

CATERING
PLATTERS

NATIVE FUSION PLATTERS



MINIMUM OF 10 PER ITEM

MENU

VEGAN

V - VEGETARIAN

GF - GLUTEN FREE

DF - DAIRY FREE

GLUTEN FREE /VEGAN OPTION ON REQUEST

SWEET ITEMS PER PERSON

Muffins - Lemon myrtle and white choc,
mixed berry choc, and lilli pilli 7.00

(V, GF OPTION)

Native fusion sweet slices - strawberry gum
brownie, wattle seed brownie, caramel
saltbush,lemon myrtle coconut, bunya nut 7.00

(GF OPTION)

Native lilli pilli and white chocolate tarts 6.60

Charcoal and strawberry gum pain au
chocolat 7.70

Lilli Pilli Danish 7.70

Wattle seed choc chip cookies 6.60

Lilli Pilli Brownie (GF) 7.70

Davidsons plum cheesecake brownie (GF) 7.70

Quandong Croissant 7.70

Prices Include GST

GF OPTION - PLUS \$1 PER ITEM

SAVOURY ITEMS PER PERSON

Native thyme & cheddar scone with lilli pilli onion jam
and cream cheese (V) 6.60

Macadamia pesto scone with wattle seed cream
(V, GF OPTION) 6.60

Native bircha cups with spiced berries 6.60

(VEGAN, GF)

Wattle seed scone, riberry jam and cream (V) 6.60

Warrigal green (native spinach), macadamia pesto
& cheddar mini croissant 7.00
(V, CONTAINS NUTS)

Muntries berry, onion, zucchini, bacon & corn muffins 6.60

Seasonal saltbush grilled veg mini frittata (V,GF) 6.60

Seasonal fruit platter - per person (VEGAN,GF) 7.00

Warrigal green & cheddar Tart (native spinach)
(V, GF OPTION) 6.60

Banana bread with maple & wattle seed whipped
butter (V, GF OPTION ON REQUEST) 6.60

Native raw balls (V) 6.00

Muntries berry & cashew cream muffins (VEGAN,GF) 6.60

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LUNCH

Sandwich Platter - 10 mixed 120
Signature Chicken Mix Sandwich
Roast Beef Sandwich
Ham Salad and Tasty Cheese
Egg Mix Sandwich
Roast Veggies and Feta

Vegan Sandwich Platter - 10 mixed 120
Falafel Hummus Lettuce
Roast Vegetables and Beet Relish

Gluten Free Sandwich Platter - 10 mixed 140
Falafel Hummus Lettuce
Roast Vegetables and Beet Relish

Bagel Platter - 10 mixed 120
Signature Chicken Mix Sandwich
Roast Beef Sandwich
Ham Salad and Tasty Cheese
Egg Mix Sandwich
Roast Veggies and Feta

Wrap Platter - 10 mixed 140
Cajun Chicken - Poached cajun chicken, avocado spread, tasty cheese, cucumber, baby spinach, cos and mesculin lettuce

Ham Salad - Layered ham, carrot, mustard pickle, cucumber, tasty cheese cos and mesculin lettuce

Egg Mix - Whole chopped egg, mayonnaise and parsley layered on baby spinach, tasty cheese, cucumber, cos and mesculin lettuce

Baguette Platter - 10 mixed 140
Teriyaki chicken, pickled carrot, cabbage, cucumber, coriander, mint, cos lettuce, mayonnaise and sweet chilli sauce
Ham, cos lettuce, tomato, carrot, mustard pickle, cucumber, tasty cheese, cos and mesculin lettuce

Roast beef, seeded mustard, mayonnaise, tomato, cucumber and tasty cheese with rocket

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ALL PLATTERS SERVE 10 PEOPLE , 2 ITEMS PP

Kangaroo pie platter - with bush tomato relish	170
Arancini - Bush tomato & Parmesan (V) <small>GLUTEN FREE OPTION ON REQUEST</small>	150
Mini Chicken Bhan Mi and rice paper rolls - native lemongrass	160
Slider box - Kangaroo, chicken or beef	170
Boa box - native lemongrass chicken (V)	160

SALAD PLATTERS

(GF)

ALL PLATTERS SERVE 10 PEOPLE

Riberry native spiced cous cous salad (V)	165
Saltbush grilled seasonal vegetable salad with native thyme (Vegan) (GF)	170
Watermelon, feta & macadamia salad with native balsamic glaze (V)(GF)	180
House made native falafel salad with grilled seasonal vegetables bush tomato spiced yoghurt dressing (Vegan) (GF)	180
Pine nut, rocket, pickled veg & feta with native bush tomato glaze (V)(GF)	170

*Prices Include GST
GF OPTION - PLUS \$1 PER ITEM*

VEGETARIAN / VEGAN PLATTERS

ALL PLATTERS SERVE 10 PEOPLE , 2 ITEMS PP

Rice paper rolls with crisp veg & native lemongrass (VEGAN) (GF)	140
Bao Bun Platter - Native falafel salad with grilled seasonal vegetables bush tomato spiced yoghurt dressing	140
Curry bowl & rice - Monthly changing special (GLUTEN FREE OPTION ON REQUEST)	Price on quote
Saltbush Veg puff pastry mini pies	170
House made falafel platter with veg crudites and wattle seed hommus (VEGAN) (GF)	140

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Vegetarian Savoury Platter - 10 of each item

Savoury scones -cheddar & thyme

Feta watermelon & mint skewers

Native bruschetta

Quiche - vegetarian

Antipasto skewer

Native Fusion Finger Food Platter - 10 of each item

Finger food infused with native herbs and spices

Native inspired bruschetta with fresh native herbs (vegan)

Savoury tart - saltbush & warrigal green

Falafels - Native quandong (Vegan)

Antipasti sticks - dipped in native fusion balsamic oil (GF)

Mini savoury scones - macadamia pesto

Prices Include GST

GF OPTION - PLUS \$1 PER ITEM

350 Hot Finger Food Platter - 10 of each item

Savoury Pies - chefs selection

Spinach & feta parcel - veg

Quiche - vegetarian

Arancini - vegetarian

Slider - chicken and crisp slaw

350 Savoury Platter - 10 of each item

Mini Vietnamese style rolls - chicken

Rice paper rolls - veg (VEGAN, GF)

Quiche - veg (v)

Sausage rolls

Falafel (Vegan)

Platter is made up of chef selection

(GLUTEN FREE OPTION ON REQUEST)

350

350

GRAZING PLATTERS

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GLUTEN FREE / VEGAN OPTION ON REQUEST

NATIVE GRAZING PLATTER 220

PLATTER SERVES 10 PEOPLE

Red wine kangaroo salami

Prosciutto - italian

Salami - native aniseed myrtle and pepperberry

Native infused cheeses

gumleaf smoked

pepperberry

lemon myrtle

Brie - great ocean road

Wattle seed dip

Macadamia and warrigal green pesto (native spinach)

Lavosh - lemon Myrtle & cracked pepper

Sourdough

Crackers

Saltbush grilled veg

Fresh seasonal fruit with riberry dust

Picked veg

Olives - marinated in davidsons plum and native infused oil

Prices Include GST

NATIVE CHEESE PLATTER 165

PLATTER SERVES 10 PEOPLE

Native infused cheeses - Smoked gum leaf, Pepper berry &

Lemon myrtle

Quince

Lavosh

Seasonal fruit

Sourdough

GF OPTION - PLUS \$1 PER ITEM