



In House Catering

Catering Menus 2026 - 2027

Corporate, Wedding and Event catering specialists

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MORNING TEA & LIGHT LUNCH

2026-2027

All prices Ex GST

Baking Items

\$6.00 each

- Classic cheese scones with whipped butter (*v*)
 - Caramelised onion, cheddar & wholegrain mustard pinwheel scones with whipped butter (*v*)
 - Banana, dark chocolate & oat crumble muffins with maple butter (*v*)
 - Pumpkin, feta & sage muffins with whipped butter (*v*)
 - Pineapple, coconut & lime scones with lemon curd cream (*v*)
 - Biscoff cupcakes with caramel buttercream and sea salt (*v*)
 - Raspberry, white chocolate & almond friends (*gf, v*)
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Sweet Items

\$6.50 each

- Assorted mini Danish pastries 2pp (*v*)
 - Ginger crunch slice (*v*)
 - Blueberry & white chocolate blondie brownies (*v*)
 - Passionfruit cream éclairs with white chocolate and coconut (*v*)
 - Lemon & poppyseed mini loaves with citrus glaze (*v*)
 - Chocolate chunk cookies with chocolate drizzle and freeze-dried raspberry (*v*)
 - Blueberry, custard & pistachio tarts (*v*)
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Savoury Items

\$7.00 each

- House sausage rolls served with tomato relish (*df*) 2pp
 - Kumara, chickpea, chaat masala, herb vegan sausage rolls with coconut dipping sauce (*ve, df*) 2pp
 - Fresh rice paper rolls with tofu, nori, herbs, pickled carrot & daikon, served with peanut dipping sauce (*ve, gf, df*)
 - Karaage chicken cups with sushi rice, garlic aioli, pickled ginger and toasted peanuts (*gf, df*)
 - Chicken korma pies with mild curry filling
 - Chorizo, potato, roasted red pepper & feta quiche wedge
 - Roast carrot, harissa, chickpea & spinach frittata served with spiced yoghurt (*gf, v*)
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Salads

Sharing Bowl \$7.50 per person

Boxed with fork \$9.00 per person

- Pasta, artichoke, white bean, parmesan, crispy capers, rocket, sundried tomato mayo (*nf, v*)
- Carrot, cumin chickpea, raisin, parsley, cashew, lettuce, lemon turmeric vinaigrette (*gf, ve*)
- Quinoa, beetroot, vegan feta, pumpkin seed, snow pea shoots, baby spinach, strawberry balsamic vinaigrette (*gf, ve, nf*)
- Tahini tofu, pickled red cabbage, edamame, sesame, radish, lettuce, vegan sriracha mayo (*gf, ve, nf*)
- Kale, kalamata olive, cauliflower rice, feta, cucumber, sunflower seeds, lettuce, Dijon herb dressing (*gf, v, nf, keto*)

A standard delivery fee applies to all catering orders.



MORNING TEA & LIGHT LUNCH CONTINUED

2026-2027

All prices Ex GST

Sandwiches, Rolls & Wraps

\$8.00 each

GF option +\$1.50

Chef's Selection of Club Sandwiches (2pp)

- Cucumber, cream cheese & dill finger sandwiches (v)
- Roast beef, horseradish cream, tomato & cheddar finger sandwiches
- Egg salad, avocado, rocket & red pepper finger sandwiches (v)
- Smoked chicken, sundried tomato pesto, spinach & feta finger sandwiches

Individual Options

- Breakfast English muffin with sausage, fried egg, cheese and tomato relish
- Croissants filled with ham, wholegrain mustard, caramelised onion and brie
- Turkish roll with herb beef, balsamic onion, Swiss cheese, tomato and béarnaise (df option available)
- Tortilla wrap with chicken, nam jim mayo, slaw, toasted peanuts and crispy shallots (df)
- Brioche bun with ham, smoked paprika hummus, roasted capsicum, sprouts and chipotle aioli (df option available)

Vegetarian Options

- Herb milk bun with falafel, whipped feta, cucumber, tomato and sprouts (v)
- Turkish roll with roast vegetables, hummus and rocket (ve, df)

WHOLE CAKES

Prices (Ex GST)

Small Cake \$75.00 (Approx. 12 slices)

Medium Cake \$95.00 (Approx. 16 slices)

Large Cake \$130.00 (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)

A standard delivery fee applies to all catering orders.



