

Self catering menu

So you are having a celebration or event and would like to have our delicious food without the expense of fully serviced catering.

WE CAN HELP!

We now offer a selection of our fabulous foods that can be purchased and successfully heated and/or served when self-catering is desirable.

A range of fresh-made-on-the-day finger foods, dips, cheeses and buffet items is also available.

Please note that minimum **3 days notice** must be given for all orders.

Orders can be picked up by arrangement at our commercial kitchen at Bardon; Mon-Sat.

**Note: All self catering must be paid prior or at pick up.
We accept**

DIRECT DEPOSIT
(24hrs prior to pick up)

CREDIT CARD – VISA/MASTERCARD

CASH

Cold finger food selection:

Food description	Minimum quantity	Price	Additional notes regarding this item
Sushi: <i>Assorted sushi with our wasabi mayonnaise & ginger soy (GF/V). Please request no raw seafood if preferable.</i>	48	\$60.00	Includes ginger soy <i>Made fresh Refrigeration required Serve cold</i>
Rice paper rolls: prawn <i>Prawn & noodle w/ freshest vegetables, herbs & our Vietnamese style sauce (GF)</i>	30	\$75.00	<i>Made fresh Refrigeration required Serve cold</i>
Rice paper rolls: chicken <i>Tender chicken & noodle w/ freshest vegetables, herbs & our Vietnamese style sauce (GF)</i>	30	\$75.00	<i>Made fresh Refrigeration required Serve cold</i>
Rice paper rolls: vegetarian <i>Avocado & noodle w/ freshest vegetables, herbs & our Vietnamese style sauce (GF/V)</i>	30	\$75.00	<i>Made fresh Refrigeration required Serve cold</i>
Bruschetta: <i>Wow factor mini bruschetta of fresh made pesto, tomato & balsamic drizzle</i>	48	\$60.00	<i>Made fresh Store in cool area or refrigerate Serve cold</i>
Pikelet w/ smoked salmon <i>Soft pikelet topped w/ red salmon mousse w/ smoked salmon & capers</i>	20	\$40.00	<i>Made fresh Refrigeration required Serve cold</i>
Pikelet w/ asparagus & avocado <i>Soft pikelet topped w/ avocado crème w/ fresh asparagus & parmesan (V)</i>	20	\$40.00	<i>Made fresh Refrigeration required Serve cold</i>
Pikelet w/ brie, avocado & sdt <i>Soft pikelet topped w/ sun dried tomato crème, double Brie & avocado (V)</i>	20	\$40.00	<i>Made fresh Refrigeration required Serve cold</i>
Dip: Caramelised onion (GF/V)	500g 1 kilo	\$15.00 \$25.00	<i>Refrigeration required Serve cold</i>
Dip: Hummus & sun-dried tomato (GF/V)	500g 1 kilo	\$15.00 \$25.00	<i>Refrigeration required Serve cold</i>
Dip: Spicy avocado (GF/V)	500g 1 kilo	\$15.00 \$25.00	<i>Refrigeration required Serve cold</i>
Cheese: Yea black wax vintage cheddar Great cheese board vintage cheddar with just the right texture & bite. Hand crafted at the Yea dairy, Northern Victoria.	1 kilo uncut OR Approx ½ kilo Cut	\$30.00 per kilo	<i>Refrigeration required</i>
Cheese: Wattle Valley double brie: Our favourite double brie is made to traditional methods with a buttery flavour & smooth creamy texture.	Approx 1.2kg uncut round OR Approx ½ round cut	\$30.00 per kilo	<i>Refrigeration required</i>
Cheese: Ada Valley blue: Magnificently presented this is a hand crafted blue of superior quality. Smooth and velvety with a distinct and well rounded flavour to the palate. From the dairy pastures of Gippsland, Victoria.	Approx 1.8kg uncut round OR Approx 900g 1/2 round cut OR smaller qty cuts	\$30.00 per kilo	<i>Refrigeration required</i>

Hot finger food selection:

