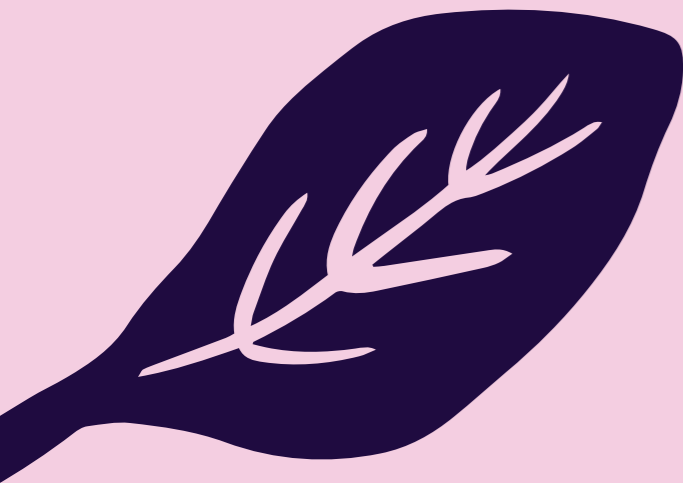
The Victorian Government's Healthy Choices guidelines use a traffic light system to categorise foods and drinks GREEN, AMBER or RED based on their nutritional value. Foods and drinks in the GREEN category are the healthiest choices. AMBER foods and drinks should be selected carefully and should only be eaten in moderation. Foods and drinks in the RED category are not essential. If they are consumed too often, or in large amounts, they can lead to weight gain and chronic diseases.



IMPROVING WELLBEING THROUGH HEALTHY EATING

The Food Standards Agency has developed a traffic light label that gives you independent expert scientific dietary advice to help you make healthier choices quickly and easily. Look for products with green, amber or red coloured labels next to them. These show you at a glance if the food you are thinking about choosing has low, medium or high amounts of fat, saturated fat, sugars and salt, helping you get a better balance.

Healthy eating is all about getting the overall balance right.



THE TRAFFIC LIGHT GUIDE

THE GREEN CATEGORY – BEST CHOICES

Foods and drinks in this category are the healthiest choices. They are usually:

Good sources of important nutrients
Lower in saturated fat, added sugar and/or salt
Lower in energy (kilojoules)
Higher in fibre

Green foods and drinks should always be available and they should be promoted as the best choices. Wherever foods and drinks are offered (e.g. retail outlets, vending machines and catering), at least 50% of choices should be from this category.

THE AMBER CATEGORY – CHOOSE CAREFULLY

Amber foods and drinks should be selected carefully and should only be eaten in moderation. Although these items may provide some good nutrients they can:

Lead you to take in too much energy (kilojoules)
Contain saturated fat, added sugar and/or salt

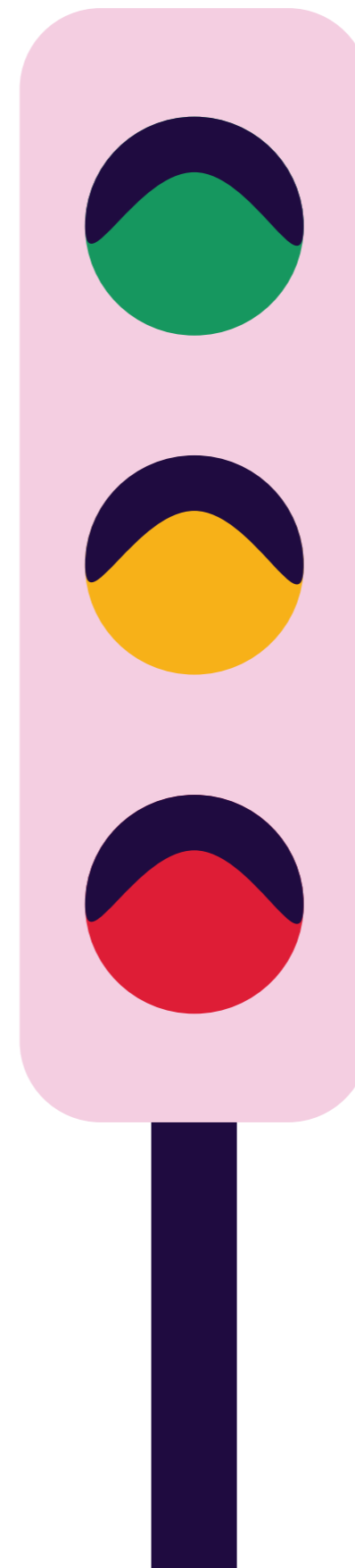
Amber foods and drinks may be offered, but should not dominate. They should not be promoted over GREEN choices.

