

Giles St. Café & Catering

Catering Menu 2026



74/71 Giles Street, Kingston ACT 2604

(02) 6295 1363

To order – please email – welcome@gilesstcafe.com.au

(at least 24 hr notice required and minimum amount of \$100)

We can cater to all dietary requirements and allergies.

Giles St. Cafe & Catering

1. Breakfast Catering

BREAKFAST SHARING PLATTERS

(Easy-to-share breakfast catering designed for meetings, office teams and corporate events)

Mini Bircher Muesli Collection

12 individual mini-Bircher pots | Serves 12

(Assortment of creamy overnight oats topped with seasonal fruit, toasted coconut and house-made coulis)

Includes:

- 6 Raspberry Bircher Pots
- 6 Mango Bircher Pots

 Vegetarian | GF | DFA \$60

Yoghurt & Granola Breakfast Cups

12 mini breakfast cups | Serves 12

(Greek yoghurt layered with seasonal fruit, crunchy house-made granola and honeycomb)

 Vegetarian | DF Available \$55

Mini Breakfast Croissant Platter

12 mini croissants | Serves 12

(Freshly baked mini croissants with a variety of crowd-favorite fillings)

Includes:

- 4 Turkey, Brie & Apricot Relish
- 4 Ham, Cheese & Tomato
- 4 Egg, Spinach & Mayo

★ Best Seller \$70

Gourmet Breakfast Wrap Platter

20 half-wrap portions | Serves 10

(A balanced breakfast wrap assortment designed for easy sharing)

Includes:

- Scrambled Egg, Bacon, Spinach & BBQ Sauce
- Grilled Halloumi, Avocado, Rocket & Mayo
- Smoked Salmon, Egg, Spinach & Cucumber

\$100

Brioche Breakfast Roll Box

12 mini breakfast rolls | Serves 12

(Soft brioche breakfast rolls with classic hot breakfast fillings)

Includes:

- 6 Bacon, Egg, Cheese & Chilli Mayo
- 6 Spinach, Egg & Hollandaise

\$105

House-Made Mini Frittata Collection

15 bite-sized frittatas | Serves 15

(Easy-to-eat mini frittatas perfect for meetings and team breakfasts)

Includes:

- Roasted Vegetable, Caramelized Onion & Feta
- Smoked Salmon, Leek & Dill

GF | DF Available \$75

Gourmet Mini Quiche Selection

15 mini quiches | Serves 15

(Freshly baked assorted mini quiches with classic fillings)

Includes:

- Chorizo & Cheese
- Lorraine
- Bacon, Cheese & Caramelized Onion

\$60

Team Breakfast Sharing Box

Mixed breakfast assortment | Serves 12

(Designed for small team meetings and office breakfasts)

Includes:

- 3 Yoghurt & Granola Cups
- 3 Raspberry Bircher Pots
- 3 Ham & Cheese Croissants
- 3 Roasted Vegetable Frittatas

\$120

House-Made Pork & Fennel Sausage Rolls

24 cocktail sausage rolls | Serves 12

(Golden puff pastry filled with house-made pork, fennel and herb served with tomato relish)

\$78

2. Morning & Afternoon Tea

Bite-sized sweet and savory selections perfect for office catering and team meetings.

Assorted Danish Pastry Collection

12 mini pastries | Serves 6

(A colorful selection of bite-sized pastries perfect for office morning tea)

Includes:

- Pain au Chocolate
- Raisin Custard Scroll
- Blueberry Danish
- Apricot Lattice

12 Pieces – \$55

Sweet Mini Croissant Collection

12 mini sweet croissants | Serves 12

Includes:

- 6 Nutella Croissants
- 6 Vanilla Custard Croissants

 Vegetarian \$65

Assorted Donut Collection

20 mini donuts | Serves 20

Includes:

- Chocolate
- Caramel
- Custard
- Nutella

\$80

Premium Gourmet Donut Collection

20 premium assorted donuts | Serves 20

Includes:

- Biscoff Crunch
- Cookies & Cream
- Cherry Ripe
- Strawberry & Cream
- Banging Brownie

Best Seller \$110

Loaded Mini Muffin Platter

24 bite-sized muffins | Serves 12

Includes:

- Raspberry White Chocolate
- Triple Chocolate
- Orange Poppy Seed
- Sticky Date

\$95

Gluten Free Brownie Collection

30 bite-sized brownies | Serves 15

Includes:

- Dulce de Leche
- Caramel Custard
- Dark Chocolate
- White Chocolate

\$120

Assorted Cocktail Tart Collection

30 mini tarts | Serves 15

Includes:

- Portuguese Tart
- Lemon Tart
- Chocolate Tart
- Pear Almond Tart
- Blueberry Ricotta Tart
- Raspberry Ricotta Tart

\$120

Crowd Favorite Morning Tea Box

35 assorted sweet bites | Serves 15

A balanced office-friendly assortment designed for easy sharing all made in house.