Food description	Minimum quantity	Price	Additional notes regarding this item
Spring roll: vegetable <i>Crisp rice paper rolls filled with veggies & served w/ ginger soy dipping sauce</i>	96	\$60.00	Includes soy & ginger dipping sauce Heat in single layer 180 degrees for 10 minutes to crisp Serve – warm to hot
Quiche: Lorraine <i>Little creamy ham & cheese open quiches</i>	60	\$60.00	Heat 150 degrees 10 mins – serve warm
Quiche: Vegetarian <i>Creamy double brie & sun-dried tomato</i>	60	\$60.00	Heat 160 degrees 10 mins – serve warm
Tartlet: caramelized onion <i>Surprise & delight the taste-buds with these light as a feather tartlets</i>	48	\$60.00	Heat 150 degrees 10 mins – let sit until just warm
Tartlet: blue vein & pear <i>Bursting with flavour; fresh pear & soft blue cheese – melts in the mouth!</i>	48	\$60.00	Heat 150 degrees 10 mins – let sit until just warm
Tartlet: Asparagus, goats cheese & chive <i>Little gourmet tart filled w/ creamy goats cheese, fresh asparagus and chives</i>	48	\$60.00	Heat 150 degrees 10 mins – let sit until just warm
Tartlet: Cranberry & goats cheese <i>Little gourmet tart filled with tangy cranberry & creamy goats cheese</i>	48	\$60.00	Heat 150 degrees 10 mins – let sit until just warm
Filo triangle: spicy beef <i>Pure beef & aromatic spices w/ spicy tomato relish dipping sauce</i>	48	\$60.00	Includes spicy tomato relish dipping sauce Heat triangles 160 degrees – 10 mins
Beef & burgundy mini pie: <i>Beef, red wine, carrot, onion, herbs & garlic in flaky pastry mini topped pie</i>	48	\$60.00	Heat pies 160 degrees 10 mins – serve warm to hot
Filo triangle: spinach & feta <i>Spinach & feta cheese encased in lightest filo pastry w/ mint yogurt dipping sauce</i>	48	\$60.00	Includes fresh mint & yogurt dipping sauce Sauce refrigerated Heat triangles 160 degrees – 10 mins
Spicy Mexican beef mini pie: <i>Open topped mini pies of Mexican spiced beef, to be topped w/ sour cream & salsa</i>	48	\$60.00	Includes sour cream & salsa Heat pies 160 degrees 10 mins ; remove from oven & top with ½ teaspoon sour cream then top with salsa
Red Thai chicken curry mini pie: <i>Chicken and fresh vegetables w/ Thai curry spices in flaky pastry mini topped pie</i>	48	\$60.00	Heat pies 160 degrees 10 mins – serve warm to hot
Vegetable Tikka mini pie: <i>Fresh vegetables cooked in blend of yogurt & Indian curry spices in flaky pastry mini topped pie</i>	48	\$60.00	Heat pies 160 degrees 10 mins – serve warm to hot
Greek meat ball: <i>Hand made kofta style lamb w. creamy feta centre</i>	48	\$60.00	Heat 160 degrees 10 mins – serve warm to hot
Samosa: Vegetable & lentil <i>Delicate flavours and texture - baked</i>	48	\$60.00	Includes fragrant Asian dipping sauce Heat 160 degrees 10 mins

Samosa: Fragrant chicken <i>Fragrant Asian herbs & chicken - baked</i>	48	\$60.00	Includes fragrant Asian dipping sauce Heat 160 degrees 10 mins
Anti-pasta vegetarian puff <i>Puff pastry surrounds tomato, olives & ricotta</i>	48	\$60.00	Heat 160 degrees 10 mins – serve warm to hot
Thai style chicken skewers: <i>Chicken tenderloin w/ fresh Thai herbs and spices</i>	50	\$75.00	Heat in single layer 160 degrees for 10 minutes Serve – warm to hot
Portuguese style chicken skewers: <i>Chicken tenderloin w/ our special blend of Portuguese spices</i>	50	\$75.00	Heated in single layer 160 degrees for 10 minutes Serve – warm to hot
Satay style rib fillet skewers: <i>Melt in your mouth tender beef w/ satay marinade</i>	50	\$75.00	Heat in single layer 160 degrees for 10 minutes Serve – warm to hot
Delicatessen selection:			
Item			
SALADS	per side serve	Min size	Notes
Gourmet potato salad <i>Chats w/ creamy seeded mustard & shallot dressing</i>	\$2.50	10 serves	Refrigeration required
Fresh cut Greek (dressing supplied) <i>Roma tomatoes, Lebanese cucumber, red capsicum, Spanish onion, feta, black olives & our sweet basil infused dressing</i>	\$2.50	10 serves	Refrigeration required
Spiced cous cous salad <i>Full of flavour w/ sweet potato, onion, capsicum, garlic, pistachio & cumin</i>	\$2.50	10 serves	Refrigeration required
Fresh cut Spring (dressing supplied) <i>All your favourite salad ingredients w/ French style dressing supplied</i>	\$2.50	10 serves	Refrigeration required
Caesar – traditional <i>Cos, boiled eggs, bacon, croutons and creamy dressing – traditional & best</i>	\$3.50	10 serves	Refrigeration required
Add seasoned chicken tenderloin strips	\$4.00	10 serves	Refrigeration required
Something special we could make or source for you? Just ask.....			

WOW FACTOR.....Centre piece fruit & cheese platter

We would also like to recommend the addition of our fabulous gourmet cheese & fruit platter to your menu. This is presented on a French wine barrel lid and makes a stunning centerpiece at any function. It also serves to keep early guests satisfied while others arrive. It's loaded with fresh & dried fruit, double brie, vintage cheddar, high-top blue and quality crackers. Price is \$165.00. (Wine barrel lid subject to availability – other platters available) Please refer to our Web site (Gallery) for photos.