THE RED CATEGORY – LIMIT

Foods and drinks in this category are not essential. If they are consumed too often, or in large amounts, they can lead to weight gain and chronic diseases.

High in energy (kilojoules)
High in saturated fat, added sugar and/or salt.
Low in important nutrients such as fibre.

Red foods and drinks should not be provided in workplace catering.



BREAKFAST, MORNING AND AFTERNOON TEA

BEVERAGES

COFFEE & TEA CHEST SELECTION ●

Selection of assorted teas including herbal teas & freshly brewed ground coffee. Disposable cups, teaspoons etc. included. *Alternative milks available

SINGLE SITTING \$4.40 PER PERSON
ALL DAY \$10.00 PER PERSON

LIPTON'S ICED TEA ●

Peach, mango, lemon and raspberry

\$4.60 EACH

GOLDEN CIRCLE ORANGE JUICE/ APPLE JUICE (350ML) ●

Individual bottled juices

\$4.00 EACH

YARRA VALLEY ORANGE JUICE OR APPLE JUICE (2LT) ●

Includes biodegradable cups

\$9.80 EACH

INDIVIDUAL SOFT DRINKS CANS (375ML) ●

Coke, Lift, Sprite etc.

\$3.60 EACH

SPARKLING MINERAL WATER (1.125LT) ●

Natural or flavoured, includes biodegradable cups

\$5.80 EACH

MT FRANKLIN STILL WATER (600ML) ●

Individual bottles

\$3.80 EACH

MT FRANKLIN SPARKLING WATER (450ML) ●

Individual bottles

\$3.80 EACH

* Oat, almond and lactose free milk available upon request for \$4.40 per bottle. Full cream, skinny and soy milk is included with all coffee and tea setups.

SAVOURY ITEMS

All savoury items have a minimum order of 6 pieces

SAVOURY MUFFINS ●

Warmed muffins; olive and feta, pumpkin and zucchini, served with tomato relish

\$5.00 EACH

MINI SAVOURY CROISSANTS ●

Served hot with ham and cheese, or tomato and cheese (V)

\$4.80 EACH

ASSORTED FINGER SANDWICHES (MINIMUM 12) ●

Chicken, egg mix, with lettuce and mayonnaise, cucumber and cream cheese

\$2.50 PER PIECE

MINI QUICHES ●

Lorraine, mushroom or spinach served with homemade tomato relish

\$3.80 EACH

EGG & BACON MUFFINS ●

Fresh egg and bacon filled english muffins with tasty cheese

\$5.80 EACH

SAVOURY SCROLLS ●

Vegemite and cheese, ham and cheese, spinach and cheese served with margarine portions

