



This menu is available year-round with certain adaptations made based on seasonal product availability.

Most dietary requirements can be catered to upon request.

All prices include GST

Delivery Fee of \$33.00 to be applied within 10km radius of Kensington, Sydney

Finger Food

GF = Gluten Free, DF = Dairy Free, V = Vegetarian

Minimum 12 per item, \$5.08 - \$6.09 each:

Caramelised Onion, Goat Cheese and Honey tarts (V)

Chicken or Vegetarian Vietnamese Rice Paper Rolls with Soy and Sesame or

Chilli and Ginger Dipping Sauce (DF, V)

Freshly Shucked Oysters with Red Wine Mignonette and Lemon (GF, DF)

Fried Fish Balls with Tartare Sauce (DF)

Mini Beef Pie

Mini Chicken, Sweet Potato, Pea and Lime Pickle Pie

Mini Vegan Vegetable Curry Pies (V)

Mini Vegan Eggplant, Chickpea and Mint Sausage Roll (V)

Mini Lamb, Almond and Harissa Sausage Roll

Mini Pork and Fennel Sausage Roll

Mini Bacon, Gruyere and Leek Quiche

Mini Seasonal Vegetarian Quiche (V)

Stuffed Piquillo Peppers with Tuna and Chives

Spinach and Feta Filo Triangles (V)

Platters

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Antipasto Platter (V)

Antipasto and Charcuterie Combination Platter

Assortment of Dips with Vegetable Sticks and Crackers (V)

Cheese Platter with Fruit and Crackers (V)

Cheese and Charcuterie Combination Platter

Mezze Platter (Falafel, Dips, Pita, Vegetable Sticks, Antipasto) (V)

Mixed Seafood Platter with Sashimi

Prawn and Oyster Platter with Lemon Wedges and Cocktail Sauce

Sushi Platter with Vegetarian Options, Soy Sauce, Ginger and Wasabi

Seasonal Fruit Platter

Large (serves 10 - 15) - \$237.60

X-Large (serves 20 - 25) - \$396.00

****Seafood Platters - price based on seasonal availability***

Dips:

\$39.60 per 1L large container, option to add on vegetable sticks, crackers or combination of both:

Baba Ganoush (GF, DF, V)

Creamed Spinach (V)

Egg and Onion Dip (V)

Guacamole with Chargrilled Corn Salsa (GF, DF, V)

Hommus (GF, DF, V)

Roasted Beetroot Dip (GF, V)

Tuna Dip

Sandwiches:

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Assorted Triangle Sandwiches - \$8.71 each (4 triangles):

- Tuna and Cucumber
- Egg Mash
- Ham and Cheese
- Smoked Salmon, Cream Cheese and Cucumber
- Chicken, Parsley and Mayonnaise

Gourmet Sandwiches - \$10.16 per piece:

(Choice of Turkish Bread, Sourdough, Large or Mini Bagels)

- Smoked Salmon, Cream Cheese, Onion and Caper
- Cranberry, Turkey, Cos Lettuce and Brie
- Roast Beef, Caramelised Onion, Radicchio, Bocconcini and Aioli
- Hommus, Spinach and Roasted Vegetable
- Salami, Swiss Cheese, Pickle and Seeded Mustard Mayo

Baguettes - \$10.16 per piece:

- Chicken Schnitzel with Spinach, Pesto, Sundried Tomato and Aioli
- Beef Fillet with Caramelised Onion, Rocket, Bocconcini, Olive & Seeded Mayo
- Vietnamese Banh Mi: Roast Chicken, Pork or Tofu

Salads:

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Artichoke and Green Bean Salad with Edamame, Almond and Feta (GF, V)

Caramelised Pumpkin, Green Bean and Pearl Barley Salad (V)

Carrot Salad with Avocado, Orange and Miso Tahini (DF, V)

Chicken or Vegetarian Caesar Salad

Eggplant Tabbouleh (DF, V)

Fattoush (DF, V)

Green Goddess Salad (DF, V)

