



In House Catering

Spring/Summer Menu September - December 2025

Corporate, Wedding and Event catering specialists

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BREAKFAST, MORNING AND AFTERNOON TEA MENU
September - December 2025

All prices Ex GST

Savory Items - \$6.00 each

- House sausage rolls with tomato relish 2pp
- Spiced kumara, chickpea, tofu vegan sausage rolls with tomato chilli chutney 2pp (vegan)
- Ham, red onion, brie mini quiche
- Classic mince and cheese mini pies
- Potato, Mediterranean vegetable, sundried tomato and feta frittata with tomato relish (v)(gf)

Bread Items - \$6.00 each – GF replacement - \$1.50

- Mini bagel - Cream cheese, smoked salmon, cucumber, dill
- Finger sandwiches – Ham, egg salad/Smashed avocado, tomato, parmesan
- Mini croissant – Caramelised onion, pesto, tomato, cheese (v)
- English muffin – Haloumi, onion relish, red pepper, cheese (v)
- Panini – Chicken, cranberry, baby spinach, brie

Baking Items - \$5.50 each

- Cheese and herb scone with whipped butter (v)
- Pizza pinwheel scones – Pepperoni, pizza sauce, onion, cheese
- Blueberry white chocolate muffins with butter on the side (v)
- Corn, spinach, cheese muffins with butter on the side (v)
- Lemonade scone halves topped with jam, whipped cream, strawberry compote (v)

Sweet Items - \$6.00 each

- Assorted mini Danish pastries 2pp(v)
- Coffee walnut slice with coffee buttercream (v)
- Raspberry chocolate brownie (v)
- Mini sticky date cakes topped with caramel buttercream (v)
- Cranberry white chocolate cookie with white chocolate drizzle (v)
- Whittaker dark chocolate orange tarts topped with whipped cream (v)

CAFÉ TO YOU – LIGHT LUNCH MENU
September - December 2025

Sandwiches, rolls & wraps - \$7.00 each - GF replacement - \$1.50

- Chefs choice selection of club sandwiches (including vegetarian)(2pp)
- Turkish bap – Peppered beef, Swiss cheese, tomato, baby spinach, pickle mayo
- Sesame bagel – Salami, pesto cream cheese, tomato, rocket
- Tortilla wrap – Cajun chicken, guacamole, cucumber, sprouts, lettuce (df)
- Cheese roll – Ham, dijonnaise, lettuce, cheese, tomato, gherkin
- Sesame milk bun – Avocado, tomato, alfalfa sprouts, aioli, rocket, brie (v)



CAFÉ TO YOU – LIGHT LUNCH MENU CONTINUED
September - December 2025

Salads – Sharing bowl \$6.50 per person/ Boxed with fork \$8.00 per person.

- Miso tofu, black beans, mango, cucumber, pickled red onion, coriander, lettuce, black sesame vegan mayo (gf)(vegan)(nf)
- Asparagus, radish, snow pea shoots, avocado, zucchini, parmesan, sunflower seeds, lettuce, dill poppy seed dressing (gf)(v)(keto)(nf)
- Lentils, dried apricot, celery, walnut, edamame, parsley, pomegranate, baby spinach, Moroccan orange vinaigrette (gf)(vegan)
- Pasta, charred capsicum, olives, feta, pumpkin seeds, basil pesto mayo, rocket, balsamic glaze (v)(nf)
- Broccoli, carrot, almonds, dried cranberries, chickpeas, lettuce, curried tahini dressing (gf)(vegan)

Savory Items - \$6.00 each

- House sausage rolls with tomato relish 2pp
- Spiced kumara, chickpea, tofu vegan sausage rolls with tomato chilli chutney 2pp (vegan)
- Ham, red onion, brie mini quiche
- Roast cauliflower, spring onion, parmesan mini quiche (v)
- Classic mince and cheese mini pies
- Potato, Mediterranean vegetable, sundried tomato and feta frittata with tomato relish (v)(gf)
- Prawn, mango, red cabbage, cucumber, mint, lettuce rice paper rolls with nuoc cham dipping sauce (gf)(df)
- Fried satay chicken skewers with sweet chilli dipping sauce (gf)
- Mini chicken katsu cups, katsu chicken, rice, cucumber, avocado, katsu sauce, mayonnaise
- Wonton cup filled with Thai chilli beef, Asian slaw, toasted peanuts