\$5.50 EACH

GLUTEN FREE SELECTION

All items have a minimum order of 6

GRANOLA YOGHURT CUPS (GF) ●

Vanilla yoghurt & GF granola with fresh mixed berries

\$6.00 EACH

ASSORTED FRIANDS (GF) ●

Blueberry or raspberry and white chocolate

\$5.00 EACH

FRUIT LOAVES/BREAD (GF) ●

Blueberry and banana, or apple and strawberry

\$5.50 PER SLICE

ASSORTED SLICES (GF) ●

\$5.80 EACH

MUFFINS (GF) ●

\$5.50 EACH

MACARONS (GF) ●

Pistachio, raspberry, chocolate etc

\$3.80 EACH

VEGAN SELECTION

FLOURLESS CHOCOLATE LAMINGTON (VGN) ●

\$5.80 EACH

FRUIT & NUT BAR (GF, VGN) ●

\$5.80 EACH

VEGAN SQUARE CAKE (GF, VGN) ●

Lemon syrup or choc raspberry

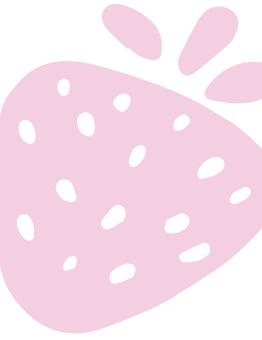
\$6.00 EACH

PEANUT BUTTER SLICE (GF, VGN) ●

\$6.00 EACH

CHOC BOUNTY SLICE (GF, VGN) ●

\$6.00 EACH



SWEET SELECTION

PETIT FOURS ●

Mini deluxe cakes and tarts

BISCUITS & COOKIES (APPROX 3 EACH) ●

An assortment of handmade butter biscuits and deluxe assorted cream filled cookies served on a platter

MINI DANISH PASTRIES ●

Apricot, apple, blueberry

ASSORTED SLICES ●

Served on a platter, these may include a combination of lemon, hedgehog, rocky road, peppermint, cherry slice, caramel etc.

MUFFINS ●

Triple chocolate, raspberry and white chocolate, orange and poppyseed, blueberry, banana

LARGE ICED DOUGHNUTS ●

Chocolate, strawberry, pineapple

HOMEMADE SCONES (MINIMUM 6) ●

With strawberry jam and cream

MINI CUSTARD TARTS (MINIMUM 12) ●

FROSTED CARROT CAKE ●

Moist and sweet carrot cake topped with cream cheese icing and walnut pieces

WALNUT & BANANA BREAD ●

\$4.20 EACH

\$4.00 PER PERSON

\$4.00 EACH

\$5.40 EACH

\$5.50 EACH

\$4.80 EACH

\$4.80 EACH

\$4.20 EACH

\$5.80 PER SLICE

\$5.80 PER SLICE

LUNCH PACKAGES

LUNCH PACKAGES

Served on platters

GRAB & GO LUNCH BAGS

Individual bags

MINIMUM OF 6 PEOPLE

MINIMUM OF 6 PEOPLE

LUNCH PACKAGE #1 ●●

Assorted point sandwiches (6points)
Seasonal sliced fruit platter
Selection of cheeses and crackers
Orange or apple juice
Mineral water

\$22.00

LUNCH PACKAGE #2 ●●●

Mini baguettes or wraps
Seasonal sliced fruit platter
Selection of cheeses and crackers
Assorted slices
Orange or apple juice
Mineral water

\$25.00

LUNCH PACKAGE #3 ●●●

White and wholemeal sourdough vienna loaf
Sandwiches
Seasonal sliced fruit platter
Selection of cheeses and crackers
Assorted slices
Orange or apple juice
Mineral water

\$26.00

LUNCH PACKAGE #4 ●●●

Mini baguettes or wraps
Assorted sushi platter
Seasonal sliced fruit platter
Selection of cheeses and crackers
Assorted slices
Orange or apple juice
Mineral water

\$28.00

GRAB & GO #1 ●●

Your choice of large filled roll/wrap/sandwich
Muffin or slice
Whole fruit
Bottled water

\$20.00

GRAB & GO #2 ●●●

Your choice of large filled roll/wrap/baguette
Muffin or slice
Whole fruit
Cheese & crackers
Bottled water or juice

\$23.00

GRAB & GO #3 ●●●

Your choice of large filled roll/wrap/baguette
Sushi twin pack
Muffin or slice
Whole fruit
Bottled water or juice

\$24.00

PACKAGE PRICES ARE
PER PERSON

PLEASE SPECIFY ANY
DIETARIES REQUIRED

GF ADDITIONAL \$2
PER PERSON



CONFERENCE PACKAGES

Served on platters

MINIMUM OF 20 PEOPLE

ESSENTIAL ●●

HALF DAY PACKAGE #1 \$40.00

~ON ARRIVAL AND AVAILABLE ALL DAY~

- Freshly brewed coffee and assorted tea
- Orange and apple juice
- Seasonal whole fruit
- Complimentary water fountain

