



**Catering Menu**  
**Spring-Summer 2019**  
Updated 1/11/2019

## 1. Sweet Breakfast / Morning Tea

### 1.1 Daily Baked Assorted Pastries

Small Platter (5-8pax)	\$50
Large Platter (10-15pax)	\$80

*Contains - Gluten, Eggs, Dairy, Nuts.*

### 1.2 Seasonal Fruit Platter \$45

*Fresh fruit composition or skewers.  
Gluten Free, dairy free, nut free.*

### 1.3 Juice Cups (minimum 10 pcs) 5ea

*200ml juice cups of our Sunshine Juice or Green Warrior Juice  
Gluten Free, dairy free.*

### 1.4 Bircher or Toasted Muesli Cups\_(minimum 10 pcs - **Vegan** choice available) 5ea

*Yoghurt, apples, rhubarb compote, berries.  
Contains - Gluten\*, Dairy\*, Nuts.*

### 1.5 Mini Pancakes (minimum 20 pcs - **GF** option also available) \$5ea

*1.5A Banana, strawberry & Nutella.  
1.5B Bacon. Banana & maple syrup.  
Contains - Gluten, Dairy, Nuts.*

### 1.6 Sweet Bagels (minimum 10 pcs - can be halved to increase yield) \$8ea

*1.6A Banana, ricotta, walnuts, cinnamon.  
1.6B Strawberries, shaved coconut, ricotta, honey, poppy seeds.  
Contains: Gluten, Dairy, Nuts\*.*

## 2. Savoury Breakfast / Morning Tea

### 2.1 Breakfast Wraps Platter (minimum 10 pcs)

from \$40

2.1A Scrambled eggs, bacon, spinach.

2.1B Scrambled eggs, mushrooms, spinach.

2.1C Zaatar, cheese.

Contains: Gluten, Dairy.

### 2.2 Brunch Bagels (minimum 10 pcs)

\$8ea

2.2A Smoked salmon, cream cheese, spinach, cracked pepper.

2.2B Smashed avocado, pumpkin seeds, tabasco, pink himalayan salt. **Vegan.**

2.2C Tomato, cream cheese, basil, olive oil.

Contains: Gluten, Dairy.

### 2.3 Bacon and Egg Sliders (minimum 10 pcs)

\$6ea

Bacon, egg, spinach, aioli.

Contains: Gluten, Dairy, Pork.

### 2.4 Mini Croissants (minimum 10 pcs)

\$6ea

2.4A Ham & Cheese.

2.4B Ham & Tomato.

2.4C Ham, Cheese & Tomato.

Contains: Gluten, Dairy, Pork\*.

### 2.5 Savoury Muffins (16 pcs, 32 pcs, etc)

from \$60

Assorted - pumpkin & feta, spinach & cream cheese.

Contains: Gluten, Dairy.

### 2.6 Mini Quiches & Rolls (4cm dia)

2.6A Cocktail Quiche Lorraine (12pcs, 24pcs, etc)

from \$40

2.6B Cocktail Quiche Lorraine **GF** (50pcs, 100pcs, etc)

from \$220

2.6C Cocktail Mushroom Quiche (12pcs, 24pcs, etc)

from \$40

2.6D Cocktail Spinach Quiche **GF** (50pcs, 100pcs, etc)

from \$220

2.6E Cocktail Sausage Roll (12pcs, 24pcs, etc)

from \$40

2.6F Cocktail Sausage Roll **GF** (50pcs, 100pcs, etc)

from \$200

2.6G Cocktail Spinach & Feta Roll (12pcs, 24pcs, etc)

from \$40

2.6H Cocktail Pumpkin & Chickpea Roll **gf** and **Vegan** (50pcs, 100pcs, etc)

from \$200

Contains: Gluten\*, Dairy\*.

<b>2.7 Large Quiches (20cm dia)</b>	<b>\$35</b>
2.7A Quiche Lorraine	
2.7B Spinach & Cheese	
2.7C Vegetables	

## 3. Lunch Starters

<b>3.1 Arancini Platter (minimum 10pcs)</b>	<b>from \$40</b>
<i>Tomato and basil with homemade napoletana sauce.</i>	
<i>Contain - Gluten, Dairy, Nuts.</i>	
<b>3.2 Calamari Platter (short range delivery only)</b>	<b>from \$80</b>
<i>Polenta dusted squid, garlic aioli.</i>	
<i>Contain - Gluten, Egg, Seafood.</i>	
<b>3.3 Sliders (minimum 20)</b>	<b>\$5ea</b>
3.3A Chicken schnitzel	
3.3B Angus beef	
<i>Contain - Gluten, Dairy, Pork*, Egg*.</i>	
<b>3.4 Antipasto Platter (Small and Large Size)</b>	<b>\$80/220</b>
<i>Assortment of cured meats, soft and hard cheese, marinated vegetables, breads and fruit.</i>	
<i>Contains - Gluten, Pork*, Dairy, Nuts*.</i>	
<b>3.5 Charcuterie Platter (Small and Large Size)</b>	<b>\$80/220</b>
<i>Assortment of cured Italian meats - e.g. prosciutto, smoked ham, salame, mortadella, bresaola.</i>	
<i>Contains - Pork*, Nuts*.</i>	
<b>3.6 Cheese Platter (Small and Large Size)</b>	<b>\$100/280</b>
<i>Assortment of soft and hard cheese and fruit - e.g burrata, gorgonzola, provolone, parmigiano, smoked scamorza.</i>	
<i>Contains - Dairy, Nuts*.</i>	

