

Canapes (All prices include GST. Delivery costs excluded)

Express Canapes:

- 6 canapes - \$35pp
 - 8 canapes - \$40pp
 - 10 canapes - \$45pp
- Grilled chicken skewers, sweet chilli and lime dip
 - Chef's Choice Finger sandwich
 - Mini caramelised tomato and fetta tarts, (warm)
 - Arancini - 4 cheese, truffle dipping sauce
 - Jalapeno Poppers, cream cheese filling
 - Bocconcini cherry tomatoes, fresh basil skewers (GF)
 - Arancini - roasted pumpkin and sage, truffle dipping sauce
 - Vegetarian frittata
 - Blackened corn and mint blinis, avocado salsa
 - House made cheese and mushroom quiche
 - Vegan Mexican roasted vegetable empanada
 - Vegan Indian spiced Aloo Bona Masala dip
 - Arancini - Vegan Bolognese
 - Smoked cod croquette, mayonnaise

Premium Canapes (choose 6):

- For 10 people: \$395
 - For 20 people: \$785
 - For 30 people: \$1145
 - For 50 people: \$1965
- Truffled mushroom pie, cheddar fondue dipping sauce
 - Citrus salmon avocado ceviche on corn tortilla, herbs
 - Angus beef slider, tomato relish, gruyere cheese
 - Shitake and water chestnut rice paper rolls, chilli lime dipping sauce
 - Mini Peking duck pancakes, hoisin sauce, cucumber and shallot
 - Roasted eye fillet of beef, mini Yorkshire pudding, horseradish
 - Charred salmon, sweet soy and fresh basil (GF)
 - Mini wagyu beef burger patties, cheese, burger sauce
 - Slow cooked pulled pork shoulder, fennel and red cabbage slaw slider
 - Tiger prawn & crunch slaw rice paper rolls, sweet chilli
 - Tartlet of wild mushrooms, slow cooked garlic
 - Roasted eggplant chutney, falafel, mozzarella fresh pesto slider
 - Gluten Free spinach and ricotta roll, tomato ketchup
 - Spinach and mixed vegetable pie
 - Chicken and mushroom pie, tomato chutney
 - Slow cooked lamb shoulder pie, rich vine ripened tomatoes, tomato ketchup
 - Classic beef pie, roasted eggplant and cumin, tomato ketchup
 - Pork and fennel sausage rolls
 - Poached Coffs Harbour prawns, ranch dressing

Shared Platters (All prices include GST. Delivery costs excluded)

Celebrate Grazing - Charcuterie / Antipasto Platter | \$185 - 8 to 10 People

Australian cheese, dried fruit, house made chutney, water crackers. A selection of cured meats, grilled veggies, olives, labneh, humus, pickles, and grilled sumac flat bread

Cheese Platter | \$80 - 6 people

Premium Australian and continental cheese, (3) cheeses, fresh and dried fruit, chutney, and water crackers

Celebrate Vegetarian Grazing -Vegetarian Grazing Box with Ricotta \$120 - 8 to 10 People

A celebration of fresh and delicious vegetables with the always amazing ricotta.

This is a perfect addition to any celebration. A selection of crunchy vegetables, ricotta, 3 x dips, gluten free crackers and bread.

Oyster's, Prawn, Salmon Platter | \$175

Oysters - (12), King Prawns - (12) Smoked Salmon (12 Slices) Baguette, Lemons, and dips.

Celebrate At Work | \$265 - 60 pieces

20 x Gourmet mixed pies, homemade puff pastry, slow braised fillings & Heinz ketchup.

20 x Gourmet sausage rolls, pork & fennel seed, rolled in our homemade pastry, seasoned, and served with Heinz ketchup.

20 x Quiche, delicious assortment of vegetarian quiche, semi-dried tomato & feta, and cheddar & onion jam.

Gourmet Mixed Pies & Sausage Rolls - \$70 - 15 pieces or \$135 for 30 pieces

Delicious House made puff pastry, slow braised fillings, and Heinz ketchup.

Gourmet Mixed Pies | \$70 for 15 pieces or \$135 for 30 pieces

Savour handcrafted puff pastries, slow braised fillings, and Heinz ketchup in four distinct flavours. Perfect bites, perfected.

Sausage Rolls - Pork & Fennel | \$70 for 15 pieces or \$135 for 30 pieces

Succulent Pork and aromatic fennel seeds, expertly encased in our house made pastry, perfectly seasoned, and served alongside the classic richness of Heinz Ketchup.

Assorted Rice Paper Roll Platter | \$70 for 15 rolls or \$140 for 30 rolls

Vegetarian - Avocado & Silken Tofu

Chicken - Steamed chicken, shiso cress, green papaya (GF)

Varied sauces

Gourmet Sandwiches, Wraps & Rolls Platter | \$130 (10 Sandwiches in Total)

A Chef's selection of gourmet fillings made fresh daily.

