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Breakfast

Packages

Cold Breakfast

\$9.75 PP - MINIMUM 6 PEOPLE

Fresh fruit skewer (1)

Petit muffin baked with seasonal fruit (1)

Selection of Danish pastries (.75)

Frittata with Moroccan pumpkin, chickpeas and feta (GF)(V)(I)

Healthy Start

\$11.75 PP - MINIMUM 6 PEOPLE

Bircher muesli with poached seasonal fruits (1)

Small fruit pater to share (1 per 10 people)

Frittata with Moroccan pumpkin, chickpeas and feta (GF)(V)(I)

Chilterns Breakfast

\$13.50 PP - MINIMUM 6 PEOPLE

Bacon and egg roll with tomato chilli chutney & baby spinach OR

Breakfast wrap with fetta, herb roasted tomato and basil omelette and fresh rocket

Bircher muesli with poached seasonal fruits (1)

Selection of Danish pastries (1)

Gluten Free Morning

\$13.25 PP - MINIMUM 6 PEOPLE

Seasonal fruit salad topped with yoghurt & toasted coconut (1)

Frittata with Moroccan pumpkin, chickpeas and feta (GF)(V)(I)

Raw organic super berry brownie (GF, Vegan) (1)



Cold Breakfast Items

Assorted bagels with smoked salmon cream cheese & dill, leg ham & our chutney,
& herb roasted tomato & cream cheese \$7.00

Breakfast baguette with crispy bacon & our egg mayo \$8.20

Breakfast baguette with herb roasted Roma tomatoes & our egg mayo (V) \$8.20

Chilterns tart with double roasted tomato, pancetta & Parmesan \$4.50

Chilterns tart with roasted pumpkin with labnah & caramelised onions (V)

Breakfast tortilla with bacon, egg & herb roasted tomatoes (GF) \$4.90

Breakfast tortilla with Mexican beans & tomato \$4.90 (GF)(V)

Frittata with Moroccan pumpkin, chickpeas and feta (GF)(V) \$4.00

Frittata with chorizo, sweet potato, kale & manchego cheese (GF) \$4.00

Bircher muesli with seasonal fruits \$5.50

Black Chia bowl with coconut, mango & almond milk (GF, Vegan, DF) \$5.75

Seasonal fruit salad topped with yoghurt & toasted coconut (GF) \$5.50

Seasonal fruit salad (GF) \$5.50

Fresh fruit skewer \$3.10

Small fruit platter with seasonal fresh fruits (serves 5) \$41.00

Large fruit platter with seasonal fresh fruit (serves 10) \$79.00

Breakfast box - Smoked salmon with capers, dill, fresh lemon, cherry tomato salsa, avocado & a herb toasted bagel
(GF available) \$13.00

Breakfast box - Shaved leg ham with a soft boiled egg, herb roasted Roma tomatoes, avocado & spinach with a Sonoma bread
roll (GF available) \$13.00

Breakfast box - Greek feta with a soft boiled egg, cherry tomato salsa, sesame seeds, spinach & miche crisp bread
(V, GF available) \$13.00

Breakfast box - Hummus with spicy roasted chick peas & sesame seeds, cherry tomato salsa & coriander with rice cakes & fresh
lemon (VEGAN, GF) \$13.00



Chilterns Breakfast

- Bacon & egg roll with tomato chilli chutney & baby spinach \$7.30
Breakfast wrap with feta, herb roasted tomato & basil omelette & fresh rocket (V) \$7.70
GF Breakfast wrap with feta, herb roasted tomato & basil omelette & fresh rocket (GF) \$8.00
Chilterns croissant with double smoked ham, cheddar cheese & tomato - served warm \$4.75
Chilterns croissant with cheddar cheese & double tomato - served warm (V) - served warm \$4.50

Pastry

- | | |
|---|---|
| Fresh banana bread \$4.25 | Petit muffins baked with seasonal fruits \$2.50 |
| Muffins baked with seasonal fruit \$4.40 | Selection of Danish pastries \$2.90 |
| Brownie, mini (GF available) \$2.50 | Florentines, mini (GF) \$2.25 |
| Caramel Slice \$3.60 | Royale Nougat, mini (GF) \$2.50 |
| Chocolate and raspberry tart \$4.10 | Lemon curd meringue tart \$4.10 |
| Chocolate, toffee & popcorn tart \$4.10 | Macadamia & mango monte carlo \$4.50 |
| Granola bar with white chocolate yoghurt \$4.25 | |
| Chocolate dipped strawberries (2 per serve) (GF) \$3.50 | |
| Chocolate mousse pot with nougat and black sesame praline (GF) \$5.50 | |
| Organic raw super berry brownie (GF,Vegan,DF, Contains Nuts) | |



