

**Note: Surcharges apply on public holiday**

## CATERING

**All orders \$70 delivery fee and minimum spend of \$250**

**NF** Nut Free **GF** Gluten Free **H** Halal **V** Vegetarian **VG** Vegan **SF** Sugar Free

### BBQ Menu

*Minimum order: 20 pax*

*Maximum order: 35 pax*

*Orders over 35pax by application only*

### **Bondi Classic BBQ \$29pp**

-Classic beef thin sausages GF DF NF H

-Ginger Teriyaki marinated tofu steaks V GF VG

-Shredded onions GF NF H VG

-Fresh corn cobs with butter V GF NF H

-----

-Superfoods salad with millet cous cous, coconut, currants, edamame & kale with a Japanese curry dressing V GF

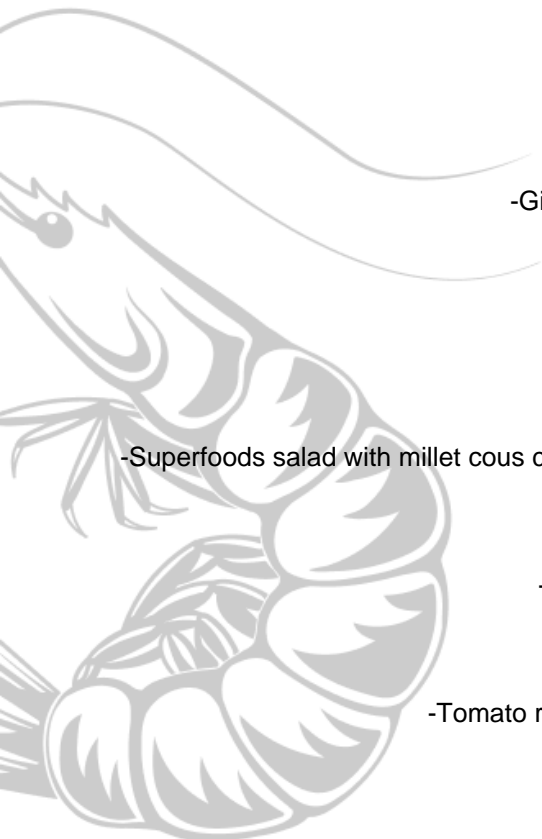
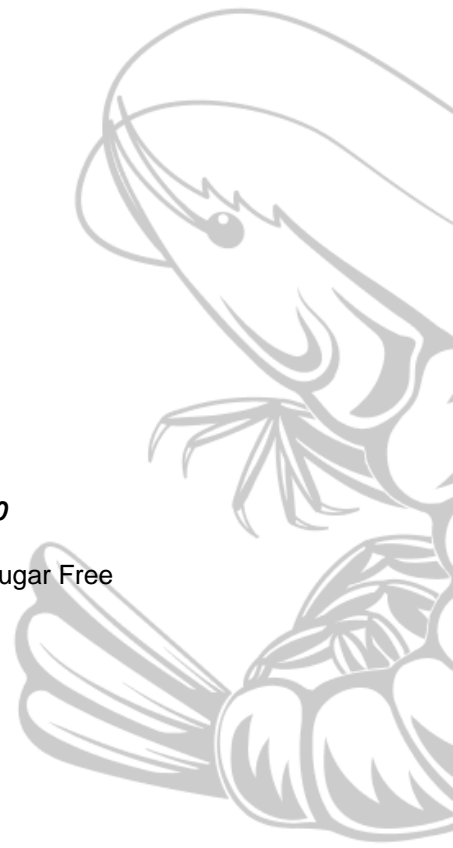
DF VG

-Fresh simple slaw with lime dressing V GF

-----

-Tomato relish / yellow mustard / tomato sauce / salt & pepper

-Crusty breadrolls with butter V NF H



## Anatolia Turkish BBQ \$42pp

-Chicken Shawarma Kebabs GF DF NF H

-Lamb kofta DF NF H

-H&made falafel GF NF H VG

---

-Fattoush salad with crunchy radishes & garden fresh veg, topped with a sumac & citrus dressing & crispy fried flat bread V GF NF H