Garden Salad (GF, DF, V)

Greek Salad (GF, V)

Green Bean, Sugar Snap and Cranberry Salad (GF, DF, V)

Light Roasted Potato Salad with Vinaigrette (GF, DF, V)

Pesto Pasta Salad with Roasted Sweet Potato and Onion (V)

Creamy Potato Salad (V)

Red Cabbage, Fennel and Raisin Slaw (GF, DF, V)

Roasted Cauliflower, Quinoa and Pomegranate Salad (GF, DF, V)

Moroccan Roast Cauliflower Salad (V)

Shaved Fennel, Radish and Mint Salad (GF, V)

Thai Cabbage and Snow Pea Salad with Honey Peanuts (GF, DF)

Small (serves 3-4) - \$39.60

Medium (serves 8-10) - \$105.60

Large (serves 10-20) - \$145.20

For the BBQ:

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BBQ Packs:

2 x Gourmet Aussie Thin Beef Sausages with Onion, Milk Hot Dog Bun and
Tomato Sauce

\$39.60 per person

Wagyu Beef Burger with Lettuce, Tomato, Cheese, Pickles, Sauce
and Milk Bun

\$36.95 per person

Gourmet Sausages - \$5.54 each:

- Herb and Garlic Beef Sausages (GF)
- Country Style Chicken Sausages (GF)
- Traditional Old English Pork Sausages (GF)
- Italian Pork Sausages (GF)

Skewers - \$6.60 each:

- Chicken Yakitori Skewers (GF, DF)
- Chicken Tikka Skewers
- Red Wine and Rosemary Beef Skewers (DF)
- Garlic Prawn and Chorizo Skewers (DF)
- Lamb Kofta Skewers - \$7.25 each
- New Zealand Ora King Salmon Fillet 150-200g - **\$19.80 each** (GF, DF)
- Lamb Cutlets - **\$6.09 each** (GF, DF)
- Milk Hot Dog Rolls - **\$3.30 each**

Cakes:

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Fruit Cakes - \$79.20:

Apple Streusel Cake with Pecan Crumble Topping

Carrot Cake with Cream Cheese Icing

Flourless Almond and Blueberry Cake (GF)

Lemon and Yoghurt Cake

Passionfruit Buttermilk Cake

Pear Cake

Rhubarb and Strawberry Crumble Cake

Rum and Raisin Cake with Rum Caramel Icing

Cheesecakes - \$79.20:

Blueberry Cheesecake

Cherry Cheesecake

Caramel Cheesecake

Espresso, Fig and Hazelnut Cheesecake

White Chocolate and Raspberry Cheesecake

Chocolate Cakes - \$79.20:

Classic Chocolate Cake with Chocolate Ganache

Chocolate and Hazelnut Cake (GF option available)

Chocolate, Raspberry and Buttermilk Cake

Dark Chocolate Pretzel Cake

Flourless Chocolate Cake with Hazelnut Cream (GF)

Glazed Chocolate Bundt Cake

Marble Cake

Baked Goods:

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Pastries:

Plain Croissant - \$7.84 each

Chocolate Croissant - \$9.58 each

Almond Croissant - \$11.33 each

Palmier - \$9.58 each

Pear Danish - \$10.45 each

Raisin Snail - \$8.71 each

Rhubarb Danish - \$10.45 each

Dark Chocolate and Raspberry Muffin - \$8.71 each

Mixed Berry Muffin - \$8.71 each

Pear and Rhubarb Muffin - \$8.71 each

Banana Bread Slices - \$8.71 each

Biscuits - \$3.96 - \$4.63 each:

Chocolate Chip Cookies

Cranberry, Oat and White Chocolate Biscuits

Crunchy Muesli Cookies

Nutella Cookies

Triple Choc Cookies

Vanilla Kipferl Biscuits

Brownies and Slices - \$5.95 each:

Flourless Chocolate Brownies (GF)

Pistachio and Cranberry Brownies

Sour Cherry Slice

Apricot Slice