Includes:

- Chocolate Raspberry Muffins
- House made Banana Bread | Carrot Cake | Cookies | GF Brownie
- Portuguese Tarts
- Custard Donuts

★ Most Popular Morning Tea Platter \$130

Gluten Free Sweet Selection

24 gluten free assorted sweets | Serves 12

Includes:

- Friands
- Brownies
- Petite Cakes
- Slices

GF \$150

Vegan Sweet Selection

24 vegan assorted sweets | Serves 12

Includes:

- Vegan Cookies
- Muffins
- Baked Slices
- Fig Bar

 Vegan \$160

House Made Scones

16 house made scones filled with butter & jam | Serves 16

\$96

High Tea Collection

26 pieces of elegant high tea bites perfect to share | Serves 13-15

- Scones filled with butter and jam
- House made muffins with chia butter cream
- Assorted Danishes

\$110

Breakfast pastry collection

25 perfect bites | Serves 12

Includes:

- Croque monsieur
- Assorted Danishes
- Chocolate & berry muffin
- Orange poppy muffin
- Ham cheese croissant

\$120

Fruit Collection

(Selection of seasonal fruits)

- Skewers - \$4 each
 - Cups - \$8 each
 - Whole fruit tray (served whole) - \$ 60 serves 6
 - Sliced seasonal fruit - \$65 serves 6 | \$130 serves 12
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3. Corporate Lunch Catering

CORPORATE LUNCH PLATTERS

Fresh gourmet sandwiches, wraps and shared lunch platters designed for quick group ordering.

Assorted Finger Sandwich Collection

24 finger sandwiches | Serves 12

(Freshly made assorted finger sandwiches designed for meetings and shared lunches)

Includes:

- Smoked Salmon, Rocket & Cream Cheese
- Poached Chicken & Herb Mayo
- Ham, Cheddar & Pickles
- Pumpkin, Pesto & Roasted Capsicum

\$120

Classic Sandwich Triangle Platter

24 sandwich triangles | Serves 12

Includes:

- Ham, Mayo, Cheddar & Pickles
- Egg, Spinach & Dijon Mayo
- Tarragon Chicken & Spinach
- Sweet Potato, Hummus & Dukkah

\$120

Gourmet Sandwich & Roll Platter

12 assorted gourmet sandwiches | Serves 12

(A premium variety platter featuring fresh breads, wraps and rolls)

Includes:

- Turkey, Brie & Apricot on Tiger roll
- Chicken, Avocado & Semi-Dried Tomato, Cuban Roll
- Pulled Pork, Jalapeño & Slaw, Ciabatta
- Grilled Eggplant, Zucchini, Hummus, Sundried tomato, Wrap
- Chicken Schnitzel, Cheese & Asian Slaw Roll

★ Most Popular Corporate Lunch Platter \$185

Vegetarian Sandwich Collection

12 assorted vegetarian sandwiches | Serves 12

Includes:

- Falafel, Sweet Potato & Hummus Wrap
- Egg, Pickles & Mustard Mayo Sandwich, Three mills sourdough
- Grilled Eggplant, Zucchini, Hummus, Sundried tomato, Turkish Roll
- Pumpkin Katsu, sundried tomato pesto, mayonnaise, Rocket, Cuban roll

 Vegetarian \$150

Rice Paper Roll Sharing Box

24 assorted rice paper rolls | Serves 12

(Served with dipping sauce)

Includes:

- Poached Chicken
- Prawns
- Lemongrass Beef
- Avocado & Vegetable

GF | DF \$120

GF Available Sandwich Platter

10 gluten free sandwiches | Serves 10

Includes:

- Chicken, Avocado & Semi-Dried Tomato
- Pulled Pork & Slaw
- Turkey, Brie & Apricot
- Ham, Cheddar & English Mustard

\$160

Corporate Lunch Feast

38 assorted lunch items + salad | Serves 15

(A complete corporate catering spread with sandwiches, wraps, rice paper rolls and salad)

Includes:

- Gourmet Sandwich Assortment
- Chicken Rice Paper Rolls
- Beef Rice Paper Rolls
- Falafel Wraps
- Chicken Schnitzel Rolls
- Fattoush Salad

★ Premium Shared Lunch Platter \$300

Bao Bun Collection

24 bao buns | Serves 12

Includes:

- 12 Pulled Pork Bao with Asian Slaw & Kewpie Mayo
- 12 Crispy Chicken Bao with Pickled Cucumber & Herbs

\$155

Sushi Sharing Platter

40 assorted sushi pieces | Serves 10

Fresh assorted sushi rolls and nigiri.