Sweet Items - \$6.00 each

- Coffee walnut slice with coffee buttercream (v)
- Raspberry chocolate brownie (v)
- Mini sticky date cakes topped with caramel buttercream (v)
- Cranberry white chocolate cookie with white chocolate drizzle (v)
- Whittaker dark chocolate orange tarts topped with whipped cream (v)
- Blueberry friand topped with passionfruit buttercream (gf)(df)(v)
- Eclair filled with whipped cream topped with dark chocolate and crushed pistachio (v)
- Lemon cupcake, lemon curd filling, lemon buttercream (v)
- Cinnamon mini donut filled with whipped cream and strawberry compote (v)
- Classic Belgian biscuit (vegan)

WHOLE CAKES

Prices (Ex GST)

Small Cake \$70.00 (Approx. 12 Slices)

Medium Cake \$90.00 (Approx. 16 Slices)

Large Cake \$120.00 (Approx. 20 Slices)

- Strawberries and cream sponge cake topped with fresh strawberries and almonds (v)
- Carrot cake with cream cheese frosting topped with dried fruits and walnuts (v)
- Dark chocolate cake with cherry cream layers coated in chocolate ganache (v)
- Banana cake with caramel buttercream layers topped with brandy snap shards (v)



LUNCH BAGS
September - December 2025

\$23.00 each (Ex GST)

Served cold in individual bags made from 100% recyclable and biodegradable sustainably sourced paper

Option 1 – Minimum of 5

- Turkish bap – Peppered beef, Swiss cheese, tomato, baby spinach, pickle mayo
- Salad - Pasta, charred capsicum, olives, feta, pumpkin seeds, basil pesto mayo, rocket, balsamic glaze (v)(nf)
- Raspberry chocolate brownie (v)

Option 2 - Minimum of 5

- Tortilla wrap – Cajun chicken, guacamole, cucumber, sprouts, lettuce (df)
- Salad - Broccoli, carrot, almonds, dried cranberries, chickpeas, lettuce, curried tahini dressing (gf)(vegan)
- Coffee walnut slice with coffee buttercream (v)

Option 3 - Minimum of 5

- Cheese roll – Ham, dijonaise, lettuce, cheese, tomato, gherkin
- Salad – Lentils, dried apricot, celery, walnut, edamame, parsley, pomegranate, baby spinach, Moroccan orange vinaigrette (gf)(vegan)
- Cranberry white chocolate cookie with white chocolate drizzle (v)

Option 4 – Vegetarian

- Sesame milk bun – Avocado, tomato, alfalfa sprouts, aioli, rocket, brie (v)
- Salad - Asparagus, radish, snow pea shoots, avocado, zucchini, parmesan, sunflower seeds, lettuce, dill poppy seed dressing (gf)(v)(keto)(nf)
- Eclair filled with whipped cream topped with dark chocolate and crushed pistachio (v)

Option 5 – Vegan

- Sesame bagel – Avocado, tomato, rocket, cucumber, beetroot hummus (vegan)
- Salad - Miso tofu, black beans, mango, cucumber, pickled red onion, coriander, lettuce, black sesame vegan mayo (gf)(vegan)(nf)
- Classic Belgian biscuit (vegan)

Option 6 - Gluten Free

- Gluten free sandwich – Ham, dijonaise, lettuce, cheese, tomato, gherkin (gf)
- Salad - Broccoli, carrot, almonds, dried cranberries, chickpeas, lettuce, curried tahini dressing (gf)(vegan)
- Blueberry friand topped with passionfruit buttercream (gf)(df)(v)

Option 7 – Keto

- Keto wrap – Salami, pesto cream cheese, tomato, rocket
- Salad - Asparagus, radish, snow pea shoots, avocado, zucchini, parmesan, sunflower seeds, lettuce, dill poppy seed dressing (gf)(v)(keto)(nf)
- Keto bounty slice



LUNCH TRAYS
September - December 2025

\$28.50 each (Ex GST)