-Tabouleh GF NF H VG

-Mezze sides of mild Chilli & turnip pickles, dolmades, hommus, & toum GF NF H VG

---

-Tomato relish / yellow mustard / tomato sauce / salt & pepper

-Manoush flatbreads NF H VG

## Manly Alfresco Feast \$42pp

*Kick off summer with a memorable BBQ. This menu features everyone's favourites, two types of sausage, chicken & veggie skewers.*

-Satay marinated chicken skewers GF DF H

-Classic beef thin sausages GF DF NF H

-Scored & split chorizo sausages GF DF NF

-Teriyaki tofu & vegetable skewers GF NF H VG

-Shredded onions GF NF H VG

-Fresh corn cobs with butter V GF NF H

-Traditional German potato salad with fine herbs & mustard mayo V GF NF H

---

-Summer Goddess salad with scorched orange, roasted pumpkin, fresh zucchini &



mixed leaves, topped with crunchy pepitas GF NF

-Traditional German potato salad with fine herbs & mustard mayo V GF NF H

-----

-Tomato relish / yellow mustard / tomato sauce / salt & pepper

-Crusty breadrolls with butter V NF H

## **Argentinian Asado BBQ \$54pp**

*Featuring the best of Argentina including short ribs, chorizo, zesty grilled chicken, empanadas & salads.*

-Beef short ribs, cut asado style for the BBQ GF DF NF H

-Scored & split chorizo sausages GF DF NF

-South American zesty lime & garlic marinated chicken pieces GF DF NF H

-Golden Vegetable empanadas GF NF H VG

-Parillada style corn on the cob V GF NF H

-----

-Fresh simple slaw with lime dressing V GF DF NF H

-Traditional German potato salad with fine herbs & mustard mayo V GF NF H

-----

-Tomato relish / yellow mustard / tomato sauce / salt & pepper

-Mini pita arepa breads NF H VG

## **PLATTER OPTIONS**

*Can be ordered in conjunction with other menu's options*

### **Platinum Charcuterie Platter \$201**

Mild Salami, Cured Prosciutto, Smooth chicken pate

Brie. Served with a selection of breads, crackers, marinated pickles & vegetables, feta stuffed peppers, olives, dried



fruits & fresh fruits. NF

*Serves 12*

### **Platinum Cheese Platter \$199**

Holy Goat La Luna petit soft goat cheese

Willow Grove double brie

Maffra cloth-bound Cheddar

King Isl& smoked cheddar & soft Chevre

Served with wholemeal thins, grissini, charcoal Falwasser crackers, quince paste,

fresh fruit, sourdough baguette & dried fruits. V, NF

*Serves 12*

### **Mediterranean Mezze Platter \$116**

The trio of dips - baba ganoush, hommus & Lebanese toum are all delicious. Accompanied with house-made falafel, pickled vegetables, olives, fresh vegetable crudites, Mediterranean gluten-free crispbreads, & crackers. GF,

NF, H, VG

*Serves 10*

### **Totally Wrapped \$148**

Asian beef with lime & chilli marinade, Holy Basil, shiso, mint, fresh salad greens & crispy shallots. (DF)(NF)(H)

Turkey breast with cranberry sauce, cucumber & mixed leaf. (NF)(DF)(H)

Peri peri chicken schnitzel with mesclun, roasted red peppers & sticky chilli jam. (H)(NF)(DF)

Double smoked Black Forest leg ham, mayo, mild English mustard, Smoked King Isl& cheddar, McClure's pickle's

(NF)

Poached chicken, fine herbs, & whole egg mayonnaise. (H)(NF)(DF)

Falafel, tabouleh, hummus, & garlic aioli.

