

CATERING PRICE LIST

Effective JAN 2019. Prices include GST.



CORPORATE LUNCHESES	Price per Person
Baquette & Sandwich Platters	
<ul style="list-style-type: none">• Free range chicken, pinenut & avocado• Smoked salmon with horseradish cream & avocado• Barossa ham, cheese, tomato chutney & mayo• Prosciutto, hummus, roast tomato & rocket• Roast veg, pesto & goats curd• Tuna, sundried tomato, parsley & lettuce• Curried egg & lettuce	13. ⁵⁰
Baguette, Sandwich & Frittata (GF) Platters	17. ⁵⁰
Individual Cakes	
<ul style="list-style-type: none">• Choc walnut brownies, raspberry & white choc blondie• Friands (GF), Portuguese custard tarts• Lemon tarts, orange & almond cupcakes	4. ⁰⁰ 4. ⁵⁰ 5. ⁵⁰
FINGER FOOD MENU (minimum 30 per item)	Price per Item
<ul style="list-style-type: none">• Frittata - roast vegetable, caramelised onion & fetta• Frittata – pea, mint & fetta	2. ⁵⁰
<ul style="list-style-type: none">• Gourmet ribbon sandwiches• Spiced cauliflower fritters with cumin yogurt dipping sauce	3. ⁰⁰
<ul style="list-style-type: none">• Fish cakes with Asian dipping sauce (GF)• Roasted garlic and cannellini bean crostini with prosciutto• Mini goat curd & caramelised onion tarts	3. ⁵⁰
<ul style="list-style-type: none">• Corn fritters with smoked salmon, avocado & horseradish cream (GF)• Mini falafel with minted yogurt, hummus & tomato (GF)• Seared beef fillet tartlet with horseradish & roast tomato	4. ⁰⁰
<ul style="list-style-type: none">• Spiced Lamb, fetta & pinenut fillos with minted yogurt	4. ⁵⁰
<ul style="list-style-type: none">• Individual gourmet hot dogs• Individual slider buns with pulled pork & coleslaw	6. ⁵⁰
Bowl Food	
<ul style="list-style-type: none">• Vietnamese salad with shredded chicken• Quinoa and lentil salad with green veg, mint & Haloumi• Chermoula chicken with harissa, minted yogurt & herbed cous-cous• Slow cooked lamb shoulder with herbed freekah & fetta salad	9. ⁹⁰
Petit Fours	
<ul style="list-style-type: none">• Mini choc raspberry or mixed berry friands (GF), brownies• Mini lemon curd tarts, orange & almond cakes (GF)	2. ⁰⁰ 2. ⁵⁰

Main Options (choose up to 2)

- Greek style slow roasted lamb shoulder with rosemary & garlic
- Moroccan Lamb shanks with cinnamon & garlic
- Roast eye fillet of beef served with rocket & parmesan
- Beef, tomato & yogurt curry
- Beef & orange Daube
- Chermoula Chicken served with Harissa & minted Yogurt
- Free range chicken thighs with almonds, oregano, chilli & green olives
- Rustic Butter Chicken
- Dukkah crusted Salmon with horseradish & dill cream

Sides (choose up to 3)

39.⁵⁰

- Green salad with radish, avocado & pinenut
- Green salad with pear, pinenut & parmesan
- Rocket, sweet potato, toasted almond & fetta
- Moroccan cous-cous salad with currents, toasted almonds & chickpeas
- Lentil, roast beetroot, candied walnuts & fetta
- Pearl barley, roast eggplant, green bean, cherry tomato & almonds
- Quinoa, green veg, mint & haloumi
- Cypriot Salad – lentil, freekah, currents, pinenuts & herbs
- Vine ripen tomato, mozzarella & basil
- Potato, shallot, caper & herb salad
- Roast vegetables
- Potato Dauphinoise

Dessert & Cheese Platters

- Petit fours (3 kinds) 6.⁵⁰
- Whole cakes available – *POA, from* 35.⁰⁰
- Seasonal Fruit Platter – *POA, from* 30.⁰⁰
- Local Cheese Platter – *POA, from* 50.⁰⁰

OTHER WHOLE ITEMS

- Roast pumpkin & goats curd Tart - large 30.⁰⁰
- Salmon, fetta & dill Tart – large 35.⁰⁰
- Roast vegetable, fetta & caramelised onion Frittata 25.⁰⁰ | 40.⁰⁰
- Beef or vegetarian Lasagne 16.⁰⁰ | 40.⁰⁰
- Beef or vegetarian Moussaka 16.⁰⁰ | 40.⁰⁰
- Salad Bowls - per serve 5.⁰⁰
- *Boulangerie 113* Sourdough loaves – *from* 8.⁵⁰
- Whole cakes - *from* 35.⁰⁰

NOTES

- Food service if required, will be charged per hour / per person
- Rustic Gourmet must be notified in advance of ANY food allergies