Morning Tea

Packages

Sweet Start

\$9.00 PP - MINIMUM 10 PEOPLE

Petit muffin baked with seasonal fruit (1)

Brownie, mini (GF available) (1)

Selection of Danish pastries (1)

Royale Nougat, mini (GF) (1)

Morning Tea Selection

\$10.25 PP - MINIMUM 6 PEOPLE

Brownie, mini (GF available) (1)

Fresh fruit skewer (1)

Selection of Danish pastries (.75)

Chilterns tart with roasted pumpkin, labnah & caramelised onions (V) (1)

Gluten Free Morning

\$13.25 PP - MINIMUM 6 PEOPLE

Seasonal fruit salad topped with yoghurt & toasted coconut (1)

Frittata with Moroccan pumpkin, chickpeas and feta (GF)(V)(1)

Raw organic super berry brownie (GF, Vegan) (1)

Afternoon Tea

Packages

Petite Fours

\$5.50 PP - MINIMUM 10 PEOPLE

Florentines, mini (GF)(1)

Brownie, mini (GF available) (1)

Royale Nougat, mini (GF)(0.5)



Gluten Free Afternoon

\$8.25 PP - MINIMUM 6 PEOPLE

Brownie, mini (GF, N) (1)

Frittata with Moroccan pumpkin, chickpeas and feta (GF)(V) (1)

Chocolate dipped strawberries (GF) (1)

Royale Nougat, mini (GF, N)(1)

Hot Savoury

\$10.25 PP - MINIMUM 10 PEOPLE

Party pies (1)

Party sausage roll (1)

Truffled mushroom and Parmesan arancini (hot)(1)

Chilterns tart with double roasted tomato, pancetta & parmesan (1)

Sweet Snack

\$10.50 PP - MINIMUM 10 PEOPLE

Brownie, mini (GF, N) (.75)

Lemon curd meringue tart (.75)

Caramel Slice (.75)

Fresh Fruit Skewer (GF, Vegan) (1)

Cold Finger Food

Chilterns tart with double roasted tomato, pancetta & parmesan \$4.50

Chilterns tart with roasted pumpkin, labnah & caramelised onions (V) \$4.50

Chilterns brown rice sushi served with pickled ginger (GF) \$2.25

Frittata with Moroccan pumpkin, chickpeas & feta (GF)(V) \$4.00

Frittata with chorizo, sweet potato, kale & manchego cheese (GF) \$4.00

Peking duck pancakes with cucumber & hoisin sauce \$3.60

Vietnamese crystal rolls with our coriander pesto (GF,V) Small \$3.00

Vietnamese crystal rolls with our satay pesto (GF,V) Small \$3.00

Vietnamese crystal rolls with chicken and our satay pesto (GF, N) Small \$3.50

Checkerboard quiche – Smoked salmon, asparagus & sesame \$4.50

Checkerboard quiche – Pancetta, herb roasted tomato & egg \$4.50

Checkerboard quiche – Persian feta, courgette & mint (V) \$4.50

Tuscan spinach roll with spelt tabouli & a tahini dipping sauce (V) \$3.50



Hot Finger Food

Party pies \$2.90

Party sausage rolls \$2.90

Chilterns gourmet pies - chicken, beef \$3.75

Chilterns gourmet sausage rolls - pork & fennel or vegetarian \$3.50

Chilterns gourmet sausage rolls – beef burger with mustard, caramelised onions & cheese \$3.80

Chilterns gourmet sausage rolls – harissa lamb, almond & roasted pumpkin \$3.80

Yakitori chicken skewers (GF) \$3.40

Green Thai coconut & lime chicken skewers (GF) \$3.40

Harissa chicken & chorizo skewers (GF) \$3.40

Truffled mushroom and Parmesan arancini (hot) \$3.90



Lunch

Packages

Working Lunch

\$16.00 PP - MINIMUM 6 PEOPLE

Chilterns Mixed Breads - a mixture of Sonoma rolls, baguettes, sandwich breads and wraps with Chilterns gourmet fillings (1.5)

Fresh Fruit Skewer (1)

Brownie, mini (GF available) (1)

Gluten Free Lunch

\$17.00 PP - MINIMUM 6 PEOPLE

Frittata with Moroccan pumpkin, chickpeas and feta (GF)(V)

Individual Grilled chicken salad with spiced roast seasonal vegetables, organic red and white quinoa, raisins, flaked almonds a harissa lemon juice dressing (GF) (1 6oz)

Vietnamese crystal rolls with our coriander pesto (GF,V)

Fruit Skewer (1)