Option 1 - Minimum of 5

- Turkish bap – Peppered beef, Swiss cheese, tomato, baby spinach, pickle mayo
- Salad - Pasta, charred capsicum, olives, feta, pumpkin seeds, basil pesto mayo, rocket, balsamic glaze (v)(nf)
- Raspberry chocolate brownie (v)
- Wonton cup filled with Thai chilli beef, Asian slaw, toasted peanuts

Option 2 - Minimum of 5

- Tortilla wrap – Cajun chicken, guacamole, cucumber, sprouts, lettuce (df)
- Salad - Broccoli, carrot, almonds, dried cranberries, chickpeas, lettuce, curried tahini dressing (gf)(vegan)
- Coffee walnut slice with coffee buttercream (v)
- Mini chicken katsu cups, katsu chicken, rice, cucumber, avocado, katsu sauce, mayonnaise

Option 3 - Minimum of 5

- Cheese roll – Ham, dijonaise, lettuce, cheese, tomato, gherkin
- Salad – Lentils, dried apricot, celery, walnut, edamame, parsley, pomegranate, baby spinach, Moroccan orange vinaigrette (gf)(vegan)
- Cranberry white chocolate cookie with white chocolate drizzle (v)
- Ham, red onion, brie mini quiche

Option 4 – Vegetarian

- Sesame milk bun – Avocado, tomato, alfalfa sprouts, aioli, rocket, brie (v)
- Salad - Asparagus, radish, snow pea shoots, avocado, zucchini, parmesan, sunflower seeds, lettuce, dill poppy seed dressing (gf)(v)(keto)(nf)
- Eclair filled with whipped cream topped with dark chocolate and crushed pistachio (v)
- Roast cauliflower, spring onion, parmesan mini quiche (v)

Option 5 – Vegan

- Sesame bagel – Avocado, tomato, rocket, cucumber, beetroot hummus (vegan)
- Salad - Miso tofu, black beans, mango, cucumber, pickled red onion, coriander, lettuce, black sesame vegan mayo (gf)(vegan)(nf)
- Classic Belgian biscuit (vegan)
- Spiced kumara, chickpea, tofu vegan sausage rolls with tomato chilli chutney 2pp (vegan)

Option 6 - Gluten Free

- Gluten free sandwich – Ham, dijonaise, lettuce, cheese, tomato, gherkin (gf)
- Salad - Broccoli, carrot, almonds, dried cranberries, chickpeas, lettuce, curried tahini dressing (gf)(vegan)
- Blueberry friand topped with passionfruit buttercream (gf)(df)(v)
- Prawn, mango, red cabbage, cucumber, mint, lettuce rice paper rolls with nuoc cham dipping sauce (gf)(df)

Option 7 – Keto

- Keto wrap – Salami, pesto cream cheese, tomato, rocket
- Salad - Asparagus, radish, snow pea shoots, avocado, zucchini, parmesan, sunflower seeds, lettuce, dill poppy seed dressing (gf)(v)(keto)(nf)
- Keto bounty slice
- Keto cheese, crackers, pesto, olives



PLATTERS
September - December 2025

Prices (Ex GST)

Fresh Seasonal Sliced Fruit Platters

Small \$35.00 serves 5 guests

Medium \$70.00 serves 10 guests

Large \$100.00 serves 20 guests

Whole Fruits Bowl \$5.00 per guest – 2pp

La Fromagerie

Blue, brie, gouda, aged cheddar, sweet gherkins, stuffed olives, quince paste, basil pesto, fruit, grapes, crackers

Medium \$150.00 serves 10 -15 guests

Large \$200.00 serves 20 - 25 guests

The Deli Counter

Deli meats, olives, sundried tomato, pickled onion, baby cornichons, stuffed peppadews, beetroot hummus, pesto, green tomato chutney, honey ciabatta, Turkish bread

Medium \$150.00 serves 10 -15 guests

Large \$200.00 serves 20 - 25 guests

Rustic Stone

Honey ciabatta, walnut sticks, Turkish bread, chicken pate, olives, baby cornichons, pickled onions, green tomato chutney, beetroot hummus