MORNING TEA

- Mini danish pastries
- Ham and cheese croissants
- Cheese and tomato croissants

LUNCH

- Assorted wraps and sandwiches
- Assorted sushi platter
- Selection of cheese and crackers
- Assorted slices

FULL DAY PACKAGE #1 \$55.00

~ON ARRIVAL AND AVAILABLE ALL DAY~

- Freshly brewed coffee and assorted tea
- Orange and apple juice
- Seasonal whole fruit
- Complimentary water fountain

MORNING TEA

- Mini danish pastries
- Ham and cheese croissants
- Cheese and tomato croissants

LUNCH

- Assorted wraps and sandwiches
- Assorted sushi platter
- Selection of cheese and crackers
- Assorted slices

AFTERNOON TEA

- Homemade scones served with jam and cream
- Fresh fruit skewers
- Assorted slices



PREMIUM ●●

HALF DAY PACKAGE #2 \$50.00

~ON ARRIVAL AND AVAILABLE ALL DAY~

- Freshly brewed coffee and assorted tea
- Orange and apple juice
- Seasonal whole fruit
- Complimentary water fountain

FULL DAY PACKAGE #2 \$60.00

~ON ARRIVAL AND AVAILABLE ALL DAY~

- Freshly brewed coffee and assorted tea
- Orange and apple juice
- Seasonal whole fruit
- Complimentary water fountain

LUNCH

- Mini gourmet bagels
With smoked salmon and crème fraiche or turkey, cranberry sauce and brie or leg ham and seeded mustard
- Assorted sushi platter
- Hot pastries platter
Assortment of mini pies, sausage rolls and quiches served with relish
- Spinach and ricotta rolls

LUNCH

- Mini gourmet bagels
With smoked salmon and crème fraiche or turkey, cranberry sauce and brie or leg ham and seeded mustard
- Assorted sushi platter
- Hot pastries platter
Assortment of mini pies, sausage rolls and quiches served with relish
- Spinach and ricotta rolls

AFTERNOON TEA

- Fresh fruit skewers
- Assorted petit fours



POST CONFERENCE ●

\$40.00

- 1hr beverage package, including staff to serve
- 3 canape options from the list below

CANAPES

- Peking duck crepes
- Sushi
- Bao buns
- Gourmet mini pies
- Chicken, beef or lamb satay skewers
- Homemade sausage rolls
- Croquettes
- Arancini balls
- Sliders
- Fish and chips

PACKAGE PRICES ARE PER PERSON

PLEASE SPECIFY ANY DIETARIES REQUIRED

GF ADDITIONAL \$2 PER PERSON



DESIGN-YOUR-OWN LUNCH

BREADS

MINIMUM OF 6 PEOPLE

CLASSIC TRIANGLE CUT SANDWICHES ●

Brown, white and wholegrain bread with assorted fillings (we recommend one and a half sandwiches per person)

\$6.90 4 POINTS
\$9.60 6 POINTS

GLUTEN FREE SANDWICHES ●

brown, white and wholegrain bread with assorted fillings (we recommend one and a half sandwiches per person)

\$7.40 EACH

MINI FARMHOUSE ROLLS ●

Assorted rolls including seeded, white and wholegrain baguettes with gourmet fillings (we recommend two rolls per person)

\$5.20 EACH

PAVE ROLLS ●

Schwob's Swiss Bakery white or multigrain long rolls with assorted fillings

\$9.90 EACH

SOUR DOUGH VIENNA LOAF SANDWICHES ●

Schwob's Swiss Bakery white and wholemeal gourmet breads with assorted fillings

\$9.90 EACH

RIBBON SANDWICHES (3 FINGERS PP) ● **\$8.00** EACH

White and brown bread with a variety of tasty fillings

GOURMET WRAPS (2 PP) ●

Assorted fillings including vegetarian (GF additional \$2.00 pp)

\$9.60 EACH

FRENCH BAGUETTES (2 PP) ●

Assorted fillings including vegetarian (GF additional \$2.00 pp)