Hot Lunch

\$18.50 PP - MINIMUM 6 PEOPLE

Tamarind chicken with pickled aubergines, tomato & cardamom sauce with spiced yoghurt (GF)

Fresh Fruit Skewer (1)

Brownie, mini (GF available) (1)

Bahn Mi Lunch Box

\$17.50 PP - MINIMUM 5

Petit banh mi lemongrass beef, pate & pickled vegetables (1)

Brown rice sushi (3)

Crystal roll with satay pesto (2)

Edamame

Vietnamese dipping sauce and pickled ginger



The Sandwich Bar

Finger Sandwiches, trio of sandwich bread varieties with Chilterns seasonal gourmet fillings, cut into fingers \$2.75

Chilterns Sandwiches, trio of sandwich bread varieties with Chilterns seasonal gourmet fillings, cut in quarters \$7.70

Chilterns Wraps, Gluten Free with Chilterns seasonal gourmet fillings, cut in half \$8.50

Baguettes, a mixture of French white and multigrain baguettes with Chilterns seasonal gourmet fillings, cut in half \$9.00

Chilterns Mixed Breads, a mixture of our sandwich breads, wraps and baguettes with Chilterns seasonal gourmet fillings \$9.00

Executive Sonoma Rolls, trio of petit Sonoma sourdough rolls with our executive gourmet fillings \$11.50

The Salad Bar

Classics (reinvented)

Classic Salads - \$35 for 5 people - \$70 for 10 people

Greek salad with cucumber, kalamata olives, marinated feta, cherry tomatoes, fresh parsley & a balsamic dressing (GF,V)

Herb roasted seasonal vegetables with baby leaf spinach, soy roasted pumpkin seeds & a lemon soy dressing (GF,V)

Bocconcini, baby tomatoes, fresh basil, toasted pine nuts & baby mixed leaves with a balsamic dressing (GF,V)

Moroccan style asparagus, soy bean & lemon Girandole pasta salad with spiced yoghurt, fresh mint & crunchy bits (V)

Shredded super slaw with herbs, toasted sesame seeds & tahini dressing – no mayo (V)

Potato salad with cauliflower, heirloom radish, sour cream, dill & chives (V)

Baby mozzarella, thyme roasted chickpeas & carrots with sun dried tomatoes, black olive tapenade, baby spinach & sesame seeds (GF,V)



Gourmet

Gourmet Salads - \$46 for 5 people - \$92 for 10 people

Grilled chicken with spiced roast seasonal vegetables, organic red and white quinoa, raisins, flaked almonds a harissa lemon juice dressing (GF)

Char grilled ginger and soy chicken with fresh mint, coriander, rocket, cucumber, shallots and glass noodles with a lemon & soy dressing (GF)

Poached chicken & kale Caesar salad with soft boiled egg, parmesan, herb croutons & an anchovy dressing

Chicken superfood slaw – shredded super slaw with poached chicken, herbs, toasted sesame seeds & a tahini dressing – no mayo (GF)

Buckwheat soba noodles with baby summer vegetables, pickled red onions, muki beans and a ponzu dressing (V)

Roast salmon with cauliflower rice & quinoa salad, dukkah spiced almonds & kalettes with a sesame dressing (N)

Chilterns Individual Salad Boxes

Salad Boxes – \$13.00 each

Herb roasted seasonal vegetables with baby leaf spinach, soy roasted pumpkin seeds & a lemon soy dressing (GF,V)

Char grilled ginger & soy chicken with fresh mint, coriander, rocket, cucumber, shallots & glass noodles with a lemon & soy dressing (GF)

Grilled chicken with spiced roast seasonal vegetables, organic red & white quinoa, raisins, flaked almonds & a harissa lemon juice dressing (GF)

Tuna nicoise – tuna mayo, olives, cherry tomatoes, green beans & soft boiled egg (GF)

Poached chicken & kale Caesar salad with soft boiled egg, crispy prosciutto, herb croutons & an anchovy dressing

Roast salmon with cauliflower rice & quinoa salad, dukkah spiced almonds & kalettes with a sesame dressing

Chicken superfood slaw – shredded super slaw with poached chicken, herbs, toasted sesame seeds & tahini dressing – no mayo (GF)

Baby mozzarella, thyme roasted chickpea & carrots with sun dried tomatoes, black olive tapenade, baby spinach & sesame seeds (GF,V)

Individual Moroccan style asparagus, soy bean & lemon Girandole pasta salad with spiced yoghurt, fresh mint & crunchy bits (V)



Hot Lunch & Dinner Meals

These 10 signature hot dishes are available either as individual portions, which require heating