## 4. Sandwiches, Piadinas and Wraps

\$45

Assorted Sandwich & Wrap Platters (please pick 2 flavours per platter maximum)  
On wood fire piadina bread (Available for orders between 9-4pm)  
On sourdough  
As wraps

### 4.1A Grilled Vegetables (V)

*Grilled zucchini & eggplant, wood roasted pumpkin, spinach, cream cheese, fresh mint, garlic aioli.*

### 4.1B Spinach & Sundried tomatoes

*Sauteed spinach, mozzarella, sun-dried tomatoes, pecorino cheese.*

### 4.1C Caprese

*Fresh mozzarella, sliced tomato, fresh basil, basil pesto, garlic aioli.*

### 4.1D Fried Chicken

*Free range chicken schnitzel, pancetta, slaw, tomato, Monterey Jack cheese, jalapeno aioli.*

### 4.1E Salame

*12 month cured salami, provolone cheese, basil pesto, mushroom, lemon aioli.*

### 4.1F Chicken & Avocado

*Free range grilled chicken breast, avocado, 4-leaf lettuce, bruschetta tomatoes, garlic aioli.*

### 4.1G Chicken & Halloumi

*Free range grilled chicken breast, spinach, grilled onion, grilled halloumi cheese, lemon aioli.*

### 4.1H Prosciutto

*18 month cured San Daniele prosciutto, shaved Grana Padano cheese, rocket, balsamic glaze, aioli.*

### 4.1I Smoked Ham

*Double smoked ham, spinach, tomato relish, provolone dolce cheese, aioli.*

### 4.1J Smoked Salmon

*Oak smoked Tasmanian salmon, cream cheese, avocado, fennel, rocket.*

## 5. Salad Platters

\$40

### 5.1 Pear & Gorgonzola

*Rocket, pear, gorgonzola, honey mustard dressing.*  
Contains - Dairy. Vegetarian.

### 5.2 Caesar

*Cos lettuce, croutons, poached eggs, shaved parmesan, bacon, caesar dressing.*  
Contains - Gluten, Dairy, Pork, Egg, Seafood.

### 5.3 Toscana

*Rocket, sun dried tomatoes, spanish onions, croutons, caper and tomato salsa.*  
Contains - Gluten. Vegetarian.

### 5.4 Spinach & Apple

*Spinach leaf, green apple, avocado, coriander, honey mustard.*  
Contains - Egg, Vegetarian.

Add Chicken (Grilled or Fried)

+\$20

Add Prosciutto

+\$30

Add Smoked Salmon

+\$50

## 6. Pasta & Risotto Platters (serve 5-10 ppl)

\$65

Short range delivery only

*Gluten free and Vegan options available*

### 6.1 Lamb Ragu Fettuccine

*Fresh, hand-cut fettuccine pasta, 8 hour wood baked Junee spring lamb ragu', spinach, ligurian olives, red wine, sugo di pomodoro, EVOO.*  
Contains - Gluten, Dairy.

### 6.2 Lasagne

*Nonna's bolognese ragu', bechamel sauce, Parmigiano, EVOO.*  
Contains - Gluten, Dairy.

### 6.3 Gnocchi al Pomodoro

*Hand-cut potato gnocchi, smoked scamorza, mozzarella, nonna's napoletana sauce, basil, EVOO.*  
Contains - Gluten, Dairy, Wine, Pork.

## 6.4 Fettucine alla Bolognese

Fresh, hand cut fettuccine pasta, Nonna's bolognese ragu', Parmigiano, EVOO.  
Contains - Gluten, Dairy.

## 6.5 Penne Pollo e Pancetta

Chicken breast, mushrooms, crispy pancetta, white wine, cream, Parmigiano Reggiano, EVOO.  
Contains - Gluten, Dairy, Alcohol.

## 6.6 Penne alla Siciliana

Napoletana sauce, eggplant, fresh ricotta, mediterranean herbs, Parmigiano, EVOO.  
Contains - Gluten, Dairy. Vegetarian.

## 6.7 Mushroom Risotto

Arborio rice, white and brown mushrooms, Porcini mushrooms, parsley, garlic, truffle oil, Parmigiano, EVOO.  
Contains - Dairy. Vegetarian.

## 6.8 Risotto alla Zucca con Pollo

Arborio rice, wood roasted butternut pumpkin, chicken breast, rosemary, white wine, Parmigiano Reggiano, EVOO.  
Contains - Seafood.

