



Catering Menu

Cocktail Items (Individual) priced per dozen

Sausage rolls served with tomato sauce	\$25.00
Thai Style Chicken Fritter - served with a coriander and cucumber dipping sauce	\$28.00
Crispy Salmon Cakes served with sauce Gribiche	\$30.00
Red Lentil & Vegetable Cakes served tzatziki	\$25.00
Vietnamese Rice Paper Rolls - filled with chicken and Asian herbs	\$26.00
Vietnamese Rice Paper Rolls - filled with vegetables and Asian herbs (both are served with Chili sauce)	\$30.00
Cherry Tomato and Fetta Tartlet	\$25.00
Sesame Beef Skewer with Asian marinade	\$28.00
Chargrilled Vegetable Skewer	\$25.00
Scallop & Coriander Wonton with Pesto sauce or sun dried tomato	\$25.00
Individual Quiches - Leg Ham Tomato & Shallot, Smoked Salmon & Dill, Mushroom Spinach & Parmesan or Sun dried Tomato & Goats Cheese	\$28.00
Mini Beef Burgers served with BBQ sauce	\$25.00
Tomato & Basil Bruscetta served on Chibatta Breads	\$24.00
Mini Chicken Drumsticks with an Asian Glaze	\$24.00
Cocktail Pies - Beef & Guinness, Chunky Beef, Moroccan Lamb, Spinach Pumpkin & Feta, Thai Chicken	\$ 28.00

Dips priced per kilogram

Hummus - a Nutty Chick Pea Dip creamy in texture	\$18.00
Babaganouj - an Eggplant & Fresh Herb Dip smooth texture	\$22.00
Tzatziki - yoghurt with Cucumber and Coriander	\$18.00
Beetroot - a low fat dip packed with flavour and freshness	\$22.00
Tuna & Ricotta - blended together with Fresh Herbs & Seasoning	\$22.00
Guacamole - fresh avocado mixed with Spanish onions & lemon	\$22.00

Pates priced per kilogram

Maggie Beer - a smooth & rich blend of mixed poultry	\$45.00
Orange Liquor - Grand Marnier blended with chicken livers	\$30.00
Cracked Pepper - creamy with a mild spice	\$30.00
Mushroom & Bacon - a blend that has it all	\$30.00
Cheese & Fruit Platters - A selection of Australian farmhouse cheese consisting of a Blue, Tasty and Brie served with Muscatels, fresh strawberries and Melba Toasts	\$25.00 Small \$40.00 Medium \$55.00 Large

Whole Quiches and Frittatas (serves 8-12) priced per item

Sun dried Tomato and Goats' Cheese	\$25.00
Mushroom Spinach & Parmesan	\$24.00
Leg Ham Tomato & Shallot	\$24.00



Vegetarian Frittata - filled with sweet potato, roasted tomatoes, spinach & parmesan **\$26.00**

Whole Lasagne

Traditional Beef - layered with Cheese Sauce **\$35.00**

Vegetarian - Chickpeas, Sweet Potato, Zucchini just to name a few **\$26.00**

Chicken & Vegetable - creamy blend of Chicken & Vegetables **\$35.00**

Antipasto Platters

Marinated Whole Artichokes, Roasted Capsicum, Grilled Eggplant, Semi and Sun-Dried Tomatoes, Kalamata Olives, Spanish Green Olives, Hungarian and Danish Salami, Dolmades and Prosciutto
 (Small serves 4-6, Medium serves 6-8, Large serves 8-12) **\$25.00 Small**
\$40.00 Medium
\$55.00 Large

Gourmet Sandwich Platters

All sandwiches are served on Turkish bread and cut into four pieces. You can select individually or have a mixed platter, our varieties are listed below.

- 1. Rare Roast Beef, Confit Onions, Tomato & Lettuce
 - 2. Tuna, Egg, Artichoke, Pesto, Mayonnaise & Lettuce
 - 3. Feta Cheese, Roast Capsicum, Pesto, Tomato & Rocket
 - 4. Turkey Breast, Brie Cheese, Cranberry Sauce & Lettuce
 - 5. Leg Ham, Dijon Mustard, Tomato, Tasty Cheese & Lettuce
 - 6. Tandoori Chicken, Onion, Cucumber, Mint Sauce & Lettuce
 - 7. Roasted Pumpkin, sweet potato, capsicum, snowpea sprout & lime aoli
- All sandwiches are **\$6.00**

Roasted Meat Platters

Rare Roast Beef Glazed with Garlic, Roasted Turkey Breast, Shaved Leg Ham, Cajun Chicken Breast
 (Small serves 4-6, Medium serves 6-8, Large serves 8-12) **\$30.00 Small**
\$60.00 Medium
\$80.00 Large

Please note: A deposit of \$20.00 is charged on each platter and will be promptly refunded upon return of platters

Salads priced per person

Potato - Chat Potatoes, Sweet Potato, Spanish Onion tossed with Boiled Eggs, Lime Aioli and Shallots **\$5.50**

Baby Rocket - Oven roasted Field Mushrooms, Meredith Valley Feta, Semi-Dried Tomatoes tossed and finished with a Balsamic Honey Truffle **\$6.00**

Beetroot - Baby Beetroots, Chickpeas, Baby Spinach Leaves with a **\$5.50**



Zest deli-cafe

Honey and Ginger Dressing	
Cajun Chicken - Seared Chicken Breast pieces tossed through Mixed Leaves, Avocado, Sprouts and Mango dressing	\$6.50
Salad Nicoise - Green Beans, Roma Tomatoes, Boiled Eggs, Anchovies, Chunks of marinated Tuna, Olives and a Lime Dressing	\$6.50
Couscous Moroccan Style - Corn, coriander, cumin, semidried tomato, olives, shallots	\$6.50

Hot Food

Chicken, Ginger, Soya Sauce and Coriander w/rice	\$12.50
Sesame Beef Skewer w/Chargrilled Vegetables	\$12.50
Slow Cooked Veal Shanks w/wine & preserved lemon sauce	\$10.50
Moroccan Beef w/steamed couscous	\$12.50
Herb-crusted Fish w/Lemon Caper Butter Sauce on steamed greens or Crispy skinned fish with Thai flavors on kumera mash	\$12.50
Steamed Rice	\$2.50
Grilled Vegetables	\$5.50

Whole Cakes

Orange and Almond - a moist flourless citrus cake	\$36.00
Bread and Butter Pudding - best served warm with cream	\$35.00
Lemon Lime Tart - lemon curd on a thin crisp crust	\$36.00
Chocolate Mud Cake - made from Belgium chocolate	\$35.00
Chocolate and Caramel Shortbread (individual)	\$1.70
Cappuccino Shortbread	\$1.70
Melting Moments	\$1.70
Gluten free cake	\$2.70
Friand	\$2.70
Portuguese Tart	\$2.50