Or delivered hot on ceramic platters to share

Minimum of 10 people, one meal selection per five people

Hot Lunch & Dinner Meals- \$16.50pp

Roasted Baharat salmon with crispy brown rice tabbouleh, hummus & soy sauce eggs (GF)

Golden falafel with crispy brown rice tabbouleh, hummus & soy sauce eggs (V, GF)

Tamarind chicken with pickled aubergines, tomato & cardamom sauce with spiced yoghurt (GF)

Whole roasted miso eggplant with roasted tomato sauce & cous cous (V)

Lamb meatballs with spicy chickpea & sour tomato curry, charred greens & cauliflower rice (GF)

Spiced Indian chickpeas with crispy tofu, summer corn, charred greens, roasted coconut & cauliflower rice (V, GF)

Beef bulgogi with braised shiitake mushrooms, kim chi cabbage & wild rice (GF)

Japchae: Korean mushroom & glass noodle stir fry with water cabbage & wild rice (GF)(VEGAN)

Chermoula rubbed barramundi with spiced eggplant, tomato relish, citrus yoghurt & fragrant cous cous (GF)

Fried eggplant with tahini, pomegranate seeds & spiced, fragrant cous cous (V)



Buffet Package

Buffet Package \$38.50 per person (minimum of 10 guests)

Select 2 main dishes from above and 2 salads from our classic range below;

Sonoma bread rolls, butter and petit fours are included

Classic Salads

Greek salad with cucumber, kalamata olives, marinated feta, cherry tomatoes, fresh parsley & a balsamic dressing (GF,V)

Herb roasted seasonal vegetables with baby leaf spinach, soy roasted pumpkin seeds & a lemon soy dressing (GF,V)

Bocconcini, baby tomatoes, fresh basil, toasted pine nuts & baby mixed leaves with a balsamic dressing (GF,V)

Individual Moroccan style asparagus, soy bean & lemon Girandole pasta salad with spiced yoghurt, fresh mint & crunchy bits (V)

Fried eggplant with tahini, pomegranate seeds & spiced, fragrant cous cous (V)

Shredded super slaw with herbs, toasted sesame seeds & tahini dressing – no mayo (V)

Potato salad with cauliflower, heirloom radish, sour cream, dill & chives (V)

Baby mozzarella, thyme roasted chickpeas & carrots with sun dried tomatoes, black olive tapenade, baby spinach & sesame seeds (GF,V)



All Day Packages

Minimum 10 people

Select any 2 Sittings for \$20.00pp

Or

3 sittings for \$25.00pp

Morning Tea

Menu 1: Fresh Fruit Skewer (1) Vietnamese crystal rolls (2)

Menu 2: Frittata with Moroccan pumpkin, chickpeas and feta, (1) Chilterns croissant with double smoked ham, cheddar cheese and tomato - served warm (1)

Menu 3: Large Muffin (1) Fresh Fruit Skewer(1)

Menu 4: Black chia bowl with coconut, mango and almond milk (GF,VEGAN,DF) (1) Mini Muffin (1)

Menu 5: Mini Brownie (1), Macadamia and Mango Monte Carlo (1)

Lunch

Menu 1: Shared Gourmet Salad (1 per 10 pax), Large Vietnamese crystal rolls with chicken and our satay pesto (GF)(2)

Menu 2: Chilterns Mixed Breads, a mixture of Sonoma rolls, baguettes, sandwich breads and wraps with gourmet fillings (1.25), Fresh Fruit Skewer (1)

Menu 3: Chilterns gourmet pies - chicken, beef (1.5) Chilterns Sandwiches (1)

Menu 4: Baguettes (1), Shared Classic salad (1 per 10 pax)

Menu 5: Tamarind chicken with pickled aubergines, tomato & cardamom sauce with spiced yoghurt (GF)

Menu 6: Wraps (1.25) and Fruit Skewer (1)

Afternoon Tea

Menu 1: Fruit Skewer (1) Mini Muffin (1) Brownie (1)

Menu 2: Assorted tarts & slices (1.5)

Menu 3: Large Muffin, Chocolate Strawberries (1)

Menu 4: Chilterns tart with roasted pumpkin, labnah and caramelised onions (V)(1), Vietnamese crystal roll with our coriander pesto (V)(1)

Menu 5: Tuscan spinach roll with spelt tabouli & tahini dipping sauce (V) (1), Pancetta, herb roasted tomato & egg checkerboard quiche (1)



Finger Food Packages

Minimum 10 People

Finger Food Package 1 - \$15.50 per person (all cold) (1 of each per person)

Vietnamese crystal rolls with our coriander pesto (GF,V)