\$9.60 EACH

OTHER LUNCH ITEMS

All savoury items have a minimum order quantity of 6 pieces

MINIMUM OF 6 PEOPLE

SUSHI HAND ROLLS (CUT IN 4) ●

Variety cut up and served with soy, ginger and wasabi

\$5.20 PER ROLL

CHICKEN SCHNITZEL SLIDERS ●

Served with Sriracha mayo and homemade coleslaw

\$6.60 EACH

PULLED PORK SLIDER ●

Served with smoky bbq sauce and coleslaw on a brioche bun

\$6.60 EACH

GOURMET QUICHES ●

Spinach and Feta, Quiche Lorraine and Pumpkin and Leek quiche available. Served with homemade tomato relish, biodegradable cutlery included

\$9.50 EACH

HOUSE MADE FRITTATA ●

Spinach and sun-dried tomato or bacon and zucchini. Served with homemade tomato relish, biodegradable cutlery included

\$9.50 EACH



SALAD MENU

INDIVIDUAL SERVES

MINIMUM 6 PEOPLE

\$13.50 EACH

LARGE SALAD BOWLS

FEEDS 6-8 PEOPLE

\$70 EACH

Garden Salad \$40*

TURMERIC SPICED CAULIFLOWER SALAD ●

(DF, GF, VGN)

ROAST CARROT & BROWN RICE SALAD ●

(GF, V)

TRADITIONAL COLESLAW ●

Carrot, cabbage and red onion tossed in a flavourful creamy dressing (Vegan if requested)

GARDEN SALAD ●

Classic garden salad, lettuce, tomato, cucumber and thinly sliced red onion

POTATO SALAD ●

Classic potato salad, perfectly cooked potatoes tossed with spring onions and a creamy dressing

CHARRED BROCCOLI SALAD (VGN) ●

Charred broccoli, soba noodles, pickled ginger, oyster mushrooms, edamame, spring onion, crisp shallots, nori and Korean chili dressing

VERMICELLI CHICKEN NOODLE SALAD (GF) ●

ROAST PUMPKIN & CHICKPEA SALAD (GF, V) ●

SOUP MENU

Minimum 6 people. Other soups available upon request. All soups are priced on individual serves.

MINISTRONE SOUP (VGN) ●

A rich tomato soup accompanied by finely diced seasonal vegetables, beans and shell pasta

BUTTERNUT PUMPKIN SOUP (GF, V) ●

Creamy pumpkin soup made with fresh butternut pumpkin and cream.

LEEK & POTATO SOUP (GF, V) ●

Creamy soup made with fresh leek, potato and blended with cream

CHICKEN & CORN SOUP ●

A perfect blend of shredded chicken and tender sweetcorn

ALL SOUPS

SERVED WITH A BREAD ROLL & BUTTER

\$14.80 EACH

Gluten Free rolls extra \$2.00*

SPLIT PEA & SMOKED HAM HOCK ●

Smoky ham pieces accompanied by split peas makes a perfect winter soup

CLASSIC TOMATO & FRESH HERB SOUP (GF, VGN) ●

A rich tomato soup accompanied by fresh shredded herbs

BBQ MENU

MINIMUM OF 20 PEOPLE

These options are suggestions only and we are happy to cater within your budget

BBQ MENU #1 ●●

- Thin beef and chicken sausages (GF, H)
- Vegetable patties (V)
- Garden, coleslaw, potato salad
- Bread rolls and butter

\$19.50 PP

BBQ MENU #2 ●●●

- Beef and chicken sausages (GF, H)
- Beef burgers (H)
- Vegetable burgers
- Potato salad, coleslaw, garden salad
- Bread rolls and butter

\$21.50 PP

BBQ MENU #3 ●●

- Mix of cheese kranskys and thin chicken sausages (GF, H)
- Vegetable burgers
- Gourmet chicken skewers
- Lamb chump chops with rosemary
- Potato salad, coleslaw, garden salad
- Bread rolls and butter

\$25.00 PP

BBQ MENU #4 ●●●

- Rosemary marinated lamb cutlets
- Gourmet chicken skewers (H)
- Gourmet vegetable skewers
- Cheese kranskys
- Gourmet prawn skewers
- Beef burgers (H)
- Potato salad, coleslaw, garden salad
- Bread rolls and butter