LUNCH BAGS 2026-2027

\$25.00 each (Ex GST)

Option 1 – Minimum of 5

- Turkish roll filled with herb beef, balsamic onion, Swiss cheese, tomato and béarnaise
- Pasta salad with artichoke, white beans, parmesan, crispy capers, rocket and sundried tomato mayo (*nf, v*)
- Blueberry & white chocolate blondie (*v*)

Option 2 - Minimum of 5

- Tortilla wrap filled with chicken, nam jim mayonnaise, slaw, toasted peanuts and crispy shallots (*df*)
- Carrot salad with cumin chickpeas, raisins, parsley, cashews, lettuce and lemon turmeric vinaigrette (*gf, ve*)
- Ginger crunch slice (*v*)

Option 3 - Minimum of 5

- Brioche bun filled with ham, smoked paprika hummus, roasted capsicum, sprouts and chipotle aioli
- Quinoa salad with beetroot, vegan feta, pumpkin seeds, snow pea shoots, baby spinach and strawberry balsamic vinaigrette (*gf, ve, nf*)
- Chocolate chunk cookie with chocolate drizzle and freeze-dried raspberry (*v*)

Option 4 – Vegetarian

- Herb milk bun filled with falafel with whipped feta, cucumber, tomato and sprouts (*v*)
- Pasta salad with artichoke, white beans, parmesan, crispy capers, rocket and sundried tomato mayo (*nf, v*)
- Lemon & poppyseed mini loaf with citrus glaze (*v*)

Option 5 – Vegan

- Turkish bun filled with roast vegetables with hummus and rocket (*ve, df*)
- Tahini tofu salad with pickled red cabbage, edamame, sesame, radish, lettuce and vegan sriracha mayo (*gf, ve, nf*)
- Assorted vegan sweet item (*ve*)

Option 6 - Gluten Free

- Gluten free sandwich with ham, cheese, tomato and lettuce (*gf*)
- Quinoa salad with beetroot, vegan feta, pumpkin seeds, snow pea shoots, baby spinach and strawberry balsamic vinaigrette (*gf, ve, nf*)
- Raspberry, white chocolate & almond friand (*gf*)

Option 7 – Keto

- Keto wrap filled with bacon, tomato, avocado, cheese, lettuce (*keto*)
- Kale salad with kalamata olives, cauliflower rice, feta, cucumber, sunflower seeds, lettuce and Dijon herb dressing (*gf, v, nf, keto*)
- Keto bounty slice (*gf, keto*)

A standard delivery fee applies to all catering orders.



LUNCH TRAYS

2026-2027

\$32.00 each (Ex GST)

Option 1 - Minimum of 5

- Turkish roll filled with herb beef, balsamic onion, Swiss cheese, tomato and béarnaise
- Pasta salad with artichoke, white beans, parmesan, crispy capers, rocket and sundried tomato mayo (*nf, v*)
- Blueberry & white chocolate blondie (*v*)
- House sausage roll with tomato relish

Option 2 - Minimum of 5

- Tortilla wrap filled with chicken, nam jim mayonnaise, slaw, toasted peanuts and crispy shallots (*df*)
- Carrot salad with cumin chickpeas, raisins, parsley, cashews, lettuce and lemon turmeric vinaigrette (*gf, ve*)
- Ginger crunch slice (*v*)
- Karaage chicken cup with sushi rice, black garlic aioli, pickled ginger and toasted peanuts (*gf*)