Our signature peking duck pancake w/ cucumber and hoisin sauce

Our cured salmon with horseradish on a potato rosti

Mini Chilterns tart with Portobello mushrooms, our pesto, Persian feta & truffle oil (V)

Frittata with Moroccan pumpkin, chickpeas and feta (GF)(V)

Finger Food Package 2 - \$24.50 per person (1.5 of each per person)

Our signature peking duck pancake w/ cucumber and hoisin sauce

Our cured salmon with horseradish on a potato rosti

Finger Sandwiches with Chilterns seasonal gourmet fillings

Vietnamese crystal rolls with our coriander pesto (GF,V)

Truffled mushroom and Parmesan arancini (hot)

Lamb kofta with mint yoghurt dipping sauce (GF) (hot)

Finger Food Package 3 - \$35 per person (1.5 of each per person) (Chef required)

Our cured salmon with horseradish on a potato rosti

Our signature peking duck pancake w/ cucumber and hoisin sauce

Vietnamese crystal rolls with our coriander pesto (GF,V)

Frittata with Moroccan pumpkin, chickpeas and feta (GF)(V)

Yakitori chicken skewers (GF) (hot)

Truffled mushroom and Parmesan arancini (hot)

Chilterns gourmet pies - chicken, beef (hot)

Chocolate and raspberry tart (1pp)

Finger Food Package 4 - \$41 per person (1.5 of each per person) (Chef required)

Frittata with Moroccan pumpkin, chickpeas and feta (GF)(V)

Our cured salmon with horseradish on a potato rosti

Our Signature Peking Duck Pancake w/ Cucumber and Hoisin Sauce

Vietnamese crystal rolls with our coriander pesto (GF,V)

Salmon and chive croquettes with a lemon aioli (hot)

Wagyu beef with pickled Q's, slaw & chipotle mayo

Truffled mushroom and Parmesan arancini (hot)

Black miso salmon, Asian greens, steamed rice and pickled radishes (.5 per person) (GF)

Handmade gnocchi with our kale and feta pesto (.5 per person)



Individual Finger Food

Cold Finger Food

Meat

- Peking duck pancakes with cucumber & hoisin sauce \$3.60
Vietnamese crystal rolls with chicken and our satay pesto (small) (GF) \$3.50
Frittata with chorizo, sweet potato, kale & manchego cheese (GF) \$4.00
Chilterns tart with double roasted tomato, pancetta & parmesan \$4.50
Chilterns brown rice sushi served with pickled ginger (GF) \$2.25
Pancetta, herb roasted tomato & egg checkerboard quiche \$4.50

Seafood

- Our cured salmon with horseradish on potato rosti \$4.25
Smoked salmon, asparagus & sesame checkerboard quiche \$4.50

Vegetarian

- Frittata with Moroccan pumpkin, chickpeas and feta (GF)(V) \$4.00
Chilterns tart with roasted pumpkin, labnah & caramelised onions (V) \$4.50
Vietnamese crystal rolls with our coriander pesto (small) (GF,V) \$3.00
Vietnamese crystal rolls with our satay pesto (small)(GF,V) \$3.00
Persian feta, courgette & mint checkerboard quiche \$4.50
Tuscan spinach roll with spelt tabouhli & a tahini dipping sauce (V) \$3.50

Hot Finger Food

Meat

- Lamb kofta with mint yoghurt dipping sauce (GF) \$3.00
Yakitori chicken skewers (GF) \$3.40
Green Thai coconut & lime chicken skewers (GF) \$3.40
Pork and ginger gyoza with a ginger dipping sauce \$2.50
Harissa chicken & chorizo skewers (GF) \$3.40

Seafood

- Salmon and chive croquettes with a lemon aioli \$3.50
Barramundi goujons with our tartar sauce \$3.50

Vegetarian

- Truffled mushroom and Parmesan arancini (hot) \$3.90
Vegetable gyoza with a ginger dipping sauce \$2.25



Substantial Finger Food

Brioche Slider Menu

- Wagyu beef with pickled Q's, slaw & chipotle mayo \$5.00
- Lamb souvlaki with roasted eggplant, mint & tzatziki \$5.00
- Mexican chicken with guacamole, tomato, coriander & jalapeños \$5.00
- Slider mushroom burger with herb roasted tomato and pesto on a brioche bun \$5.00
- Sumac crusted haloumi with roasted peppers, coriander & chipotle mayo \$5.00

Meat

- Chilterns gourmet pies - chicken, beef \$3.75
- Chilterns gourmet sausage rolls – beef burger with mustard, caramelised onions & cheese \$3.80
- Chilterns gourmet sausage rolls – harissa lamb, almond & roasted pumpkin \$3.80
- Chilterns gourmet sausage rolls - pork and fennel \$3.50

