



Catering Menu

All Prices Ex GST (prices valid until 30.06.2026)

Finger Food

\$4 each | Min 6 |

20 – \$75 | 40 – \$135 | 60 – \$225

- Arancini (mushroom / pumpkin / four cheese)
- Mac n Cheese croquettes
- Cheesy croquettes
- Empanadas (Chicken / Vegetarian)
- Pastizzi (Spinach & Ricotta)
- Mozzarella sticks
- Sausage rolls
- Beef pies
- Roast vegetable tarts
- Mini chicken skewers
- Mini caprese skewers
- Prawn twisters
- Smoked salmon blini
- Mini quiche
- Spinach & ricotta mini rolls
- Gourmet pies (+\$1 – cauliflower, chicken & leek, lamb & rosemary)

Wraps

\$7.50 each | Min 6 |

10 – \$75 | 20 – \$145 | 40 – \$260

- Chicken Caesar
- Ham & salad
- Tandoori chicken
- Brekkie (bacon, egg & cheese)
- Grilled vegetables
- Spiced lamb
- Chicken schnitzel
- Salami, capsicum & roquette
- Tuna, roquette & cucumber

Individual Hot Food Cups

\$8 each | Min 8

- Penne pasta (Napoli / Creamy mushroom / Creamy pesto / Bacon & chilli)
- Gnocchi (+\$1)
- Chicken & chips
- Fish & chips
- Falafel bites with chips
- Meatballs



Catering Menu

Point Sandwiches (4 points)

\$7.50 each | Min 5 | 5 – \$40 | 10 – \$75 | 20 – \$140

- Pesto chicken
- Chicken & cheese
- Smoked salmon, cream cheese & lemon-dill butter
- Corned beef & mustard
- Chicken avo
- Egg salad
- Turkey & cranberry
- Tuna, roquette & cucumber
- Ham, cheese & tomato
- Cheese & tomato
- Carrot, cucumber & cheese
- Tandoori chicken
- Pastrami
- Spicy cucumber crunch
- Salami w roasted peppers, onion & cheese
- Ham, cheese, mustard & salad
- Prosciutto, roquette & for de latte
- Mortadella w roasted peppers, roquette & cheese
- Chicken Caesar w cos lettuce, aioli, egg & parmesan (+\$1.50)
- Chicken Waldorf (+\$1)

Mini Bagels

\$7.50 each | Min 6 | 10 – \$75 | 20 – \$145 | 40 – \$260

- Smoked salmon, red onion, caper & dill cream cheese
- Ham, mustard, cheese, pickle & mayo
- Pastrami, horseradish slaw, pickle & cheese
- Smashed avo, rocket, feta, mint & cherry tomato
- Egg salad, mustard, pickle & mayo
- Prosciutto (+\$1)

Veggie & Dips Box

Medium (6–8) \$65 | Large (10–12) \$80

- Assorted veggies and dips

Breads & Dips Box

Medium (6–8) \$65 | Large (10–12) \$80

- Assorted breads and dips

Grazing Platter

Medium (6–8) \$80 | Large (10–12) \$95

- Cheese selection, fruit, nuts & accompaniments

Add 2 x cold meats + \$15

GFO +\$15



Catering Menu

Sliders

\$7.50 each | Min 6 |

10 – \$75 | 20 – \$145 | 40 – \$260

- Beef
- Crispy chicken
- Bubble & squeak
- Slow cooked lamb
- Chicken parmi
- Egg, bacon & cheese

Mini Croissants

\$7.50 each | Min 6 |

10 – \$75 | 20 – \$145 | 40 – \$260

- Classic ham & cheese
- Breakfast croissant
- Caprese
- Smoked salmon & cream cheese
- Grilled vegetables
- Nutella & berry
- Banoffee
- Prosciutto (+\$1)

Individual Grazing Cups

\$10.90 each | Min 8

- Seasonal fruit, nuts, cheese & crackers

Seasonal Fruit Box

Small \$25 | Medium \$65 | Large \$105 | X-Large \$125

- Serves 1–15 depending on size

Scones with Jam & Cream

Min 6 | 6 – \$30 | 10 – \$45 | 20 – \$80

- Freshly baked scones with jam & cream

Sweets (Min 15 pieces)

Assorted 20 – \$65 | 50 – \$145

- Mini doughnuts (15 – \$50) custard, cinnamon, jam, nutella
- Cakes & slices (15 – \$48) assorted variety
- Petite cheesecakes (15 – \$48) assorted variety
- Mini pastries (15 – \$60) assorted variety