

STARTERS

GRAZE TABLES

Suited to larger events, for those who would like a show stopping table of gourmet delights. Serving utensils, compostable plates, cutlery and napkins included — minimum order of 30 Serves. Tables and table cloths not included.

Cheese and fruit

Cheese, fruit, crackers and paste.

\$14.50 pp + GST

The full spread

Variety of cheeses, homemade dips, specialty olives, pickles, cured meats, fruit, bread, chutneys and crackers.

\$16.50 pp + GST

Add some bite sized desserts.

\$5.00 pp + GST

GRAZE BOARDS

Cheese knives are included but not plates or napkins(see also, graze boxes on our everyday menu).

630mm x 550mm

Cheese, fruit, crackers and paste.

\$250.00 +GST

Cheese, fruit, crackers, dips, olives, cured meats, paste and bread.

\$260.00 + GST

315mm x 550mm

Cheese, fruit, crackers and paste.

\$130.00 + GST

Cheese, fruit, crackers, dips, olives, cured meats, paste and bread.

\$135.00 + GST

CANAPES

These canape packages includes service staff, canape platters, and cocktail napkins.

We generally require a minimum of 60 people, however if you do not require service staff, the minimum order requirement and price may be decreased. An additional fee may apply if we need to hire a 'hotbox' warming oven. Please get in touch if you'd like to see our current canape menu.

5 canapes per person

\$19.50 pp + GST

6 canapes per person

\$21.00 pp + GST

7 canapes per person

\$22.50 pp + GST

Please let us know if you have dietary requirements so that we can offer alternatives.

STARTERS

BREAD AND DIP PLATTERS

For a more casual seated entree option, your guests will enjoy platters of local baked sourdough, homemade dips and butter. This will be served to the table and includes ceramic bread plates and stainless steel knives. We require a minimum of 60 people for this option.

\$14.50 pp + GST

ALTERNATE DROP ENTREES

For the alternate drop entree menu you may choose two options. Dietary requirements can be accommodated on an individual basis. Prices include service staff, ceramic plates and stainless steel cutlery. We require a minimum of 70 people for the alternate drop options — please get in touch if you would like to view these menus.

\$23.50 pp + GST

HEARTY FINGER FOOD — FOR STARTERS OR MAINS

These finger food options are priced per unit, however, we require a minimum spend of \$2500(plus GST), unless the order is part of a larger order, or if on-site catering is not required(in which case the minimum is subject to discussion). Minimum quantities also apply to each item(please get in touch to discuss further). Additional charges may include wait staff, plates and hot box hire if required.

Slider rolls

Slow-cooked beef brisket and slaw
BBQ pulled pork and slaw

\$6.00 each + GST

Soft shelled tacos (gf alternatives available upon request)

Pulled pork with slaw, guacamole and sour cream
Mexican spiced chicken w/tasty cheese, guacamole and sour cream
Haloumi, guacamole, and pico de gallo

\$6.50 each + GST

Skewers (gf)

Satay chicken
Harissa lamb and minted yoghurt
Chilli beef with garlic yoghurt
Haloumi with lemon and parsley gremolata

\$4.00 each + GST

\$4.50 each + GST

\$4.50 each + GST

\$4.50 each + GST

Lamb kofta on flat bread

Served with tabouleh, hommus and a garlic and mint yoghurt(substitute falafel for a vegetarian option!).

\$6.00 each + GST

Homemade party size sausage rolls

Traditional sausage roll
Spinach, ricotta
Spiced pumpkin and cashew
Pork and fennel

\$3.00 each + GST

Party sized paella boxes (gf)

Chicken and chorizo
Vegetarian/vegan

\$10.50 each + GST

Corn fritters

Served with avocado and coriander cream and salsa.

\$5.00 each + GST

Please let us know if you have dietary requirements so that we can offer alternatives.

HEARTY FINGER FOOD — FOR STARTERS OR MAINS

Crostini

Roasted pumpkin, pesto and fetta
Smoked salmon and red onion with a chive and caper cream
Rosemary and thyme chicken with aioli
Beetroot, pickled radish and goat's cheese

\$3.50 each + GST

Italian beef meatballs with chilli and parmesan (gf)

Individual meatballs served in bamboo boats with cocktail forks.