*Collection (24 pieces)*

## **Fabulous Fingers \$106**

Poached chicken, baby spinach & fine herbs on rye bread (DF)(NF)(H)(CF)

Crushed egg, green shallot & cracked pepper with whole egg mayonnaise & fresh baby spinach

(NF)(DF)(H)(CF)(SF)(V)

Smoked salmon, rocket, dill, cream cheese, capers, red onion on multigrain (PESC)(NF)(H)

Double smoked Black Forest leg ham, mayo, mild English mustard, Smoked King Is& cheddar, McClure's pickles

on white bread (NF)

*Collection (24 pieces)*

## **Slider Collection \$65**

Beef Cheeseburger Sliders x4 NF H

Sweet & Spicy Korean fried chicken slider with Kimchi mayo & fresh slaw x4 NF H

Shroom slider with Porcini patty, tomato relish, iceberg lettuce & vegan cheese x4. NF H VG

*Collection (12 pieces)*

## **Ultimate Breads \$171**

Turkey breast with cranberry, cucumber & mixed leaf baguette (DF)(HF)

Per peri chicken schnitzel with mesclun, roasted red peppers & sticky chilli jam (DF)

Double smoked Black Forest leg ham, mayo, mild English mustard, Smoked cheddar, McClure's pickles

(NF)(CF)(AF)(SF)

Marinated & roasted Italian vegetables with tangy rocket & vegan basil aioli (VG)(HF)(SF)(NF)

Crushed egg, green shallot & cracked pepper with whole egg mayonnaise & fresh baby spinach

(NF)(DF)(H)(CF)(SF)(V)

Poached chicken, baby spinach & fine herbs (DF)(NF)(HF)(CF)(AF)(SF)

*Collection (28 pieces)*

## **Banh Mi Collection \$94**

Crusty baguette with house marinated pork, pickled veg, pate, herbs & crackling x5. NF

Bean curd inari filled Japchae with sweet potato noodles & vegetables x5. NF H VG

Marinated & roasted chewy tempeh wrap with fresh Asian greens x5. NF H VG

*Serves 5-8*

## **Vegetarian Ultimate Breads \$114**

Peri peri plant based schnitzel with mesclun, roasted red peppers & sticky chilli jam baguette x6. NF H VG SF

Classic Falafel, tabouleh, hummus, & garlic aioli wraps falafel wraps x4. NF H VG CF

Crushed egg, green shallot & cracked pepper with whole egg mayonnaise & fresh baby spinach wholemeal s&wich

x4. V NF H CF SF

Marinated & roasted Italian vegetables with tangy rocket & vegan basil aioli wraps

x4. NF H VG SF

*Serves 6*

## **Pies & Sausage rolls \$116**

Traditional Aussie beef pies x8 NF H

Classic Beef Sausage Rolls x5 NF H

Roast pumpkin, brown rice & spinach sausage rolls x10 GF NF H VG

Tomato & BBQ Sauce GF NF H VG

*Serves 8*

## **Mini Fiesta de Tacos \$135**

Taco de pollo - Chargrilled chicken, roasted corn, pico de gallo salsa, sour cream & fresh guac (GF)(NF)(H) x12

Baja Pescado - Tasty fried fish pieces with fresh slaw & black pepper dressing (NF)(H) x6

Taco de primavera - pulled enoki mushroom in a rich umami sauce with fresh

slaw (GF)(VG)(NF)(H) x6



*Collection (24 pieces)*

## **Golden Seafood platter \$160**

Your favourite fried seafood treats include h&-crumbed panko calamari with tartare sauce, tempura whiting & Sichuan firecracker prawns with lime & chilli

Seafood platter with 12 calamari rings, 18 firecracker prawns, 12 tempura fish pieces & lime wedges NF H SF

Tartare sauce V GF DF SF

Serves 6

## **Take a Bao \$116**

Soft Lotus bao buns that will bring the street food taste to you

Cha siu pork bao with peanuts, pickled daikon, cucumber, cori&er, mint, red onion, shallots & spicy hoisin mayo

(DF) x8

Panko chicken with pickled carrot, fried garlic, spring onions, & spicy sriracha & toasted sesame rainbow slaw

(DF)(NF)(H) x8

*Collection (16 pieces)*

## **Quiche Collection \$131**

These buttery little quiches with the flakiest golden pastry will knock your socks off!

