



CATERING PACKAGES

Breakfast Package 18 P/P

Selection of Breakfast Tartines
Granola Muesli (GF available), Greek Yogurt & Berries
Fresh Fruit Platter

Lunch Sandwich Package 24 P/P

Mixed Platters of Sandwiches and Wraps
Garden Salad
Fresh Fruit Platter
Afternoon Sweet Platter

Breakfast & Lunch Grazing Package \$38 (Minimum Of 10 People)

Selection of Breakfast Tartines
Granola Muesli (GF available), Greek Yogurt & Berries
Fresh Fruit Platter
Choice of One Grazing Station
Afternoon Sweet Platter

Morning Tea Package 18 P/P

Petite Savoury Tarts
Petite Muffins
Fruit & Nut Platter

Afternoon Tea Package 18 P/P

Chocolate & Raspberry Brownies
Bliss Balls
Fruit & Nut Platter



Current Grazing Stations

Daily Lunch 24 p/p – No minimum

Grilled Free Range Chicken Breast w/ Rocket & Mint Pesto (GF)

Roasted Portobello Mushrooms (VG, GF)

Seasonal Salads, Sourdough Bread & Butter

Spring Roast – 24 p/p 10 people minimum

Roasted Pork Loin w/ Apple Balsamic Glaze (GF)

Pea & Lemon Risoni Salad (VG)

Tomato Bocconcini & Basil Salad (GF, V)

Grilled Ciabatta w/ Australian Extra Virgin Olive Oil

Atlantic Table – 24 p/p 10 people minimum

Miso Glazed Atlantic Salmon

Mesculin & Daikon Salad w/ Toasted Sesame Dressing (V)

Soy & Charred Broccolini Noodle Salad (V)

Pan Fried Tofu w/ Black Vinegar Dressing (GF, VG)

***Other dietary options available on request.**

****GF refers to not using flour based products**

Individual items - minimum of 4 per item

Banana and Date Bread (V) - 6 each

Coconut and Chia Pudding w/ Berries (Vg)(GF) - 6 each

Freshly Baked Muffins (V) - 6 each

Bircher Muesli w/ Vanilla, Apple & Figs (V) - 6 each

Yogurt & Granola Bowls (V) - 6 each

Fresh Fruit Salad (Vg)(GF) - 6 each

Bacon & Egg Rolls - 11 each

Mushroom & Egg Rolls - 11 each

Pumpkin, Goats Cheese & Spinach Frittata (GF) - 11 each

Zucchini & Haloumi Fritters w/ Tomato Relish (GF) - 11 each

Daily Sandwiches - 11 each



Platters minimum of 4 people

Vegetable Crudities w/ Fresh Dips - 12 p/p

Cheese Board w/ Lavosh, Dried Fruits & Nuts - 16 p/p

Charcuterie Board w/ Smoked Meats, Pickles, Olives, Bread - 16 p/p

Antipasto Platter w/ Marinated Vegetables, Feta & Olives - 16 p/p

THINGS TO CONSIDER

- **Order cut off is midday, one day prior to your shoot**
- **Please advise of any special requests and dietary requirements in writing 24 hours before your shoot. For severe allergies we require more notice. We will endeavour to cater to your needs, however we cannot guarantee cross contamination will not occur.**
- **Catering orders before 8am for crew sizes under 30 incurs a \$50 fee per half hour, whilst for crew sizes over 30, the charge is \$100 per half hour.**
- **For location catering, we use an external courier service, their operating hours are between 8am – 5pm, for orders outside these hours we recommend arranging self pick up.**
- **All prices exclude GST.**