\$110

Pies and Sausage rolls collection

24 pieces of party pies and sausage rolls | Serves 12

\$100

Home made Pies and Sausage roll Collection

12 pieces of gourmet selection | Serves 12

Includes:

- Chicken, leek camembert pie
- Curried vegetable pie
- Pork, apple, fennel sausage roll
- Spinach feta ricotta sausage roll

\$130

4. Individual Corporate Boxes (Breakfast | Lunch)

Executive Breakfast Box

Main: croissant with smoked salmon & cream cheese or Scrambled egg & spinach

Snack: Seasonal fruit skewer

Sweet: Gluten-free chocolate brownie bite

Drink: San Pellegrino sparkling or cold-pressed juice

\$20

Light & Lean Morning Box (GF)

Main: Egg frittata slice with spinach & tomato (GF)

Snack: Beet hummus & veggie sticks

Sweet: Greek yogurt pot with berry compote

Drink: Bottled water

\$15

Chia & Crunch Box (Vegan, GF)

Main: Coconut, chia & sago pudding with seasonal fruit (vegan, GF)

Snack: Trail mix

Sweet: Protein ball

Drink: Kombucha

\$15

Muesli & More Box (Vegetarian)

Main: Bircher muesli pot with honeyed apple

Snack: Cheese stick

Sweet: Mini muffin

Drink: Orange juice

\$15

Executive Deli Sandwich Box

Main: Choice of Gourmet Sandwich on Three mills sourdough

Snack: Trail Mix

Sweet: Chocolate brownie

Drink: San Pellegrino

\$22

Light & Fresh Salad Box (GF)

Main: Grilled chicken with garden salad

Snack: Corn Thin & Peanut butter

Sweet: Fruit Skewer

Drink: Bottled water

\$18

Wrap & Crunch Box (GFA)

Main: Lemon & herb chicken wrap or roasted veggie wrap (V)

Snack: Baby carrots & hummus

Sweet: Mini cookie

Drink: Iced tea or water

\$18

Protein Power Box (Low-Carb, GF)

Main: Soft-boiled egg, grilled chicken strips, sliced cheddar, nuts, and fresh veggies

Snack: Apple slices

Sweet: 70% Dark chocolate

Drink: Coconut water

\$20

Mediterranean Mezze Box (Vegetarian or Vegan)

Main: Falafel, hummus, tabbouleh, olives, pita wedges

Snack: Crudites

Sweet: Baklava

Drink: lemonade

\$20

5. Signature Grazing Platters

(Premium grazing boards and entertaining platters for meetings, celebrations and corporate events)

Small serves 6 | Medium serves 10 | Large Serves 16

Artisan Cheese & Charcuterie Board

Small \$75 | Medium \$165 | Large \$240

Triple cream brie, Danish blue, cheddar, double smoked ham, prosciutto, mild salami, house pickles, spiced nuts, dried fruits, quince paste, focaccia, lavosh, crackers

Perfect for executive meetings, networking events and office celebrations.

Mediterranean Grazing Board (Veg)

Small \$65 | Medium \$130 | Large \$190

A vibrant vegetarian grazing platter featuring:

Marinated olives, hummus, baba ghanoush, dolmades, pickled vegetables, grilled zucchini, roasted peppers, heirloom tomato salad, mix nuts, focaccia

Mediterranean Breakfast Board

Small \$65 | Medium \$130 | Large \$190

Shakshuka, boiled eggs, grilled halloumi, avocado & tomato salad, olives, fetta, hummus, pita, labneh, marinated mushrooms, zattar

6. Wholesome Salads

Medium Serves 10 \$90 | Large Serves 15 \$120

Ancient Grain & Roast Pumpkin

pearl barley, Brussel Sprouts, rocket, pickled onion, feta, maple vinaigrette

Miso Roasted Pumpkin & Soba Noodles

edamame, nori, pickled ginger, sesame

Wild Rice & Citrus Herb Chicken

radicchio, kale, grilled Zucchini, almonds, cranberries, citrus vinaigrette

Heirloom Beetroot & Labneh

charred heritage carrots, kale, hazelnut dukkha, goats' cheese, orange segments

Garden Salad

Mesclun, tomato, onions, capsicum, cucumber, carrots, mustard vinaigrette

Greek Salad

tomato, cucumber onion, capsicum, fetta, kalamata olives, oregano, mesclun, mustard vinaigrette

Caesar Salad

baby cos lettuce, crispy bacon, boiled egg, shaved parmesan, croutons, Caesar dressing

Potato, Bacon, Egg

crispy roasted potatoes, crispy bacon, celery, spring onion, mustard, mayonnaise.