Chorizo & Queso Manchego quiche (NF)(SF) (8 pieces)

Leek & gruyere quiche (V)(NF)(H)(CF)(SF) (8 pieces)

Sundried tomato, feta & nut-free pesto quiche (V)(NF)(H)(CF)(SF) (4 pieces)

*Collection (20 pieces)*

## **Aburi Skewers Collection \$138**

King prawns grilled with salsa verde skewers x8 GF DF NF H

Karaage chicken skewers, topped with teriyaki sauce & mayo, torched for a smokey, delicious flavour x8 DF NF H





SF

Salsa Verde Sauce / Teriyaki Sauce / Lemon Wedges DF, NF, H

Serves 8

## **Mediterranean Collection \$105**

A curated selection of Italian-inspired snacks & finger foods

Buttery Ricotta Pastizzi pastries x8 V NF H CF AF SF

Capriccioso mini pizzas with Nduja, mozzarella & black olive tapenade x8 NF SF

Saffron & Mozzarella Arancini x10 V NF H SF

Aioli Sauce V GF NF H SF

Serves 14

## **Pizzettes Collection \$89**

Godfather Pizzette with goats cheese base topped with pepperoni, olives, roasted capsicum & green chilli chutney

x4 NF SF

Hawaiian Pizzette with cheesy mustard base sauce topped with ham & house made pineapple chutney x 4 NF AF

SF

Margherita Pizzette a tomato sauce base topped with bocconcini, pesto & vine ripe tomatoes x 4 V NF H CF SF

*Collection (12 pieces)*

## **Vegan & Gluten Free Canapes \$116**

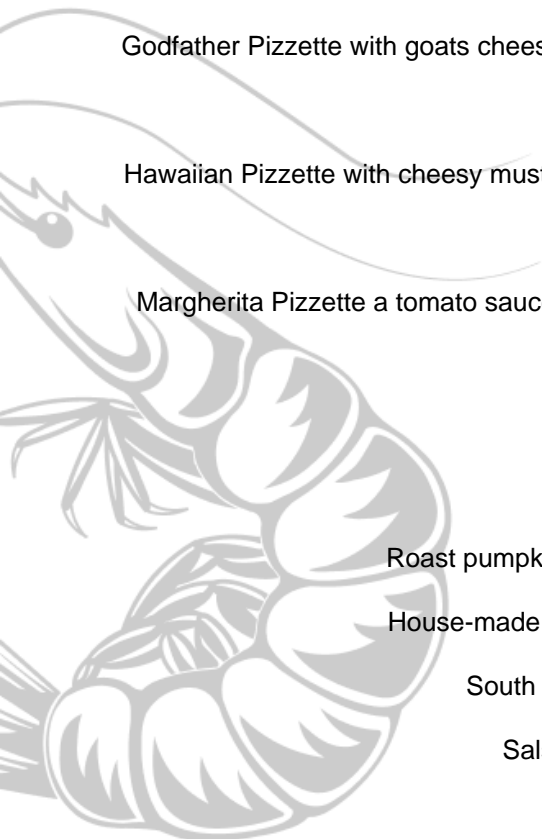
Roast pumpkin, brown rice & spinach sausage rolls x10 GF NF H VG

House-made vegetable Pakoras with chaat masala x10 GF NF H VG

South American vegetable empanadas x5 GF NF H VG

Salsa Verde Sauce / Tomato Relish GF NF H VG

Serves 12





## Ultimate Vegetarian Hot Food \$133

Hand-made chilli rellenos pies with Oaxaca cheese, smokey ancho chilli & crunchy tortilla topping x4 V NF H SF

Roast pumpkin, brown rice & spinach sausage rolls x10 GF NF H VG

Cauliflower, cheese & leek pie x4 V NF H CF

Saffron & Mozzarella Arancini x10 V NF H SF

Tomato Relish GF NF H VG

*Serves 14*

## Blackwattle Bay Canape Collection \$104

Pickled beetroot, goat cheese & beetroot pearls blinis x8 V NF H CF SF

Corn fritters with house-made guacamole x8 GF NF H VG SF

Smokey & sweet roasted butternut pumpkin, whipped sheeps milk feta & toasted

parmesan & curry leaf crumble tart x8 V NF H

*Serves 12*

## Taylor's Bay Collection \$88

Mediterranean vegetable skewers x10 GF NF H VG

Beetroot infused rice paper roll of pickled

Japanese radish, avocado, fresh herbs x6 GF NF H VG

Corn fritters with house-made guacamole x8 GF NF H VG SF

*Serves 6*

## Best Ever Brownies \$125

H&-crafted brownies made in-house with a selection of European dark, milk & white finely blended chocolate.