\$32.00 PP

BBQ ADDITIONS

CORN ON THE COB ●

With butter portions, salt and pepper

\$4.00 EACH

VEGETABLE SKEWERS ●

Mushrooms, capsicum, red onion, zucchini

\$4.50 EACH

BAKED POTATOES

BAKED POTATO ●

Accompanied by one condiment (listed below)

\$8.00 EACH

EXTRA CONDIMENTS ●●

Sour cream, bacon, shredded cheese, coleslaw, beans

\$1.50 PER PERSON PER ITEM

ALL BBQ MENUS COME WITH DISPOSABLE CUTLERY & CROCKERY
STAFF MEMBER TO COOK \$35 PER HOUR (MINIMUM 2 HOURS)
BBQ SUPPLIED

PAELLA MENU

MINIMUM OF 20 PEOPLE

VEGAN PAELLA ●

A vegan paella loaded with fresh vegetables. Includes red and green capsicum, onions, green beans, zucchini, tomato, artichoke and topped with fresh parsley and lemon.

\$20.00 PP

MEATLOVERS PAELLA ●

A paella loaded with fresh vegetables and tender meat. Includes chicken breast and thigh meat, chorizo sausage, red and green capsicum, onions, tomato, green beans and topped with fresh parsley and lemon.

\$22.00 PP

SEAFOOD PAELLA ●

A paella loaded with fresh vegetables and fresh seafood. Includes squid, prawns, Portarlington mussels, red and green capsicum, onions, tomato, green beans, and topped with fresh parsley and lemon.

\$25.00 PP

THE SHOWSTOPPER ●

A paella loaded with fresh vegetables and a delicious blend of seafood and meats. Includes squid, prawns, Portarlington mussels, chicken breast and thigh meat, chorizo sausage, red and green capsicum, onions, tomato, green beans and topped with fresh parsley and lemon.

\$28.00 PP

PAELLA EXTRAS

CHORIZO & HALOUMI SKEWERS ●

Chorizo and haloumi skewers seasoned with fresh lemon rind and parsley.

\$5.00 EACH

SANGRIA* ●

*If your event is being held at the AgriBio Building or Sports Park, add Sangria to any paella order for an event to remember!

\$8.50 PER PERSON

SALADS ●

Check out the salad section of the menu to add a delicious salad

ALL PAELLA OPTIONS COME WITH BIOPAK CUTLERY & CROCKERY
STAFF MEMBER TO COOK \$35 PER HOUR (MINIMUM 2 HOURS)

PLEASE ORGANISE
DIRECTLY THROUGH

BY THE PAN
PAELLA

BYTHEPANPAELLA.COM.AU
@BYTHEPAN

FINGER FOOD OPTIONS

COLD FINGER FOOD

MINI BAGELS ●

With smoked salmon and crème fraîche or turkey, cranberry sauce and Brie or leg ham and seeded mustard

\$5.20 EACH

PEKING DUCK CREPES ●

With cucumber, shallot and hoi sin sauce

\$5.20 EACH

ASSORTED FINGER SANDWICHES ●

\$2.50 PER FINGER

SMOKED SALMON BLINIS ●

With caper cream

\$4.60 EACH

SUSHI ●

Nori rolls with salmon, tuna, chicken and vegetarian, served with soy, wasabi and pickled ginger arranged on a platter.

\$5.50 PER PERSON

HOT FINGER FOOD

BAO BUNS ●

Chasiu pork, spring onion, julienne carrot, cucumber
vegan option - tofu and hoisin

\$6.80 EACH

GOURMET MINI PIES ●

May include Thai chicken, lamb and rosemary, beef and guinness or chicken and mushroom