\$115.00 - Serves 10 - 12 guests

Asian Influence

Wonton cups filled with Thai chilli beef, Asian slaw, toasted peanuts/Prawn, mango, red cabbage, cucumber, mint, lettuce rice paper rolls with nuoc cham dipping sauce

\$150.00 - 45 Pieces

GRAZING TABLES

Grazing Table for approx. 30 guests \$700.00

Grazing Table for approx. 50 guests \$1,150.00

- Fresh seasonal sliced fruits
- Mixture of sweets
- Selection of cheese, grapes, celery sticks, assorted crackers, sweet fruit chutney, dried fruit and nuts
- Deli meats, marinated olives, pickles, Mediterranean vegetables, relishes, chutneys and pate with sliced Artisan breads
- Wonton cups filled with Thai chilli beef, Asian slaw, toasted peanuts/Prawn, mango, red cabbage, cucumber, mint, lettuce rice paper rolls with nuoc cham dipping sauce



CANAPE MENU
September - December 2025

Prices (Ex GST)

5 different items for \$22.00 per guest

6 different items for \$25.00 per guest

7 different items for \$29.00 per guest

8 different items for \$32.00 per guest

From Sea

- Smoked salmon mousse, crème fraiche, caper, dill vol au vents
- Cajun prawn, smashed avocado on puff pastry rounds
- Prawn, spring onion and aioli wrapped in prosciutto (gf)(df)
- Hot smoked salmon, pickled cucumber, caper cream cheese in filo cups

From Land

- Wonton cup, Thai chilli beef, kewpie, sesame (df)
- Peppered beef, onion jam and horseradish cream on garlic crostini
- Pork fillet, apricot jalapeno salsa on garlic buttered crostini
- Manuka smoked lamb, cherry tomato, basil pesto on potato rosti (gf)

From Garden

- Red wine fig, quince paste, goat feta, crème fraiche on homemade cheese cracker
- Sundried tomato, kalamata olive, pesto cream cheese on mini cheese scone
- Assorted vegan sushi finished with vegan sesame mayo with soy and pickled ginger (gf)(vegan)
- Roasted cherry tomato, balsamic onion, vegan pesto, vegan feta on fried polenta rounds (gf)(vegan)

Something Sweet

- Selection of mini sweet slices and macarons – **GF on request**
- Whittaker's dark chocolate and orange tartlets topped with chocolate cream and candied orange zest
- Chocolate raspberry cups – Chocolate cups with chocolate raspberry filling topped with cream, raspberry compote and pistachio (gf)
- Mini lemon cupcakes, lemon curd and lemon buttercream – **GF on request**

Chef on Site

- Filo parcels filled with chicken, sundried tomato pesto, spinach, feta
- Spiced chicken and chorizo kofta with tzatziki (gf)
- Soft shell fish taco – Panko fish goujon, lime jalapeno mayo, citrus cilantro tomato salsa
- Pork and prawn dumplings with ponzu sauce and chilli oil (df)
- Hoisin glazed pork belly skewers with plum dipping sauce (df)

Larger bites to finish the night

(These items are **not** available as part of the above selections and require a **chef on site**, served in bamboo boats)

- Sliced beef sirloin, saute potatoes and mushroom sauce (gf) - \$18pp
- Korean fried chicken in gochujang sauce, slaw, marinated cucumber and kewpie mayo (gf)(df) - \$18pp
- Thai fish cakes with sriracha mayo - \$18pp
- Orange seeded mustard glazed ham with rolls condiments and butter (gf) - \$18pp



BUFFET/FAMILY STYLE MENU
September - December 2025

Prices (Ex GST)

\$43.00 per guest

Selections from the menus below; your choice of,
One main
Three sides
One dessert

\$56.00 per guest

Selections from the menus below; your choice of,
Two mains
Three sides
One dessert

\$63.00 per guest

Selections from the menus below; your choice of,
Two mains
Three sides
Two desserts

All buffet selections include a selection of mini dinner rolls with garlic butter

