

CORPORATE MENU 2026

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

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
MAKE IT HALF WRAPS, HALF SANDWICHES FOR NO EXTRA CHARGE



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

House made scones Platter \$55

CATERS APPROX. 10 GUESTS (BUDGET FRIENDLY)

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

ADD DISPOSABLE, BIODEGRADABLE PLATES AND NAPKINS 50C PP

Tea & coffee station \$3.5PP

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



Dietary Requests & Allergies

Please refer to our last page of our menu for further information.

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 & corn relish 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

Hot Box Favourites

\$95

Dim sims, cheese & bacon crumbed sausages, spicy chicken wings, sweet chilli chicken tenders, chicken & garlic balls, cheeseburger spring rolls & dipping sauce

Savoury Platter

\$75

mini bacon & egg pies, mini bruschetta tarts w balsamic glaze, mini spinach & fetta rolls w dipping sauce

Appetizer cold Platter

\$70

Prosciutto wrapped rock melon, bruschetta tarts w balsamic glaze, caprese skewers

Mixed sliders Platter

\$85

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

Dessert Platter

\$85

mini tarts, Petite Fours, chocolate brownie, house made slices



FINGER FOOD PACKAGE

Priced Per Person

NIBBLES - CHOICE OF 4 \$20PP
SUBSTANTIAL - CHOICE OF 6 \$28PP
ADD - SLIDERS \$6.00PP
MINIMUM 40 GUESTS

House made mini sausage rolls Hot Falafel balls w beetroot hummus
caramelised onion & goats cheese tart mini spinach & fetta rolls
mini assorted quiche smokey BBQ meatballs

cold
mini bruschetta tart w balsamic glaze
caprese skewers
mini bacon & egg pies
prosciutto wrapped rock melon

Add sliders - \$6PP
smokey BBQ Pork Rib
classic cheeseburger
crispy chicken, lettuce, mayo



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

THE ROAST TABLE – SHARE STYLE

Priced Per Person

2 CHOICE OF MEATS \$35PP

3 CHOICE OF MEATS \$40PP

CHOOSE FROM ROAST CHICKEN, LAMB & PORK

ADD SLOW COOKED BEEF BRISKET TO EITHER OF THE 2 OR 3 CHOICE – ADD \$6PP

MINIMUM 60 GUESTS

Includes our signature roast meats from the selected options, roasted vegetables including pumpkin, carrot & potato, cauliflower & broccoli bake, steamed peas & rich roast meat gravy

served in our share-style boxes & tailored to suit the number of tables and guests at each one. It's all the goodness of a buffet, without the awkward lining up. Food is delivered straight to the table, giving your guests more time for laughs, great conversations, and getting stuck into some seriously delicious food!

want to make it extra special? start with one of our antipasto platters or finish with a dessert platter to round out the celebration perfectly - see our platter menu for the full spread.



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.