Seafood

- Seafood paella (GF) \$8.00
- Black miso salmon, Asian greens, steamed rice and pickled radishes (GF) \$8.00

Vegetarian

- Handmade gnocchi with our kale and feta pesto \$6.50
- Moroccan roasted seasonal vegetables with our Harissa and yoghurt dip (GF) \$5.25
- Chilterns gourmet sausage rolls – vegetarian \$3.50

Dessert Finger Food

Dessert

- Brownie, mini (GF available) \$2.50
- Chocolate mousse pot with nougat and black sesame praline (GF) \$5.50
- Chocolate, toffee and popcorn tart \$4.10
- Lemon curd meringue tart \$4.10
- Chocolate and raspberry tart \$4.10
- Royale Nougat, mini (GF) \$2.60



Canapés

**chef on site required*

Individual Canapés

**chef on site required*

Cold Canapés

Meat

- Chicken parfait with toasted fingers & a burnt peach butter \$4.50
- Green eggs & ham on an English muffin \$4.50
- Melon wrapped in prosciutto with a chicken fat dressing & dukkah (GF) \$4.50
- Peking duck pancakes with cucumber & hoisin sauce \$4.50
- Roast rare beef on a Yorkshire pudding with hollandaise sauce \$4.50
- San Daniel prosciutto & confit tomato tart \$4.50

Seafood

- Beetroot cured salmon with pickled cucumber, blini, smoked crème & caviar \$4.50
- Crudo of trout, kohlrabi, marinated roe, bottarga on bruschetta \$4.50
- Poached prawn crystal roll with Asian slaw & a dipping sauce \$4.50
- Smoked rainbow trout betel leaves, fragrant salad & chilli jam (GF) \$4.50
- Squid ink crackers with Queensland Spanner Crab & sorrel pannacotta (GF) \$4.50
- Whipped cod roe with breakfast radish, brioche crumb & trout caviar \$5.00

Vegetarian

- Crystal roll with Asian slaw, satay & a dipping sauce (GF) \$4.00
- Devilled eggs with smokey paprika & kewpie mayo (GF) \$4.50
- Pea & mint tart with parmesan custard \$4.50
- Roasted pumpkin tart with labnah & caramelised onions \$4.50
- Vegetarian maki rolls with a ponzu sauce (GF) \$4.00



Hot Canapés

Meat

- Char sui chicken skewer with burnt lime (GF) \$5.00
Chermoula rubbed lamb skewer with burnt lemon (GF) \$5.00
Crispy pork belly, chilli, pineapple & lemongrass caramel (GF) \$4.50
Lamb kofta, zucchini & golden raisin puff roll with a sesame sauce \$4.50
Satay chicken skewers (GF) \$5.00
Wagyu beef brioche slider, dead guy sauce, Gruyere cheese \$4.50

Seafood

- Barramundi goujons with a pistachio aioli \$4.50
Crab & dill cakes with celeriac remoulade & jalapenos (GF) \$4.50
Crumbed fish brioche slider with our kim chi & avocado \$5.00
Grilled tiger prawn skewer with a konbu butter (GF) \$5.00
Huon salmon with fennel & meyer lemon croquettes \$4.50
Salt & bush pepper squid with roast cumin aioli & lemon \$5.00

Vegetarian

- Fried polenta with whipped blue cheese, truffled pecorino & basil \$4.50
Pumpkin & Taleggio arancini \$4.00
Red wine & brie arancini with crispy basil \$4.00
Shitake mushroom, ginger & morning glory gyoza \$4.50
Spinach & ricotta arancini with pecorino \$4.00
Truffled mushroom & parmesan arancini \$4.00

Substantial Canapés

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All prices are exclusive of GST



*chef on site required

Meat

Lamb merguez sausage with piquillo peppers, rocket & a pistachio mayo on a milk bun \$8.00

Tijuana chicken slider with black eye pea hummus & achiote aioli \$8.00

Seafood

Beer battered flathead with smashed chat potatoes & a chipotle aioli (GF) \$8.00

Drunken ginger prawns with green beans & red miso wild rice \$8.00

Salt & bush pepper squid with French fries & a cumin aioli & lemon (GF) \$8.00

Vegetarian

Pumpkin gnocchi with Chevre goats cheese & parmesan \$8.00

Dessert Canapés

Lemon curd tart with blueberries & a raspberry dust \$4.50

Passionfruit marshmallows (GF) \$4.50

Raspberry passionfruit smashed pavlova (GF) \$4.50

*chef on site required



Canapé Packages

All canapé packages require staffing & chef onsite

Canapé Package 1 (all cold) - \$23 per person

One of each per person- 6 pieces.