Option 3 - Minimum of 5

- Brioche bun filled with ham, smoked paprika hummus, roasted capsicum, sprouts and chipotle aioli
- Quinoa salad with beetroot, vegan feta, pumpkin seeds, snow pea shoots, baby spinach and strawberry balsamic vinaigrette (*gf, ve, nf*)
- Chocolate chunk cookie with chocolate drizzle and freeze-dried raspberry (*v*)
- Chorizo, potato, roasted red pepper & feta mini quiche wedge

Option 4 – Vegetarian

- Herb milk bun filled with falafel with whipped feta, cucumber, tomato and sprouts (*v*)
- Pasta salad with artichoke, white beans, parmesan, crispy capers, rocket and sundried tomato mayo (*nf, v*)
- Lemon & poppyseed mini loaf with citrus glaze (*v*)
- Roast carrot, harissa, chickpea & spinach frittata with spiced yoghurt (*gf, v*)

Option 5 – Vegan

- Turkish bun filled with roast vegetables with hummus and rocket (*ve, df*)
- Tahini tofu salad with pickled red cabbage, edamame, sesame, radish, lettuce and vegan sriracha mayo (*gf, ve, nf*)
- Assorted vegan sweet item (*ve*)
- Kumara, chickpea, chaat masala, herb vegan sausage rolls with coconut dipping sauce (*ve, df*)

Option 6 - Gluten Free

- Gluten free sandwich with ham, cheese, tomato and lettuce (*gf*)
- Quinoa salad with beetroot, vegan feta, pumpkin seeds, snow pea shoots, baby spinach and strawberry balsamic vinaigrette (*gf, ve, nf*)
- Raspberry, white chocolate & almond friand (*gf*)
- Fresh rice paper rolls with tofu, nori, herbs, pickled carrot & daikon, served with peanut dipping sauce (*ve, gf, df*)

Option 7 – Keto

- Keto wrap filled with bacon, tomato, avocado, cheese, lettuce (*keto*)
- Kale salad with kalamata olives, cauliflower rice, feta, cucumber, sunflower seeds, lettuce and Dijon herb dressing (*gf, v, nf, keto*)
- Keto bounty slice (*gf, keto*)
- Keto cheese, crackers, pesto, olives

A standard delivery fee applies to all catering orders.



PLATTERS
2026-2027
All prices Ex GST

Fresh Seasonal Sliced Fruit Platters

A selection of freshly sliced seasonal fruits including melon, pineapple, citrus and grapes.

- Small \$35.00 (serves 5 guests)
- Medium \$70.00 (serves 10 guests)
- Large \$100.00 (serves 20 guests)

Whole Fruit Bowl

A selection of whole seasonal fruits including apples, bananas, oranges and pears (2 pieces per guest)

- \$5.00 per guest
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Artisan Cheese Selection

A selection of New Zealand cheese, served with house-made quince paste, fresh fruit, grapes, crackers and condiments.

Medium \$150.00 (serves 10–15 guests)

Large \$200.00 (serves 20–25 guests)

Charcuterie Selection

A selection of cured meats, marinated olives, pickles and condiments, served with fresh ciabatta and Turkish bread.

Medium \$150.00 (serves 10–15 guests)

Large \$200.00 (serves 20–25 guests)

Seasonal Vegetarian Platter

Roast vegetables, falafel, hummus, whipped feta, pickles, fresh breads and dips.

\$120.00 (serves 10–12 guests)

Asian Sharing Platter

Karaage chicken cups with sushi rice, black garlic aioli, pickled ginger and toasted peanuts, alongside fresh rice paper rolls filled with tofu, nori, pickled vegetables and peanut dipping sauce.

\$155.00 (45 pieces)

GRAZING TABLES

Grazing Table (serves approx. 30 guests) – \$750.00

Grazing Table (serves approx. 50 guests) – \$1,250.00

A generous grazing spread featuring seasonal fruits, cheeses, charcuterie, dips, condiments, artisan breads and crackers, finished with sweets and savoury bites including karaage chicken cups and fresh rice paper rolls.