\$3.80 EACH

CHICKEN, BEEF OR LAMB SATAY SKEWER ●

With satay sauce

\$3.90 EACH

HOMEMADE SAUSAGE ROLLS ●

With homemade tomato relish

\$3.80 EACH

TEMPURA PRAWNS ●

With aioli

\$3.80 EACH

HOMEMADE ITALIAN MEATBALL SKEWER ●

Meatballs with a smoky bbq dipping sauce

\$3.50 EACH

RED LENTIL FRITTERS (2PP) ●

Served with minted yoghurt

\$3.80 EACH

MINI SESAME PRAWN TOAST (2PP) ●

Served with sweet chilli sauce

\$3.80 EACH

CROQUETTES ●

Salmon, pea and parmesan or sundried tomato, olive and parsley served with aioli

\$3.80 EACH

GLUTEN FREE HOT ITEMS

HOMEMADE ARANCINI BALLS (GF, V) ●

Truffle and mushroom or pumpkin and caramelised onion served with aioli

\$4.20 EACH

HOMEMADE SPINACH PAKORA (GF) ●

With minted yogurt

\$3.60 EACH

HOMEMADE ONION BHAJI (GF) ●

With minted yogurt

\$3.60 EACH

CHICKEN TENDERS (GF) ●

With gluten free aioli

\$3.50 EACH

HOMEMADE MINI SAMOSA (GF) ●

With minted yoghurt

\$3.50 EACH

VEGETARIAN & VEGAN HOT ITEMS

SPINACH & RICOTTA ROLLS (V) ●

With sweet chilli sauce

\$3.80 EACH

MUSHROOM & SPINACH MINI QUICHES (V) ●

With homemade tomato relish

\$3.80 EACH

SPRING ROLLS (2PP) (VGN) ●

With sweet chilli sauce

\$3.20 EACH

VEGAN SAUSAGE ROLL (VGN) ●

With minted yoghurt

\$4.00 EACH

CHICKPEA POTATO CURRY PIE (VGN) ●

\$4.00 EACH

VEGETARIAN CURRY PUFFS (VGN) ●

\$4.00 EACH

CAULIFLOWER, LEEK & CHEESE PIE (V) ●

\$4.00 EACH

*OTHER VEGAN OPTIONS AVAILABLE IN GLUTEN FREE SECTION

SUBSTANTIAL CANAPES

PULLED PORK OR BEEF SLIDERS ●

With tomato, lettuce and smoky BBQ sauce

\$6.60 EACH

PARMA SLIDER ●

Chicken schnitzel, napoli sauce and cheese

\$6.60 EACH

S&P SQUID ●

With shoe string fries in paper cones

\$6.60 EACH

FISH & CHIPS ●

Whiting pieces served with shoestring fries, tartare and lemon

\$6.60 EACH

CHICKEN SCHNITZEL BURGERS ●

With aioli, tomato and slaw

\$6.60 EACH

MINI ONION BHAJI BURGER (V) ●

With tomato, lettuce and mint yoghurt

\$5.50 EACH

SWEET CANAPES

PETIT FOURS ●

Lemon tarts, chocolate tarts and other delicious bite-sized sweets

\$4.20 EACH

MACARONS ●

Raspberry, chocolate, pistachio etc.

\$3.60 EACH

FRESH FRUIT SKEWERS ●

Strawberry, cantelope, watermelon, honeydew

\$4.50 EACH

MINI MAGNUM ICE CREAMS ●

\$3.80 EACH

BREAK BOXES

All boxes are served cold

MINIMUM OF 6 PEOPLE

BREAKFAST ●●

BREAKFAST BOX #1

- Mini danish pastry
- Mini ham and cheese croissant or cheese and comato croissant
- Fresh fruit skewer

\$14.00

BREAKFAST BOX #2

- Frittata
- Mini danish pastry
- Fresh fruit skewer

\$15.50

GLUTEN FREE BREAKFAST BOX

- Gluten free frittata
- Gluten free friand
- Fresh fruit skewer

\$16.50

VEGAN BREAKFAST BOX

- Vegan mini croissant with avocado and tomato
- Flourless chocolate lamington
- Fresh fruit skewer

\$16.50

ADD INDIVIDUAL JUICE BOTTLE TO ANY BOX:

