

CATERING PRICE LIST

Effective July 2021. Prices include GST.



CORPORATE LUNCHESES	Price per Person
Baquette & Sandwich Platters	
<ul style="list-style-type: none">Free range chicken, avocado & mixed leafSmoked salmon with horseradish cream, avocado & baby spinachLeg ham, cheese, tomato chutney, Dijon mustard, mayo, mixed leafProsciutto, hummus, roast tomato & rocketRoast veg, pesto & goats curdTuna, sundried tomato, parsley, mayo & mixed leafCurried egg & mixed leaf	14. ⁵⁰
Baguette, Sandwich & Frittata (GF) Platters	17. ⁹⁰
Individual Cakes	
<ul style="list-style-type: none">Choc walnut brownies, raspberry & white choc blondeFriands (GF), Portuguese custard tartsLemon tarts, orange & almond cupcakes	4. ⁵⁰ 4. ⁵⁰ 6. ⁰⁰
FINGER FOOD MENU (minimum 30 per item)	Price per Item
<ul style="list-style-type: none">Frittata - roast vegetable, caramelised onion & fettaFrittata – pea, mint & fetta	2. ⁵⁰
<ul style="list-style-type: none">Gourmet ribbon sandwichesSpiced cauliflower fritters with cumin yogurt dipping sauceMini goat curd & caramelised onion tarts	3. ⁰⁰
<ul style="list-style-type: none">Fish cakes with Asian dipping sauce (GF)Roasted garlic and cannellini bean crostini with prosciuttoLeek, gruyere & asparagus 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 slider buns with pulled pork & coleslaw	6. ⁰⁰
Bowl Food	
<ul style="list-style-type: none">Vietnamese noodle salad with shredded chickenQuinoa and lentil salad with green veg, mint & HaloumiChermoula chicken with harissa yogurt & herbed cous-cousSlow cooked lamb shoulder with herbed cypriot & fetta salad	9. ⁹⁰
Petit Fours	
<ul style="list-style-type: none">Mini choc raspberry or mixed berry friands (GF), browniesMini lemon curd tarts, orange & almond cakes (GF)	2. ⁵⁰ 3. ⁰⁰

Main Options (choose up to 2)

- Greek style slow roasted lamb shoulder with rosemary & garlic
- Roast Beef eye fillet served with rocket, parmesan & horseradish cream
- Dukkah crusted Salmon with horseradish cream & fennel dill salad
- Chermoula Chicken with harissa yogurt
- Free range chicken thighs with almonds, oregano, chilli & green olives
- Rustic Butter Chicken
- Red Thai Beef Curry
- Beef & Mushroom Ragu
- Vegetable Curry (Vegan)

39.⁵⁰

Sides (choose up to 3)

- Green salad with radish, avocado & pinenut
- Green salad with pear, walnut & parmesan
- Rocket, spiced chickpea, sweet potato, toasted almond & fetta
- Herbed cous-cous salad with roast pumpkin, currents, almonds & spiced chickpea
- Lentil, roast beetroot, candied walnuts & fetta
- Herbed pearl barley with roast ratatouille vegetables (GF available)
- Quinoa, green veg, mint & haloumi
- Cypriot Salad – lentil, pearl barley, currents, almonds, capers & herbs (GF available)
- Potato, shallot, caper & herb salad
- Roast vegetables
- Potato Dauphinoise

Dessert & Cheese Platters

- Petit fours - per item, *from* 2.⁵⁰
- Whole cakes available – *POA, from* 35.⁰⁰
- Seasonal Fruit Platter – *POA, from* 30.⁰⁰
- Local Cheese Platter – *POA, from* 55.⁰⁰

OTHER WHOLE ITEMS

- Tart - Roast pumpkin & goats curd 30.⁰⁰
- Tart - Salmon, fetta & dill 35.⁰⁰
- Frittata - Roast vegetable, fetta & caramelised onion (GF) 27.⁵⁰ | 45.⁰⁰
- Beef Lasagne OR Moussaka 18.⁰⁰ | 45.⁰⁰
- Vegetarian Lasagne OR Moussaka 16.⁰⁰ | 40.⁰⁰
- Salad Bowls - per serve 5.⁰⁰
- *Boulangerie 113* Sourdough loaves – *from* 8.⁵⁰

NOTES

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