# 7. Pizzas

**(\$24ea for 10 or more pizzas if regular charge exceeds the discounted price)**

**Gluten free & Vegan Cheese** options available

### 7.1 Margherita

\$21

Parmigiano Reggiano, sugo di pomodoro, fresh herbs, Fior di Latte mozzarella, EVOO.  
Contains - Gluten, Dairy. Vegetarian.

### 7.2 Formaggi

\$23

Gorgonzola cheese, goat's cheese, Parmigiano Reggiano, Fior di Latte mozzarella, EVOO.  
Contains - Gluten, Dairy. Vegetarian.

### 7.3 Ortolana

\$23

Butternut pumpkin base, mozzarella, eggplant & zucchini, red onion, capsicum, cherry tomatoes, parmesan, EV olive oil.  
Contains - Gluten, Dairy. Vegetarian.

### 7.4 Pepperoni

\$25

12 month cured salami, chilli, basil, sugo di pomodoro, Fior di Latte mozzarella, EVOO.

Contains - Gluten, Dairy, Chilli.

**7.5 Prosciutto** **\$26**

18 month cured Parma prosciutto, rocket, sugo di pomodoro, Parmigiano, Fior di Latte mozzarella, EVOO.

Contains - Gluten, Dairy.

**7.6 Salsiccia** **\$27**

Pork and fennel sausage, wild mushrooms, truffle pecorino, sugo di pomodoro, Fior di Latte mozzarella, EVOO.

Contains - Gluten, Dairy.

**7.7 Carnivora** **\$27**

Free range chicken breast, double smoked ham, free range meatballs, 12 month cured salami, Fior di Latte mozzarella, EVOO.

Contains - Gluten, Dairy.

**7.8 Chicken & Pesto** **\$25**

Free range chicken breast, basil pesto, pine nuts, diced tomatoes, Parmigiano, Fior di Latte mozzarella, EVOO.

Contains - Gluten, Dairy.

**7.9 Hawaiian** **\$24**

Double smoked ham, pineapple, oregano, sugo di pomodoro, Fior di Latte mozzarella, EVOO.

Contains - Gluten, Dairy, Pork.

**7.10 Gamberi** **\$27**

Garlic prawns, rocket, sugo di pomodoro, Fior di Latte mozzarella, EVOO.

Contains - Gluten, Dairy, Shellfish.

**7.11 Supreme** **\$27**

Double smoked ham, salame, red onion, Ligurian olives, pineapple, capsicum, Fior di Latte mozzarella, sugo di pomodoro, EVOO.

Contains - Gluten, Dairy, Pork.

## 8. Afternoon Coffee & Tea

**8.1 Biscotti Platter** **\$45**

8.1A Assortment of the below categories.

8.1B Cantucci - traditional Tuscan biscotti.

8.1C Almond & Lemon marzipan.

8.1D Shortbread flowers - chocolate, pistachio.

8.1E Vienna shortbread shells.

Contains - Gluten, Dairy, Nuts\*.

## 8.2 Mignon Desserts & Patisserie (minimum quantities may apply)

8.2A Cannoli - Ricotta, Vanilla, Chocolate	\$4ea
8.2B Ricotta Cheesecake	\$6ea
8.2C Bignes - vanilla chocolate, hazelnut, pistachio, coconut.	\$6ea
8.2D Cheesecakes - strawberry, blueberry, passionfruit, lemon	\$7ea
8.2E Tarts - strawberries, berries, lemon meringue.	\$6ea

## 8.3 Small Desserts & Patisserie

8.3A Ricotta Cannoli	\$8ea
8.3B Ricotta Cheesecake	\$10ea
8.3C Bignes - vanilla chocolate, hazelnut, pistachio, coconut.	\$8ea
8.3D Vanilla Slice	\$8ea
8.3E Cheesecakes - strawberry, blueberry, passionfruit, lemon	\$18ea
8.3F Tarts - strawberries, berries, lemon meringue, apple tatin, apple crumble.	\$8ea

## 9. Cakes

from \$50

L = Large size, feeds 12-15 people

M = Medium size, feeds 8-12 people

S = Small, feeds 5-8 People

**Please note we require a 72 hr minimum notice time to start the production of patisserie items.**

- 9.1 Baked Ricotta (L, S)
- 9.2 Strawberry Cheesecake (L, S)
- 9.3 Lemon Cheesecake (L, S)
- 9.4 Chocolate Mud Cake (L, S)
- 9.5 White Chocolate Mud Cake (L, S)
- 9.6 Continental Cake (L, S)
- 9.7 Tiramisu (L, S)
- 9.8 Black Forest (L, S)
- 9.9 Strawberry Flan (L, M, S)
- 9.10 Tropical Fruit Flan (L, M, S)
- 9.11 Berry Flan (L, M, S)
- 9.12 Lemon Meringue Pie (L, M, S)
- 9.13 Mille Feuilles (L)
- 9.14 Mimosa (L, S)