A standard delivery fee of applies to all catering orders.



CANAPE MENU

2026-2027

Prices (Ex GST)

5 different items for \$25.00 per guest

6 different items for \$28.00 per guest

7 different items for \$32.00 per guest

8 different items for \$36.00 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*)
- Beetroot gin cured salmon, orange, fennel, cream cheese in filo cups

From Land

- Wonton crisp, hoisin duck, beetroot chutney, crème fraiche
- 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 (*v*)
- Sundried tomato, kalamata olive, pesto cream cheese on mini cheese scone (*v*)
- Fresh rice paper rolls with tofu, nori, herbs, pickled carrot & daikon, served with peanut dipping sauce (*ve, gf, df*)
- Roasted cherry tomato, balsamic onion, vegan pesto, vegan feta on fried polenta rounds (*gf, ve*)

Something Sweet

- Selection of mini sweet slices and macarons (*v*) – **GF on request**
- Citrus posset filled tarts topped with passionfruit mousse (*v*)
- Chocolate raspberry cups – Chocolate cups with chocolate raspberry ganache topped with cream, raspberry compote and pistachio (*v, gf*)
- Mini biscotti cupcakes with caramel buttercream and sea salt (*v*) – GF on request

Chef on Site

- Filo parcels filled with chicken, sundried tomato pesto, spinach, feta
- Hoisin ginger duck wontons with a sour cherry vinegar dipping sauce (*df*)
- Soft shell taco – Marinated beef skirt, avocado crema, charred pineapple salsa
- King prawn dumplings with Sichuan black vinegar sauce (*df*)
- Char sui pork belly skewers with plum dipping sauce (*df*)

Larger bites to finish the night - \$20.00 per person

(These items require a **chef on site**, served in bamboo boats)

- Sliced beef sirloin, roasted root vegetables and mushroom sauce (*gf*)
- Chicken karaage, black garlic aioli, ginger and peanuts with Asian style slaw (*gf, df*)
- Pulled pork with tangy BBQ sauce, paprika roasted potatoes, crème fraiche, pickled red onion (*gf*)
- Harissa roasted kumara, falafel, spiced chickpeas, herbs, seeds with lemon yoghurt dressing (*v, gf*)

A standard delivery fee of applies to all catering orders.



BUFFET/FAMILY STYLE MENU 2026-2027

Prices (Ex GST)

\$48.00 per guest

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

\$60.00 per guest

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

\$68.00 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

- Harissa roasted chicken thighs with spiced yoghurt, lemon and fresh herbs (*gf*)
- Soy & honey glazed pork shoulder with pickled carrot, daikon and Asian herbs (*gf, df*)
- Glazed champagne ham, pineapple salsa, condiments (*gf, df*)
- Spinach, vegetable, sundried tomato pesto and feta filo parcels (*v*)
- Harissa roasted kumara, falafel, spiced chickpeas, herbs, seeds, lemon yoghurt dressing (*v, gf*)

Premium Buffet Mains

+ \$5.00

- Roasted beef with gochujang glaze, sesame and spring onion (*gf, df*)
- Slow braised lamb shoulder with garlic, rosemary and red wine jus (*gf, df*)
- Pan roasted market fish with romesco, lemon and capers (*df*)
- Cold flaked salmon, orange, crème fraiche, rye crumb, beetroot powder, pickled pink peppercorns

Buffet Sides

- Roasted hot house vegetables, pearl cous cous, lemon, herbs, olive oil (*ve*)
- Roasted carrots with orange, cumin, herbs and yoghurt (*gf, v*)
- Smoked paprika roasted potatoes, fresh herbs, flaky salt and crème fraiche (*gf, v, df option*)
- Broccoli and green beans with citrus dressing, sunflower seeds and herbs (*gf, ve*)
- Roasted pumpkin, baby spinach with feta, pomegranate and herbs (*gf, v*)

A standard delivery fee of applies to all catering orders.