Buffet Mains

- Bacon wrapped chicken thighs, cranberry walnut brioche stuffing with gravy
- Lamb shoulder slow braised in rosemary and red wine served with jus (gf)(df)
- Beef sirloin with chimichurri (gf)(df)
- Rolled pork loin, pineapple salsa, crackling (gf)(df)
- Prosciutto wrapped white fish, pesto, lemon oil, arugula (gf)(df)

Cold Buffet Mains

- Beef sirloin with chimichurri (gf)(df)
- Glazed champagne ham, pineapple salsa, condiments (gf)(df)
- Flaked salmon on watercress, capers, lemon, horseradish cream (gf)

Vegetarian Buffet Mains

- Spinach, caramelized onion, pinenut, goat cheese filo parcels
- Broccoli, caramelised onion, walnut, goat cheese quiche wedge

Buffet Sides

- Roasted vegetables, Moroccan chickpea, chimichurri (gf)(vegan)
- Potato, parmesan, and garlic gratin (v)(gf)
- Roasted cauliflower cheese sauce bake, spring onion (gf)(v)
- Broccoli, green beans, lemon, chilli, almond (gf)(vegan)
- Roasted pumpkin, beetroot, onion, goat cheese, balsamic (gf)(v)



BUFFET MENU
September - December 2025

Buffet Salads

- Miso tofu, black beans, mango, cucumber, pickled red onion, coriander, lettuce, black sesame vegan mayo (gf)(vegan)(nf)
- Asparagus, radish, snow pea shoots, avocado, zucchini, parmesan, sunflower seeds, lettuce, dill poppy seed dressing (gf)(v)(keto)(nf)
- Lentils, dried apricot, celery, walnut, edamame, parsley, pomegranate, baby spinach, Moroccan orange vinaigrette (gf)(vegan)
- Pasta, charred capsicum, olives, feta, pumpkin seeds, basil pesto mayo, rocket, balsamic glaze (v)(nf)
- Broccoli, carrot, almonds, dried cranberries, chickpeas, lettuce, curried tahini dressing (gf)(vegan)

Buffet Desserts

- Cheesecake mousse cups – Cheesecake mousse, spiced berry compote topped with cinnamon oat crumb (v)
- Cinnamon mini donut filled with whipped cream and strawberry compote (v)
- Raspberry chocolate brownie (v)
- Tiramisu – Coffee soaked lady fingers layered with mascarpone cream and powdered chocolate
- Mini sticky date cakes topped with caramel buttercream (v)



FORMAL DINING
September - December 2025

Requires a Chef on-site and waiting staff to serve
Minimum 20 guests

All Formal plated meals are served with sliced freshly baked bread with olive oil and dukkah

Prices (Ex GST)

2 course set menu \$55.00 per guest

3 course set menu \$75.00 per guest

3 course menu with alternate drop \$85.00

Entrée

- Lemon dill salmon, fennel, orange, pistachio and capers
- Manuka smoked lamb, roast cauliflower puree and mint edamame (gf)
- Garlic prawn, celeriac remoulade and sprouts (gf)
- Mixed mushroom arancini, smoked red pepper puree and wilted spinach (v)
- Roasted beetroot, goats' cheese, toasted hazelnut, orange segments with orange and pomegranate vinaigrette (v)(gf)

Mains - *All Mains served with Chef's choice seasonal vegetables*

- Prosciutto wrapped fish of the day, thyme roasted potatoes, grape olive salsa, white wine sauce (gf)
- Beef sirloin, potato gratin, roasted cauliflower and jus (gf)
- Chicken mignons, honey carrots, oyster mushrooms and tarragon sauce (gf)
- Herb rolled pork tenderloin, celeriac puree, watercress and onion gravy (gf)
- Rosemary mustard lamb rump, potato gratin and mint pea salsa with jus (gf)
- Vegetarian lasagne, roast vine tomatoes and avocado oil (v)

Dessert

- Vanilla panna cotta, lychee, raspberry compote and pistachio soil (v)
- Sticky date pudding, butterscotch sauce, lemon crumb and ice cream (v)
- Chocolate brownie, chocolate sauce, berries and ice cream (v)
- Coffee mousse in dark chocolate cup with cream and pistachio biscotti (v)
- Coconut cheesecake, melon, smashed meringue, lemon crumb and lemon sorbet (v)