\$3.50 each + GST

Finger sandwiches

Smoked salmon and herbed cream cheese
Leg ham and Dijon mustard
Rosemary and thyme chicken with creamy aioli
Smashed egg, chives and aioli
Cucumber, cream cheese and dill

\$3.50 each + GST

Mini quiches

\$3.50 each + GST

Cevapi (gf alternatives available upon request)

Eastern European hand-rolled sausage with flat bread, ajvar relish, pickled cucumber, parsley and creme fraiche.

\$6.00 each + GST

Baked cup mushrooms (gf)

Stuffed with semi dried tomato, basil, pine nut, ricotta and shaved parmesan.

\$3.00 each + GST

Arancini

Pumpkin and pesto (gf)
Beef bolognaise
Spinach and fetta (gf)

\$3.00 each + GST

Please let us know if you have dietary requirements so that we can offer alternatives.

CASUAL MAINS

Paella (gf)

Paella is a perfect choice for filling lots of hungry mouths at a reasonable price and great for many dietary requirements. Eco friendly, disposable plates/boxes, napkins and cutlery are included. We require a minimum of 50 serves for on-site cooking but can arrange a delivery option for a lesser quantity so long as it is above 20 serves(conditions apply).

Vegetarian

Chicken and chorizo

Seafood

Prawn and chorizo

Bacon, prawn, chorizo and chicken

Add seasonal garden salad

\$19.50 pp + GST

\$19.50 pp + GST

\$23.50 pp + GST

\$21.50 pp + GST

\$23.50 pp + GST

\$5.00 pp + GST

Cevapi

Cevapi are hand-rolled sausages found traditionally in Eastern Europe. Served with smoky ajvar relish, minted cucumber salad, flat bread and a parsley and lemon creme fraiche. Vegetarian alternatives available. Eco friendly, disposable plates/boxes, napkins and cutlery are included. Minimum of 25 serves required for an order. This is generally not an on-site cooking option.

\$23.50 pp + GST

COCO'S BARBECUE STYLE BUFFET — MAINS

Enjoy a buffet of sliced, whole roasted scotch fillet, locally made sausages (beef and chicken), corn cobs, salads, bread, butter and condiments. Vegetarian options are available. Ceramic plates, stainless steel cutlery and all necessary staff are included. We require a minimum of 60 people for on-site cooking, however, will consider reduced quantities as a delivered option.

\$49.50 pp + GST

Choose 3 options from the following salads:

Creamy herbed potato salad

Southern style slaw

Chris's pickled slaw with fennel, crispy apple and cucumber

Greek salad

Roasted pumpkin salad with fetta, baby spinach and pepitas

Penne pasta salad with chorizo, capsicum, rocket, pesto and shaved parmesan

BANQUET/BUFFET — MAINS

Tailor your own buffet or banquet menu by choosing a minimum of two mains and three sides from the following lists. Buffet is set up at one service point for guests to line up and serve themselves, and for banquet, the chosen dishes are served to each individual table for guests to share amongst themselves. Bread, butter, ceramic plates and stainless steel cutlery are included in the price as well as all necessary staff. We require a minimum of 60 people for on-site cooking, however, will consider reduced quantities as a delivered buffet option.

Please add \$5.00 pp plus gst for the banquet option which covers extra staff, dishes, serving utensils etc., that are required for a banquet.

Mains

Rosemary and garlic roast lamb with tzatziki or mint jus	\$18.50 pp + GST
Whole slow-roasted lamb shoulder (banquet only, condiments included)	\$18.50 pp + GST
Chinese-spiced roasted pork belly with spiced apple puree	\$18.50 pp + GST
Beetroot cured salmon with orange and caper vinaigrette	\$18.50 pp + GST
Slow-roasted beef brisket with a rich, red wine jus	\$17.50 pp + GST
Moroccan lamb tagine(vegetarian option available)	\$16.50 pp + GST
Herb roasted chicken with jus lie	\$15.50 pp + GST
Garlic and harissa roasted chicken with minted yoghurt sauce	\$15.50 pp + GST
Cevapi(Eastern European hand-rolled sausages) w/ ajvar relish and creme fraiche	\$16.50 pp + GST
Roasted field mushrooms stuffed with pumpkin, fetta and semi dried tomato	\$14.50 pp + GST