BUFFET/FAMILY STYLE MENU CONTINUED

2026-2027

Buffet Salads

- Pasta, artichoke, white bean, parmesan, crispy capers, rocket, sundried tomato mayo (*nf, v*)
- Carrot, cumin chickpea, raisin, parsley, cashew, lettuce, lemon turmeric vinaigrette (*gf, ve*)
- Quinoa, beetroot, vegan feta, pumpkin seed, snow pea shoots, baby spinach, strawberry balsamic vinaigrette (*gf, ve, nf*)
- Tahini tofu, pickled red cabbage, edamame, sesame, radish, lettuce, vegan sriracha mayo (*gf, ve, nf*)
- Kale, kalamata olive, cauliflower rice, feta, cucumber, sunflower seeds, lettuce, Dijon herb dressing (*gf, v, nf, keto*)

Buffet Desserts

- Sticky date pudding, caramel sauce, whipped cream (*v*)
- Passionfruit cream éclairs with white chocolate and coconut (*v*)
- Blueberry & white chocolate blondie brownies – with whipped cream (*v*)
- Chocolate mousse, cherry vanilla compote, mascarpone cream in individual glasses (*gf, v*)
- Biscoff cupcakes with caramel buttercream and sea salt (*v*)

DIETARY GUIDE

(v) Vegetarian – Contains no meat or seafood

(ve) Vegan – Contains no animal products

(gf) Gluten Free – Contains no gluten ingredients

(df) Dairy Free – Contains no dairy products

(nf) Nut Free – Contains no nuts

(keto) Keto – Low carbohydrate, high fat

IMPORTANT INFORMATION

While we take great care in preparing dietary-specific items, all food is produced in a kitchen that handles gluten, dairy, nuts and other allergens. As such, we cannot guarantee the complete absence of trace allergens.

Please advise all dietary requirements at the time of ordering so we can accommodate your needs where possible.

A standard delivery fee of applies to all catering orders.



FORMAL DINING 2026-2027

*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 \$60.00 per guest

3 course set menu \$80.00 per guest

3 course menu with alternate drop \$90.00

Entrée

- Lemon dill salmon, beetroot puree, fennel orange caper slaw (*gf, df*)
- Manuka smoked lamb, roast cauliflower puree and mint edamame (*gf*)
- Garlic prawn, celeriac remoulade and sprouts (*gf*)
- Red pepper, parmesan arancini, romesco and wilted spinach (*v*)
- Roasted beetroot, goats' cheese, toasted hazelnut, orange segments with orange and poppy vinaigrette (*v*)(*gf*)

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

- Pan roasted market fish, romesco, pearl cous cous, rocket, lemon oil (*df*)
- Beef sirloin, potato gratin, smoked paprika pumpkin puree, pickled red onion, watercress and jus (*gf*)
- Lemongrass chicken, pickled carrots and daikon, Vietnamese herbs, crispy shallots and a sambal kecap sauce (*df*)
- Herb rolled pork tenderloin, celeriac puree, watercress and onion gravy (*gf*)
- Rosemary mustard lamb rump, potato rosti and mint pea salsa with jus (*gf*)
- Harissa roasted kumara, falafel, spiced chickpeas, herbs, seeds with lemon yoghurt dressing (*v, gf*)

Dessert

- Vanilla panna cotta, lychee, raspberry compote and pistachio soil (*v*)
- Sticky date pudding, butterscotch sauce, lemon crumb and ice cream (*v*)
- Chocolate nemesis, mascarpone cream, cherry vanilla compote, chocolate soil (*v, gf*)
- Blueberry, custard & pistachio tart, passionfruit mousse, almond biscotti (*v*)
- Almond olive oil cake, orange sorbet, lemon crumb, orange blossom syrup (*df*)