

CORPORATE MENU 2026

Antipasto Platter \$90

CATERS TO 10 GUESTS

Assorted deli meats, artisan cheeses, marinated olives, dried fruit, caprese skewers, seasonal fresh fruit, assorted crackers & house made dip

Sandwich or Wrap Platter \$79

CATERS TO 10 GUESTS

selection of triangle cut sandwiches or wraps with smoked ham, cheddar & tomato, chicken & pesto, chicken & salad, corned beef & relish, egg lettuce & curried mayo



HAVE MORE TO CATER FOR? ANY SIZE OVER 10 GUESTS \$9PP

Corporate Lunch Package 22PP

MINIMUM 15 GUESTS

Ham off the bone, roasted chicken, premium silverside, selection of salads, dressings & rustic bread with butter

Morning/Afternoon Tea Platter \$84

CATERS APPROX. 10 GUESTS

selection of muffins, sweet slices, freshly cooked Danishes, seasonal fruit & sweet biscuits

HAVE MORE TO CATER FOR? ANY SIZE OVER 10 GUESTS \$1PP

House Made Scones Platter \$55

CATERS APPROX. 10 GUESTS (BUDGET FRIENDLY)

Yo Mamas house made delicious scones with real whipped cream & jam

Tea & Coffee station \$3.5PP

Array of teas, instant coffee, sugar, milks & urn



PLATTER MENU 2026

PLATTERS CATER TO APPROX. 10 GUESTS

Antipasto Platter \$90

Assorted deli meats, artisan cheeses, marinated olives, dried fruit, caprese skewers, seasonal fresh fruit, assorted crackers & house made dip

Retro Party Platter \$65

old school party fav's including kabana, pickled onion, cubed cheese, cherry tomato's, corn relish dip & jatz

Fruit Platter \$85

selection of seasonal fruit including grapes, berries, melons, citrus, apple, pineapple

Mini Sausage Roll Platter \$85

House made mini sausage rolls & dipping sauce

Brunch Platter \$85

Ham & cheese Toasted croissants, Fresh cooked Danishes, mini quiche Lorraine



PLATTER MENU 2026

THESE PLATTERS CATER TO APPROX 10 GUESTS

Asian Platter

\$105

mini spring rolls, mini dim sims, vegetable samosas, fried dumplings, pork pieces, spicy chicken wings, sweet chilli chicken tenders & Asian dipping sauce

Savoury Platter

\$75

mini bacon & egg pies, savoury cheese puffs, bolognaise arancini balls, mini spinach & fetta rolls w dipping sauce

Appetizer cold Platter

\$70

Prosciutto wrapped rock melon, bruschetta tarts w balsamic glaze, caprese skewers, vegetables sticks & hummus

Mixed sliders Platter

\$85

classic cheeseburger, crispy chicken lettuce & mayo, smokey BBQ Pork Rib

Dessert Platter

\$85

mini tarts, chocolate mousse cups, mini cheesecake cups, chocolate brownie bites



FINGER FOOD PACKAGE

Priced Per Person

NIBBLES - CHOICE OF 4 \$20PP

SUBSTANTIAL - CHOICE OF 6 \$28PP

ADD - SLIDERS \$6.00PP

MINIMUM 30 GUESTS

House made mini sausage rolls Hot Falafel balls w beetroot hummus
mini assorted quiche tarts mini spinach & fetta rolls
cheeseburger spring rolls smokey BBQ meatballs
Bolognaise Arancini w aioli

cold
mini bruschetta tart w balsamic glaze
caprese skewers
caramelised onion & goats cheese tarts

Add sliders - \$6PP
smokey BBQ Pork Rib
classic cheeseburger
chicken schnitzel, cheese, aioli



ADD OUR ANTIPASTO PLATTER TO START OR A DESSERT PLATTER TO FINISH TO COMPLETE
YOUR EVENT FOR SOMETHING EXTRA SPECIAL

THE HELPFUL BITS

Do you cater weekend events?

We happily cater weekend events. a minimum spend of \$1,500 applies - allowing us to deliver the quality, generosity, and service we're known for!

Do you cater to allergies and dietary requests?

Yes, we can include vegetarian options on request across most of our catering platters. That said, we are a busy breakfast (egg), flour, sugar and everything-in-between kitchen. we take all necessary food handling safety precautions when preparing allergy-restricted meals and source gluten free and vegan items separately to reduce cross-contamination risk. These products come at a higher cost and aren't built into our standard menu pricing. if you're aware of guests with specific dietary requirements, please let us know when booking so we can quote accordingly. wherever possible, we aim to provide alternatives that feel just as considered and enjoyable - so everyone at the event feels included.

Why do you have minimum numbers?

Minimum numbers help us do what we do best - cook generously, plan properly, and make sure no one leaves hungry. They allow us to show up prepared and deliver the experience and quality you're booking us for.

How much notice do you need to book?

This depends on the size of the event but the more notice the better. We ask for at least 3 days for smaller corporate events, however we have been known to pull off a 3-day 80-person event with 2 days' notice.

Got some last-minute catering needs? try us, if we can do it we will!

Do you deliver?

Yes we do where we can, and we usually can. \$50-\$150 based on location.