Hot sides

Sage and garlic roasted pumpkin wedges	\$5.00 pp + GST
Roasted garlic and rosemary chat potatoes	\$5.00 pp + GST
Green beans drizzled with olive oil	\$5.00 pp + GST
Medley of seasonal roast vegetables	\$6.50 pp + GST
Garlic roasted zucchini topped with crumbled fetta cheese	\$6.50 pp + GST
Maple roasted sweet potatoes	\$5.50 pp + GST
Grilled asparagus drizzled with olive oil	\$6.50 pp + GST
Honey and sesame roasted carrots(this is also nice as a cold salad!)	\$5.00 pp + GST

Cold sides

Pickled cucumber, chilli and mint salad	\$5.00 pp + GST
Burrata with fennel jam and turkish bread(banquet only)	\$8.50 pp + GST
Shaved fennel salad with orange and capers	\$5.50 pp + GST
Chris's pickled slaw with fennel, crispy apple and cucumber	\$5.00 pp + GST
Zesty green bean salad with lemon, olive oil and toasted almonds	\$5.00 pp + GST
Roasted beetroot salad with goat's cheese, baby spinach, pepitas and balsamic glaze	\$5.50 pp + GST
Pumpkin salad with baby spinach, fetta cheese, pepitas and balsamic glaze	\$5.00 pp + GST
Persian cauliflower salad with dates, lentils, walnuts and honeyed tahini	\$6.50 pp + GST
Penne pasta salad with chorizo, capsicum, rocket, pesto and shaved parmesan	\$5.50 pp + GST
Moroccan pearl cous cous with lemon, currants, roasted carrot and cauliflower	\$5.00 pp + GST
Pear, parmesan, pine-nut and rocket salad with balsamic glaze	\$5.50 pp + GST

Note: To calculate a total price per person, add the prices of each chosen menu option. For example, \$15.5 + \$17.50 + \$5.0 + \$6.5 + \$5.5 = \$50.0 per person + GST. This would then be multiplied by the number of your guests to reach a total price for this course. Special dietary needs can be accommodated individually and priced separately.

ALTERNATE DROP — MAINS

For each alternate drop menu please choose two options. Dietary requirements can be accommodated on an individual basis. Prices include service staff, ceramic plates and stainless steel cutlery, as well as bread and butter for the mains. We require a minimum of 70 people for the alternate drop options — please get in touch if you would like to view these menus.

Alternate drop mains

Alternate drop luncheon/light dinner options: Get in touch for a bespoke menu tailored to your event.

Starting at \$41.50 pp + GST

DESSERT

Alternate drop dessert

Choose two options from the following list. Dietary requirements can be accommodated on an individual basis. Prices include service staff, ceramic plates and stainless steel cutlery. We require a minimum of 70 people for the alternate drop dessert.

Pistachio and turkish delight chocolate brownie with dollop cream (gf)	\$12.50 pp + GST
Russian caramel tart with toasted walnuts and dollop cream	\$13.50 pp + GST
Blueberry and lemon cheese cake with dollop cream	\$14.50 pp + GST
Raspberry, pear and almond cake with dollop cream (gf)	\$14.50 pp + GST
Lemon curd tart with dollop cream and berries	\$14.50 pp + GST
Individual pavlova with whipped cream, berries and seasonal fruit (gf)	\$13.50 pp + GST
Vanilla bean panna cotta with berry compote (gf)	\$14.50 pp + GST

Bite sized dessert platters

Sometimes all you need is a little treat or two (or three)! Enjoy a selection of fruit, berries and bite sized sweets such as tarts, home-made slice squares, meringues and French macarons. Please advise us if you need plates as they will be an additional cost.

\$11.50 pp + GST

Add cheeses and crackers

\$7.50 pp + GST

Custom special occasion cakes

Let's have a chat about the cake you have in mind. Custom cakes start from \$350 and are only provided for functions that we are catering for.

Cake service

Cut and service of cakes with cream is \$4.5 per person plus GST. This includes the supply and clean of plates and cutlery. If you only require your cake to be cut and put on a platter(not a full cake service), please let us know so we can allocate time to do so and apply a labour charge. This labour charge will not apply to cakes that are supplied by us.