

SYDNEY GOURMET CATERING

BREAKFAST



COLLECTIONS TO SHARE



EUROPEAN COLLECTION

(2 pieces per person)

Savoury egg filled sliders

Spicy scrambled wraps

Classic BLT wrap

Salmon and cream cheese bagel with soft greens

Smoked ham ciabatta with grain mustard and cheese

Cheese and tomato panini

\$10 (Price is per person)



OG BREAKFAST BUN COLLECTION

Crispy bacon, free-range sunny side egg and homemade relish slider

15 rolls for \$70



SUPREME BREAKFAST SLIDER COLLECTION

Prosciutto, roma tomato, homemade pesto, Fior Di latte and rocket

Smoked ham, roma tomato, aged cheddar, lettuce, and olive mayo

Avocado: tomato, ricotta, and basil

Smoked salmon, cream cheese and soft greens

20 pieces \$90



FRITTATA COLLECTION

Meat and vegetarian assortment of baby frittatas served at room temperature.

Large 36 pieces \$130

Small 20 pieces \$75



QUICHE COLLECTION

Streaky bacon, heirloom tomato and Italian herbs

Smoked salmon, dill and Italian greens

Smoked ham off the bone and crumbly cheddar

Zucchini, spinach, roma tomatoes and mozzarella

Large 36 pieces \$130

Small 20 pieces \$75



INDIVIDUAL GRANOLA COLLECTION

House-made granola with mango compote, vanilla yoghurt and seeds

House-made granola with berry compote, vanilla yoghurt and seeds

(12 x 150ml pots \$65)



INDIVIDUAL YOGHURT COLLECTION

Berry and mango yogurt cups and cocoa nibs

(12 x 150ml cups \$65)



CHIA PUDDING COLLECTION

Mango and berry chia pudding cups with tropical fruit compote

(12 x 150ml cups \$65)

COLLECTIONS TO SHARE



HEALTHY BIRCHER COLLECTION

Homemade toasted bircher, dehydrated seasonal fruit, pistachios and toasted coconut flakes.

(12 x 150ml pots \$65)



BONDI BREAKFAST COLLECTION

(3 pieces per person)

Freshly baked homemade muffins
Super muesli yoghurt cups
Chia pudding with seasonal fruit
Fresh fruit skewers
Baby frittatas
Protein balls
Raw slices.

\$9.90 pp min 10 people



CITY MORNING TEA COLLECTION

(Minimum 6 people)

Mini muffins,
Danishes
Egg and spinach roll,
Stuffed croissants
Super yoghurt cups
Baby salmon bagels,
Mini cheese and tomato bagels

2 pieces per person \$7

3 pieces per person \$10



THE FRENCH BREAKFAST COLLECTION

A selection of freshly baked muffins and pastries

(\$5.5 per person)



THE SMASHED AV COLLECTION

Smashed avocado served with sautéed quinoa, fresh lemon, 15 pieces of charred panini bread, salt and pepper

\$9 x 150ml pots | \$70



THE SAVOURY SUNSHINE COLLECTION

(Minimum 5 people)

A selection of savoury stuffed croissants, bagels, fresh rolls and frittatas

2 per person \$7

3 per person \$9.9



RUSTIC STUFFED CROISSANT COLLECTION

(Minimum 6 people)

Shaved double smoked ham & Swiss cheese
Confit tomato & shaved Parmesan
English spinach, dill, and feta

Large 16 pieces \$65



MORNING TREAT COLLECTION

(Minimum 5 people)

An assortment of freshly baked mixed muffins, stuffed croissants, banana bread, danishes, raw bars and chef-of-the-day bake

\$5.50 per person

COLLECTIONS TO SHARE



THE MUFFIN COLLECTION

An assortment of freshly baked muffins including mixed berry, apple and chocolate chip

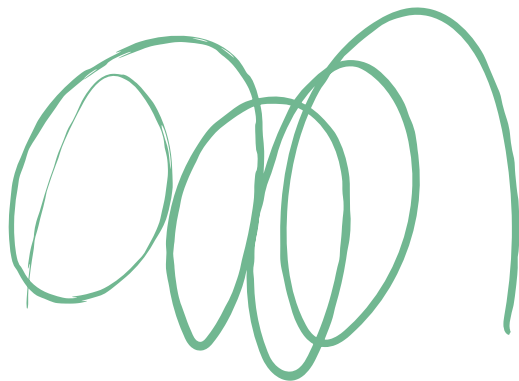
Large muffins 18 pieces \$80



CHIA PUDDING COLLECTION

Mango and berry chia pudding cups with tropical fruit compote

(12 x 150ml cups \$65)



INDIVIDUAL SERVE COLLECTION BOXES



THE INDIVIDUAL AVO BOX

Chia pudding, berry compote and coconut (1)
Avocado smash, fetta, tomato, nigella seeds(1)
Toasted panini chicken, avocado, tomato, salsa verde (2)
Strawberries and seasonal fruit (1)
Protein raw bar (1)
250 ml green juice (1)