-Fudgey salt-malty milk chocolate (10 pieces)

-Dark chocolate & white chocolate chunk (10 pieces)

-White chocolate & blackcurrant blondie with pink peppercorns (10 pieces)V, NF, H, CF, AF, SF



*Collection (30 pieces)*

### **Seasonal Sliced Fruit \$85**

Market fresh seasonal fresh cut fruit GF, NF, H, VG

*Serves 10*

### **Classic Cupcakes \$95**

V, NF, H

*Collection (16 pieces)*

### **Gone Troppo Sweet collection \$136**

A deluxe selection of house-made mini cakes,

tarts & donuts in fruity flavours

*Serves 13*

### **BUFFET OPTIONS**

*Each menu item serves 8-10pax*

*Can be ordered in conjunction with other menu's options*

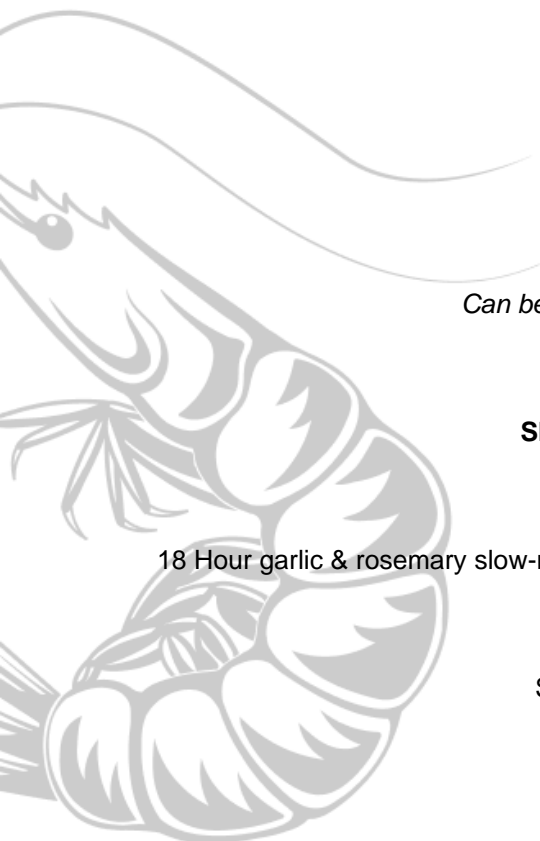
### **Slow Roasted Lamb with Persian Feta \$284**

18 Hour garlic & rosemary slow-roasted lamb shoulder, served with roasted Kipfler potatoes, Persian Feta & house-dried Roma.

Slow roasted Lamb Shoulder Feta GF NF H

Roast Kipflers potatoes V GF NF H

Lamb Red Wine Jus GF DF NF



## **Teriyaki Chicken \$122**

Flavoured with ginger, honey, sesame & spring onions, served on a bed of fluffy jasmine rice, with steamed edamame & bokchoy. GF, DF, NF, H, CF

## **Whole spiced, Baked Cauliflower \$104**

GF, H, VG

## **Greek Moussaka \$114**

Traditional Greek style moussaka with layers of lamb sauce, eggplant, potato & cheesy bechamel GF, NF, H, SF

## **Paella con Verduras \$105**

Authentic Calasparra rice paella, braised with house-made sofrito, topped with Steamed & roasted vegetables GF, NF, H, VG

## **Cacciatore with Rice \$105**

Traditional cacciatore sauce with a vegan twist, filled with roasted Mediterranean vegetables, olives & plant based chicken pieces, served on a bed of steamed rice GF, NF, H, VG, SF

Vegan cacciatore GF NF H VG SF

Steamed rice GF NF H VG CF AF SF

## **Vegetarian Polenta Tart \$92**

Vegetarian tart encased in a rich polenta crust

We recommend pairing this with one of our wholesome salads V, NF, H

## **Hainanese chicken \$125**

Hainanese style poached chicken fillet, flavoured with umami ginger & shallot oil, served with fragrant rice & sides



# Passion

of pickled lemongrass chilli sauce & sweet soy, fresh cucumber & coriander. GF DF NF H