Thai Beef (+ extra \$40)

marinated beef strips, vermicelli noodles, Asian herbs, bean sprouts, toasted peanuts, cucumber, tomato, onion, coriander ginger, lime dressing

Chicken Avocado (+ extra \$40)

poached chicken, red cabbage, grapes, brown rice, pumpkin, lemon vinaigrette

Chicken Schnitzel Slaw (+ extra \$40)

mixed leaves, cabbages, carrots

Mediterranean Cous- Cous

parsley, rocket, fetta, capsicum, onion, tomato, olive oil, lemon, sea salt

Pumpkin, Beetroot & Fetta

quinoa, candied walnut, pepitas, rocket

Pesto Pasta

sun dried tomatoes, rocket, pine nuts, parmesan, house made creamy pesto

7. Hearty Meals

(\$150 Serves 10 pax)

Pasta Puttanesca

crushed olives, penne pasta, house made tomato sauce, parmesan

Confit Chicken & Porcini Cream Rigatoni

confit cherry tomatoes, parmesan, pangrattato

Italian meatballs

spaghetti, tomato ragu, parmesan

Beef Lasagne

layered beef ragu, bechamel and pasta sheets, mozzarella, parmesan

Eggplant Parmigiana Bake (V)

bechamel, napoli, mozzarella, parmesan

Roasted whole chicken

basted with peri-peri, spiced rice, corn cob

Chicken Biryani

mint yoghurt, carrots and cucumber ribbon salad

Stir-fry -choice of chicken/beef/tofu

capsicums, garlic, ginger, cashew, onions, bok choy

Special fried rice

bacon, eggs, mixed vegetables, soy sauce

Lamb shoulder

12hr Lamb shoulder, Wood herb Carrots and potatoes, pan gravy (\$180 Serves 10 pax)

Braised Lamb Shank

Wood herb roasted vegetables, braising sauce (\$200 Serves 10 pax)

Whole roasted Rump 5-6 kg

seasonal vegetables, gravy (\$250 serves 15 people)

Crispy crackled Pork Belly

Burnt apple sauce \$180

8. Sides to Share

(Serves 10 people)

Wood Herb potatoes \$50

Blanched greens: broccolini, green beans \$80

Glazed carrots: \$50

Glazed Parsnip: \$60

Roasted pumpkin: \$60

Medley roasted vegetables: \$80

Bread and Butter - \$45

Broccoli & Cauliflower cheese bake - \$80

9. Drinks & Beverages

Hot coffee / tea - \$3 per person

(Options to cold milk on side - \$4 per bottle)

Soft drinks \$ 4 each

(includes all canned drinks, juices coconut water, San Pellegrino)

10. Service ware

(includes disposable plates, napkins, cups, plates, cutleries)

\$1.50 each

11. Canapes

5 Piece Package Selection of 2 cold & 3 hot options \$35 pp

7 Piece Package Selection of 3 cold, 3 hot and 1 substantial \$55 pp

9 Piece Package Selection of 3 cold, 4 hot and 2 substantial \$75 pp

(prices may vary upon the number the guest)

Cold Canapes

1. **Prosciutto & melon skewers** – honey balsamic glaze, mint (GF | DF)
2. **Caprese skewers** – bocconcini, medley tomato, basil (GF | veg)
3. **Salmon Blinis** –cured salmon, dill, cream fraiche
4. **Duck Pancake** – cucumber, shallots, hoisin sauce (DF)
5. **Bruschetta** – cherry tomato, onion, balsamic (veg)
6. **Rare roast beef crostini** – horseradish cream, crostini, pickled eschalot, confit garlic

Hot Canapes

1. **House made sausage roll bites** –pork, apple, tomato sauce
2. **Petite corn fritters** – beetroot hummus, toasted seed (veg)
3. **Fried karage chicken** – sriracha lime aioli, parmesan (GF | DFA)
4. **Mushroom Arancini** – saffron mayo (veg)
5. **Pork and chive dumpling** – soy ginger dressing (DFA)
6. **Prawn tempura** – soy mayo
7. **Duck Spring rolls** – hoisin

Substantial

1. **Crispy chicken sliders** – coleslaw, relish
2. **Wagyu beef sliders** – mustard, cheese, pickles
3. **Pulled lamb slider** – hummus, tabbouleh
4. **Crispy pork sliders**- Bahn mi flavours
5. **Crispy calamari** - sechzwan, rocket, lime
6. **House made cassarce**- arrabiata sauce, parmesan, pangrattato (veg)

Note: All our menu items are customizable according to your dietary needs and requirements. Please feel free to ask our team about it.

GF Gluten Free | DF Dairy Free | DFA Dairy free Available | GFA Gluten Free Available