\$24 per box serves 1 person



THE OG BREAKFAST BOX



BREAKFAST INDIVIDUAL BOX

FRUIT COLLECTION BOXES



STRAWBERRIES & NUTELLA COLLECTION

35 Large strawberries
1 x 250ml Nutella dipping sauce
1 X 250ml Italian chocolate dipping sauce
\$60 per box



FRUIT PLATTER COLLECTION

Seasonal fruits from our regional growers
Small (4 ppl) \$40
Medium (8 ppl) \$65
Large (12 ppl) \$80



OFFICE FRUIT BOX

20 pieces of large fruit \$50
10 pieces \$25



FRUIT SKEWER COLLECTION

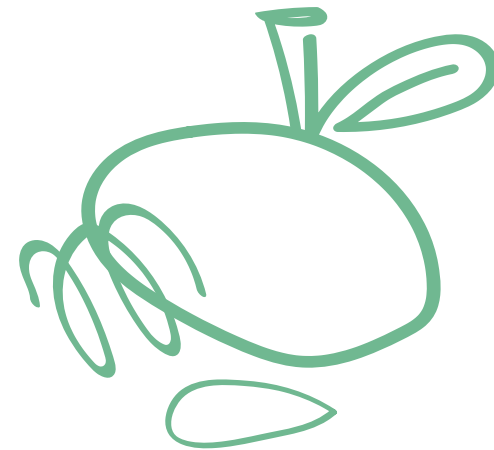
(Minimum 5 skewers)

Seasonal fruit hand cut on a bamboo stick
\$4 per skewer



THE OG FRUIT SALAD COLLECTION

Seasonal fruit from our local growers
Small (4ppl) \$22
Medium (8ppl) \$32
Large (12ppl) \$42
Individual cup \$6



MORNING TEA



N I B B L E S



THE MED COLLECTION

Persian feta
Kalamata olives
spinach salad
Sliced capsicum
Chefs mini bruschetta
bocconcini
cherry tomatoes
hummus and tzatziki dips
Lavosh bites, grissini, crostini bread
2 cured meats,
International cheese, tapenade, dips, bread

Small 4 people \$45
Medium 5-8 people \$70
Large 8-12 people \$95



THE CRUDITE PLATTER

Includes mixed fresh vegetables, cut cucumber, celery, capsicum, olives, 3 chefs dips of the day, cheese bites, & cherry tomato

Small 4 people \$35
Medium 8 people \$48
Large 12 people \$65



THE CHARCUTERIE COLLECTION

Selection of premium charcuterie, roasted peppers, olive and Chickpea dip, marinated olives, marinated peppers, freshly baked focaccia, grissini, crisps

8-10 people \$85



THE FRENCH COLLECTION

A selection of Australian & imported cheeses, fresh grapes, dried fruits, nuts and grissini

Small 4 people \$43
Medium 8 people \$68
Large 12 people \$99

SWEET TREATS



THE SWEET COLLECTION Min 18 pieces

A scrumptious assortment of petite cakes, slices and sweet tartlets

\$3.5 per tart



THE INDULGENT COLLECTION

4 Chocolate brownie
4 Lemon meringue
4 Raspberry & white chocolate
4 Passionfruit
2 Cookies

18 pieces \$54



THE SUPER SWEET COLLECTION

4 Lemon and lime
4 Salted caramel
4 Passionfruit
4 Raspberry white chocolate

18 pieces \$56



THE CANNOLI COLLECTION

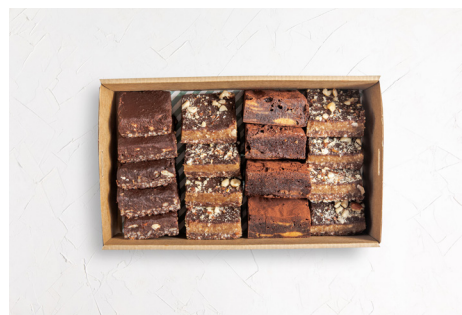
Petite sized in a trio of flavours; chocolate, vanilla and ricotta

\$4.50 per person



THE MACARON COLLECTION

Famous assortment of freshly baked macarons



THE SLICE COLLECTION Minimum 10 slices

A selection of caramel slices, brownies, chocolate fudge cake

\$6 per item



CRONUT + DOUGHNUT COLLECTION

An assorted mix of cronuts and doughnuts

\$6.00 per person



THE OG DOUGHNUT COLLECTION (Minimum 10 people)

2 per person assorted mixed

\$6 per person

LUNCH



SANDWICHES



THE GLUTEN FREE COLLECTION

Gluten Free Sandwiches 1.5pp

Gluten free bread and filling that includes

EGG SALAD: Sliced egg, tomato, mayo, rocket
TURKEY: Smoked turkey, avocado, tomato, lettuce, aioli