A minimum of 1 chef is required per 60 people.

Beetroot cured salmon with pickled cucumber, blini, smoked crème & caviar

Crab & dill cakes with celeriac remoulade & jalapenos (GF)

Crystal roll with Asian slaw, satay & a dipping Sauce (GF,V)

Fried polenta with whipped blue cheese, truffled pecorino & basil (V)

Roast rare beef on potato rosti with hollandaise sauce

Chicken parfait with toasted fingers & a burnt peach butter

Canapé Package 2- \$32 per person

One of each per person- 7 pieces.

A minimum of 1 chef is required per 45 people.

Pea & mint tart with parmesan custard (V)

Red wine & brie arancini, crispy basil (V) (Hot)

Grilled tiger prawn skewer with a konbu butter (GF) (Hot)

Crispy pork belly, chilli, pineapple & lemongrass caramel (GF) (Hot)

San Daniel prosciutto & confit tomato tart

Pumpkin gnocchi with Chevre goats cheese & parmesan (V) (Hot)

Raspberry passionfruit smashed pavlova (GF)

Canapé Package 3- \$42 per person

One of each per person- 9 pieces.

A minimum of 1 chef is required per 30 people.

Smoked rainbow trout betel leaves, fragrant salad & chilli jam (GF)

Roast rare beef on potato rosti with hollandaise sauce

Pea & mint tart with parmesan custard (V)

Grilled tiger prawn skewer with a konbu butter (GF) (Hot)

Crispy pork belly, chilli, pineapple & lemongrass caramel (GF) (Hot)

Pumpkin & taleggio arancini (V) (Hot)

Salt & bush pepper squid with French fries & a cumin aioli & lemon (GF) (Hot)

Spinach & ricotta ravioli with wild mushrooms, roasted almonds & pecorino cheese (N) (Hot)

Decadent chocolate mouse with spiced poached quince & honeycomb



Platters

Fruit Platter- Small - \$41.00

DESIGNED FOR 5 PEOPLE

A selection of seasonal fresh fruit

Fruit Platter- Large - \$79.00

DESIGNED FOR 10 PEOPLE

A selection of seasonal fresh fruit

Hot Cocktail - \$90.00

DESIGNED FOR 10 PEOPLE

Truffled mushroom & Parmesan arancini

Vegetable spring rolls

Party pies

Mini kransky sausages

Party sausage rolls

Sweet chilli sauce

Tomato sauce

Sushi Train platter (GF) - \$90.00

DESIGNED FOR 10 PEOPLE

Chilterns brown rice sushi (GF)

Vietnamese crystal rolls with our coriander pesto (GF,V)

Vietnamese crystal rolls with our satay sauce (GF,V)

Edamame (GF,V)

Vietnamese dipping sauce

Pickled ginger & tamari

Yum Cha Platter - \$110

DESIGNED FOR 10 PEOPLE

Peking duck pancakes

Vietnamese crystal rolls with our coriander pesto (GF,V)

Scallop moneybag

Thai green curry king prawn

Ye chee goon

Salt & pepper squid

Edamame dumpling

Vietnamese dipping sauce

Sweet chilli sauce



Platters

Gourmet Cheese Platter - \$110

DESIGNED FOR 10 PEOPLE

Australian Brie, blue, goats, Camembert & cheddar
Handful of grapes on vine
Dave's chutney
Lavosh
Brown rice crackers (GF)

Gourmet Cheese Platter - \$55

DESIGNED FOR 5 PEOPLE

Australian Brie, blue, Camembert & cheddar
Handful of grapes on vine
Dave's chutney
Lavosh
Brown rice crackers (GF)

Chilterns House Platter - \$95.00

DESIGNED FOR 10 PEOPLE

Sliced Tasmanian smoked salmon, rare roasted beef, prosciutto & peppered sopressa
Herbed roasted pumpkin, capsicum, eggplant, marinated feta, olives & dolmades
French baguette & grissini

Trio of Dips - \$45

DESIGNED FOR 10 PEOPLE

Hummus with a harissa dressing & fresh coriander
Roasted beetroot dip with crumbed feta
Baba ganoush with mint
Seasonal crudités
Corn chips & Brown rice crackers



BBQ Packages

(Equipment & staffing charges apply POA)

BBQ Standard

\$35.00 PP - MINIMUM 25 PEOPLE

Slow roasted cherry tomato, olive & basil with lemon creme fraiche on potato rosti (V)