## **Beef Brisket Pappardelle with Gremolata \$115**

Slow braised beef brisket, with red wine, parmesan & vegetable jus, tossed with pappardelle ribbon pasta & topped with refreshing parsley & lemon NF, CF, SF

## **Thai Green Veggie Curry \$102**

Fragrant Thai green curry, packed with fresh vegetables, Thai herbs & roasted silken tofu, in an aromatic coconut cream sauce. GF, NF, H, VG, SF

## **Roast kipfler potatoes \$75**

Golden roasted Kipfler potatoes, Roasted in extra virgin olive oil, finished with fresh rosemary, & Murray pink salt. GF, NF, H, VG

## **Chargrilled broccolini with almonds \$75**

Fresh, steamed broccolini, tossed in extra virgin olive oil & chargrilled, served with toasted, flaked almonds, sea salt GF, H, VG

## **Golden Goddess salad \$87**

Summer Goddess salad with scorched orange, roasted pumpkin, fresh zucchini & mixed leaves, topped with crunchy pepitas GF, DF, NF, H, AF

## **Traditional German Potato Salad \$87**

Traditional German Potato Salad; Tender steamed potatoes with seeded mustard mayo, & fine herbs. GF, NF, H, CF, SF

## **Traditional Caprese Salad \$114**



# Passion

Traditional caprese with sun-ripened heirloom tomatoes, torn buffalo mozzarella, extra virgin olive oil, fresh basil, sea salt & cracked black pepper. V, GF, NF, H, CF, AF, SF

## Banquet Options:

### **Vegetarian Banquet \$227**

Vegetarian tart for sharing, encased in a rich polenta crust V NF H

Saffron & Mozzarella Arancini x8 V NF H

French curry spiced cauliflower florets with grapes, fried curry leaves & pistachios GF H VG

Wild rocket with charred corn, fetta, avocado, parsley, mint, & wild rice with a Monterrey lime dressing salad V GF  
NF H

Mediterranean Salad with tomatoes, pimentos, red onion, mint, parsley, olives, rocket, cucumber, fetta V GF NF H

### **FreshMex Collection \$227**

Warm soft tortillas (12), BBQ pulled pork, chipotle chicken skewers (8), South West style vegan chilli, Queso dip  
Traditional corn chips, fresh dressed slaw, jalapenos, pico de gallo salsa & guacamole

### **Italian Banquet \$227**

Penne Bolognese NF H

Caponata with Steamed Rice GF NF H VG

Saffron & Mozzarella Arancini x8 V NF H

Garden Greens Salad; Mixed leaves, tomato, cucumber, avocado, red onion, light vinaigrette GF NF H VG

Zaatar Pesto Pasta Salad with lemon & EVOO cured cavolo nero, crumbled fetta & nut-free pesto V NF H

Cheesy Herb Pan Bread x8 V NF H



## Asian Banquet \$231

Teriyaki chicken with Steamed Jasmine Rice GF DF NF H

Steamed Bok Choy with Sesame GF NF H VG

Tofu Poke Box GF NF H VG

Char Siu Pork Salad with Glass Noodles GF DF

Prawn & Peanut Rice Paper Rolls x8 DF

Sweet Chili Sauce GF NF H VG

## Indian Banquet \$199

Butter Chicken with Rice GF NF H

Pappadums x8 NF H VG

Lamb Madras Samosas x8 NF H

Pakorras x8 GF NF H VG, Raita, Mango Chutney

Simple Tender Leaf Salad GF NF H VG

## Vegetarian Lunchbox Collection \$178

Plant-based schnitzel, mesclun, sliced tomato, parmesan, and smoky chipotle mayo baguettes x4 V NF H

Marinated and roasted Italian vegetables with tangy rocket and vegan basil aioli on a crusty roll x4 NF VG

Crushed egg, green shallot and cracked pepper with whole egg mayonnaise and fresh baby spinach rustic rolls x4

V DF NF H

Falafel, tabouleh, hommus, and garlic aioli wraps x4 NF H VG

Beetroot infused rice paper roll of Pickled Japanese radish, avocado & fresh herb

x12 GF NF H VG

Wild rocket with charred corn, fetta, avocado, parsley, mint, & wild rice with a Monterrey lime dressing salad V GF

NF H