Wraps Platter | \$65 (5 wraps cut in half - 10 pieces)

A Chef's selection of gourmet fillings made fresh daily.

Desserts

Fresh Fruit Platter | \$80.00

Seasonal Best / Sliced / Skin Off

Celebrate Dessert | \$135 - 20 pieces

5 x Mini macarons

5 x Lemon tart, smashed meringue, fresh mint

5 x Chocolate tart, white chocolate ganache

5 x Mini Pavlovas, passion fruit curd, fresh mint

Mini caramelized tomato and fetta tarts | \$65 for 15 pieces or \$105 for 30 pieces

These bite sized delights feature sweet, caramelised tomatoes harmonising with creamy fetta, creating a perfect balance of savoury and sweet in every tart. Perfect for indulging in gourmet goodness.

Jalapeno Poppers, cream cheese | \$65 for 15 pieces or \$105 for 30 pieces

Experience a burst of bold flavours with our Jalapeño Poppers featuring a zesty kick of jalapeño peppers and a creamy, indulgent cream cheese filling. A perfect blend of spice and smoothness in every bite.

Arancini Trio: 4 Cheese, Pumpkin, and Bolognese | \$65 for 15 pieces or \$105 for 30 pieces

Delight in our Arancini Trio featuring three top-notch flavours: the creamy richness of 4 Cheese, the savory goodness of Pumpkin, and the classic taste of Bolognese. Each bite is a journey of culinary bliss!

Caprese Skewers - Bocconcini, cherry tomatoes, basil, balsamic glaze | \$65 for 15 pieces or \$105 for 30 pieces

Enjoy the freshness of our Caprese Skewers, featuring a delicious combination of bocconcini, juicy cherry tomatoes, and fragrant basil, all elegantly drizzled with balsamic glaze. A perfect harmony of flavours in every bite.

Smoked salmon bellini, taramasalata, capers, fresh dill | \$75 for 15 pieces or \$115 for 30 pieces

Indulge in our sensational Smoked Salmon Bellini, paired with creamy taramasalata, briny capers, and a sprinkle of fresh dill. A sophisticated fusion of flavours for an irresistible and delicious food experience.

Australian and Continental Cheese | \$80 per 5-6 pax

Premium Australian and Continental cheeses, a trio of exquisite choices paired with fresh and dried fruits, delightful chutney, and crisp water crackers. A gourmet experience that transcends expectations.

Charcuterie Antipasto & Crudites Platter | \$85 - pax

A tantalising spread featuring the finest Bresaola, Prosciutto, Salami, accompanied by Eggplant and Chickpea dips, luscious Tzatziki, and an array of crunchy Vegetable Crudités.

Complemented with Olives, Fetta, and a selection of artisan Bread and Crackers, A gourmet experience that delights every palate.

Mini Peking duck pancakes, hoisin sauce, cucumber, shallots (Platter) | \$70 for 15 pieces or \$135 for 30 pieces

Delight in our mini-Peking Duck Pancakes, a perfect harmony of succulent duck, hoisin sauce, crisp cucumber, and flavourful shallots. Fresh and delicious, these bite sized wonders promise mouthwatering bites.

Gluten Free Pies & Savoury Rolls | \$85 for 15 pieces

Savour an irresistible array of gluten free pies and savoury rolls, crafted for those who crave deliciousness without compromise.

Trio of Cold Sliders | \$75 for 15 pieces or \$140 for 30 pieces

Savour Introducing our Trio of Cold Sliders Platter:

*Chicken Schnitzel & Slaw

*Prawn Cocktail with Iceberg Lettuce

*Pulled pork with crunch slaw

Experience a burst of diverse flavours in every bite - a perfect blend of freshness and indulgence.

Assorted Quiche Platter | \$70 for 15 pieces or \$140 for 30 pieces

Indulge in a tempting variety of quiches, where both vegetarians and non-vegetarians alike can relish delightful flavours.

Grilled Chicken Skewers | \$85 for 15 pieces or \$130 for 30 pieces

Grilled Chicken Thigh Skewers paired with two delicious dipping sauces: zesty Lime aioli and the perfect balance of sweet and heat in our Sweet Chili blend.

Finger sandwich Platter | \$60 for 15 pieces or \$90 for 30 pieces

Enjoy our made to order finger sandwiches (per finger) with Ham and Mustard, Coronation Chicken, and Smoked Salmon Cream Cheese fillings. Delight in every delicious bite!

Corn Fritters, chunky avocado salsa | \$70 for 15 pieces or \$130 for 30 pieces

Indulge in the delicious combination of the sweetest fresh corn and fragrant coriander, crowned with a luscious chunky avocado salsa. A taste sensation that promises pure culinary bliss.

Delivery Cost and Information

\$9.95 on weekdays.

\$25 on weekends.

NO DELIVERIES ON SUNDAYS.

Public Holidays vary.