Wagyu beef sliders with pickled Q's, slaw & chipotle mayo

Spicy, aromatic Fijian chicken skewers

Lamb & rosemary sausages

BBQ honey, ginger & soy chicken drumettes

Marinated Portobello mushrooms with pesto & crumbled feta

Potato salad with cauliflower, heirloom radish, sour cream, dill & chives

Thyme roasted chickpea & carrots with sundried tomatoes, black olive tapenade, baby spinach & sesame seeds

Chocolate brownies

Sliced farmhouse wholemeal bread

BBQ Gourmet

\$40.90 PP - MINIMUM 25 PEOPLE

Tomato, bocconcini & basil skewer (GF, V)

Wagyu beef sliders with pickled Q's, slaw & chipotle mayo

Our cured salmon with dill crème fraiche on potato rosti

Spicy, aromatic Fijian chicken skewers

Lamb & rosemary sausages

Smokey southern style BBQ beef steak

Marinated Portobello mushrooms with pesto & crumbled feta

Potato salad with cauliflower, heirloom radish, sour cream, dill & chives

Thyme roasted chickpea & carrots with sundried tomatoes, black olive tapenade, baby spinach & sesame seeds

Chocolate brownies

Fresh cut watermelon

Sliced farmhouse wholemeal bread



Paella Picnic

\$ 40.00 PP - MINIMUM 25 PEOPLE – MAX 60 PEOPLE

Spanish tortilla with potato, manchego cheese & smoked paprika (GF)

Chilli & garlic prawn skewers (GF)

Spanish meatballs with spicy tomato sauce, olives & fresh parsley (GF)

Paella with chicken, chorizo, prawn, squid & green lipped mussels in imported Spanish bomba rice (GF)

Watermelon, lemon, feta & pickled watermelon rind skewer (V) (GF)

Crusty baguette with saffron & garlic aioli

Barcelona chop salad of black olives, tomatoes, artichoke hearts, cucumber & iceberg lettuce (GF)

Kids BBQ

\$20.00 PP - MINIMUM 10 PEOPLE

Mini beef burgers

Mini hotdogs

Chocolate brownie

Mini marshmallow and fruit skewers

Mad Hatters Tea Party

\$35.00 PP - MINIMUM 20 PEOPLE

Petit scones with cream & raspberry jam

Lemon curd meringue tart

Granola tart with white chocolate yoghurt & fresh berries

Chocolate mousse with nougat and black sesame praline (GF)

Our cured salmon with horseradish on rostie

Peking duck pancake with cucumber & hoisin sauce

Finger sandwiches with classic fillings



Drinks & Equipment

Drinks

Cold Drinks

Thank you. Water, still 600ml (plastic) \$3.00

Thank you. Water, still 1.5L (plastic) \$6.90

Capi Still water 250ml (glass) \$3.50

Capi Still water 1L (glass) \$11.00

Capi Sparkling water 250ml(glass) \$3.50

Capi Sparkling water 1L (glass) \$11.00

Orange Juice 2L \$7.50

Apple Juice 2L \$7.50

Orange Juice 300ml \$3.50

Apple Juice 300ml \$3.50

Coke, Diet Coke, Coke Zero, Sprite 1.25L \$6.00

T2 Iced Melbourne Breakfast Tea 500ml (carton) \$5.50

T2 Iced Life's A Peach Tea 500ml (carton) \$5.50

T2 Iced Strawberry Fields Tea 500ml (carton) \$5.50

T2 Iced Matcha Fresh Tea 500ml (carton) \$5.50

Hot Drinks

Disposable Tea & Coffee \$4.50pp

with milk, sugar and sweetener

Chilterns Tea & Coffee \$5.75pp

Single Origin coffee & a selection of four T2 teas accompanied by our shortbread, ceramic cups, milt, sugar + sweetener

Hot chocolate \$5.50pp

Equipment

Trestle table \$45

Glassware per piece \$2.00

Glassware package - champagne, wine, tumbler \$4.50

Bagged Ice - 5kg \$9.00

Cutlery - knife & fork & dinner napkin \$2.00

Crockery - dinner plate \$1.50

Cup and saucer set \$1.50

Biodegradable dinner plate \$0.25c

Biodegradable cups \$0.20c

Biodegradable cutlery set with napkin \$0.40c

Pop Up 3x3 Marquee \$90

Gas BBQ and gas bottle \$120

Outdoor tables and benches for 10 – timber \$125

Team

Monday – Friday

Waitperson (4 hr Min) \$39.50 per hour

Event supervisor (4 hr Min) \$46.50 per hour

Chef (4 hr Min) \$49.50 per hour

Weekend

Waitperson (4 hr Min) \$54 per hour

Event supervisor (4 hr Min) \$58.50 per hour

Chef (4 hr Min) \$61.50 per hour