- GOLDEN CIRCLE \$4.00 PP
- NOAH'S JUICE \$4.50 PP

MORNING & AFTERNOON TEA ●●

MT/AT BOX #1

- Mini danish pastry
- Sweet muffin
- Fresh fruit skewer

\$13.00

MT/AT BOX #2

- Open homemade scone with jam and cream (2)
- Fresh fruit skewer

\$13.50

VEGAN & GLUTEN FREE MT/AT BOX #1

- Vegan and gluten free slice
- Crudities (4PP)
- Fresh fruit skewer

\$16.50

VEGAN MT/AT BOX

- Flourless chocolate lamington
- Crudities (4PP)
- Fresh fruit skewer

\$16.50

BOX PRICES ARE PER PERSON

PLEASE SPECIFY ANY DIETARIES REQUIRED



PLATTER & CAKE OPTIONS

FRUIT & CHEESE PLATTERS

CHEESE ●
An assortment of cheeses, crackers, dried fruits and nuts (GF available)

FRUITS ●
Sliced seasonal fruits and berries

COLD PLATTERS

MEDITERRANEAN ●
Char-grilled vegetables, continental meats, dolmades, frittata, olives etc.

GLUTEN FREE DIPS (3) ●
A trio of dips accompanied by gluten free crackers and vegetable crudités

SWEET DELIGHTS ●
Selection of small cakes, slices, biscuits (GF available)

SUSHI PLATTER ●
Selection of nigiri and/or futamaki

HOT PLATTERS

HOT PASTRIES (GF AVAILABLE UPON REQUEST) ●
Selection of hot mini pastries including gourmet pies, sausage rolls, etc.

SMALL
5-10 PEOPLE

MEDIUM
11-15 PEOPLE

LARGE
16-20 PEOPLE

\$70 \$85 \$95

\$55 \$65 \$80

SMALL
5-10 PEOPLE

MEDIUM
11-15 PEOPLE

LARGE
16-20 PEOPLE

\$75 \$85 \$95

\$65 \$75 \$85

\$65 \$85 \$95

\$70 \$85 \$100

SMALL
5-10 PEOPLE

MEDIUM
11-15 PEOPLE

LARGE
16-20 PEOPLE

\$75 \$85 \$100

CAKES ● 3 BUSINESS DAYS NOTICE REQUIRED

9 INCH **12 INCH**

MISSISSIPPI MUDCAKE
Chocolate mud finished with milk chocolate buttercream, topped with handmade chocolates \$80 \$95

NEW YORK BAKED CHEESECAKE
Made with lashings of pure cream and Neufchâtel cheese \$80 \$95

CARROT CAKE
Made with fresh grated carrot and filled with smooth cream cheese frosting \$80 -

LEMON TART
Made with fresh lemon and cream \$80 -

WHITE RASPBERRY DREAM CAKE
White chocolate mud cake layered with a raspberry swirl buttercream \$80 -

LEMON MERINGUE
A mountainous cloud of marshmallow Italian meringue baked onto a creamy lemon base \$80 \$95

COOKIES & CREAM CAKE
Fudgy chocolate cake filled with a light and silky vanilla Oreo mousse \$80 \$95

DELICIOUSLY HONEYCOMB CARAMEL CAKE
Caramel fudge cake filled with layers of decadent toffee and vanilla mousse infused with chocolate \$80 -

GOLDEN DAYS VANILLA CAKE
Luxe vanilla cake filled with pure vanilla bean buttercream. Gluten friendly \$80 \$95

MARZ ATTACKS! CAKE
Chocolate cake with malted chocolate mousse and caramel mousse spiked with oozy caramel \$80 -

MIXED BERRY CHEESECAKE
Baked cheesecake topped with a forest blend of raspberries and blueberries finished with a berry cream pipe \$80 -

RED VELVET DELUXE CAKE
Classic red velvet cake doused with vanilla syrup and filled with cream cheese frosting \$80 \$95

VEGAN BISCOFF TOFFEE CAKE
Lightly spiced cinnamon cake filled with dark ganache, caramel, and cinnamon creme \$80 -

VEGAN CHOC BERRYLICIOUS CAKE
Moist plant based chocolate cake filled with vanilla berry creme and dark ganache \$80 -

GLUTEN FREE AND 5INCH CAKES AVAILABLE UPON REQUEST.
Wooden forks and serviettes provided

PERSONALISED CHOCOLATE PLAQUES ADDITIONAL \$20