CHICKEN: Roast chicken, tomato, lettuce, cucumber, spiced aioli

HAM: Double smoked ham, tomato, lettuce, cheddar, aioli

\$14 per serve



THE BIG SUB COLLECTION

4x Slider with pulled chicken, lettuce, slaw, tomato

4x Falafel, humus, tomato and salad

4 x Slider with pulled beef, tomato relish, lettuce, tomato, cheddar cheese

4 x Salami, mixed greens, tomato, provolone, pesto on flatbread

\$85 per platter



THE SCHNITZ COLLECTION

5x Crumbed chicken schnitzel, tomato, cos lettuce, mayo on mini baguette

5x Chicken schnitzel sub with a herb slaw with spiced mayo on a slider

2x Crumbed chicken schnitzel, tomato, salad, pesto on rye

Small box 20 pieces \$90



THE HIGH-TEA COLLECTION

Traditional triangle cut sandwiches on white, grain, rye breads with traditional fillings. Recommended 1.5 per person.

1 person 6.50

1.5 per person 9.50



THE WRAP COLLECTION

A selection of sundried tomato, spinach and plain tortilla wraps filled with classic & gourmet fillings



THE BYRON BAY COLLECTION (Vegetarian)

Zucchini: Soft greens, avocado soft cheese, pesto, zucchini, capsicum on ciabatta

EGG SALAD: Smashed egg with mayo, romesco sauce and sea salt, soft kale, fennel leaves on rye cut in triangle

AVOCADO: Tomato, provolone, avocado, pesto

ITALIAN HIPSTER: Chickpea purée, antipasto, roast Veges, provolone on wrap.

PUMPKIN: Roast pumpkin, humus, spinach on ciabatta

25 pieces \$90



THE ULTIMATE SLIDER COLLECTION

An assortment of easy to handle petite rolls with delicious fillings. Selection includes:

HAM: Ham off the bone, tomato, lettuce, spicy mayo

CHICKEN: Roasted chicken, tomato, lettuce, herb mayo

SALUMI: Sopressa salami, tomato, provolone cheese, pesto

TURKEY: Smoked turkey, avocado, salad

Recommended 2-3 per person

\$4.5 per sandwich

32 pieces for \$144



THE FINGER SANDWICH COLLECTION

Edge crumbs cut on all sides

Cucumber Sandwich with cream cheese, dill & chives

Smoked salmon, cucumber, cream cheese

Roasted chicken with herb mayo

Egg salad sandwich with soft greens and mayo

36 pointed sandwiches \$90



THE SIGNATURE SANDWICH COLLECTION

Gourmet fillings on a mixture of mini wraps, baguettes, sliders and gourmet breads.

ITALO: Salami, mortadella, lettuce, cheese, olive mayo on ciabatta

CHICKEN: Roasted chicken, tomato, slaw, spicy mayo on mini baguette

TURKEY: Avocado, tomato, lettuce, spiced mayonnaise on multigrain

HAM: Smoked ham, tomato, cheddar, lettuce, olive mayo wrap

ITALIAN REUBEN: mortadella, purple and white slaw, pickles, Swiss cheese, spiced mayo on rye

AVOCADO: Tomato, ricotta, avocado, basil, evoo on a slider

SALMON: Smoked salmon filled with cream cheese, soft greens on mini bagel

Recommended 1.5 per person

1 pp \$8.5

1.5 pp \$12.15

INDIVIDUAL BOXES



INDIVIDUAL WELLNESS LUNCH BOX

Includes:

- Chef's salad of the day (1)
- Crumbed chicken ciabatta panini, tomato, with our famous house-slaw(1)
- Olives in a cup with olive oil & preserves 75 gram (1)
- Seasonal fruit and strawberries(1)
- Chocolate brownie(1)
- French croissant with butter (1)
- 250ml Bondi juice



THE VEGGIE LUNCH BOX

Includes:

- Chef's salad of the day in a container (1)
- Chicken ciabatta panini, avocado, tomato, provolone cheese, pesto (1)
- Vegetarian frittata (1)
- Seasonal fruit and strawberries (1)
- Olives in a cup with oil and preserves 75 gram (1)
- Raw Bar (1)
- 250 ml Bondi juice



BONDI PICNIC BOX

- Mini baguette with Prosciutto, salsa verde, mozzarella, rocket(1)
- Olives in a cup with Italian rosemary and garlic,lemon 75 gram(1)
- Roast dip of humus 100 gram(1)
- Tzatziki dip 100 gram (1)
- Beetroot dip 100 gram (1)
- Fresh strawberries, grapes (1)
- Chefs cheese selection of 50 gram(1)
- Lavosh and wafer bites
- Natural spring water (1)

DIETARY REQUIREMENT SANDWICH & SALAD

These meals are separately packaged and labelled accordingly. Please write the dietary requirement in the kitchen production notes section

\$14 per person

SALADS

Individual serving \$10

Min 5 salads in a box of two servings per salad
(Served chilled, 10 x 500ml pots)

CHICKEN

Chicken roasted, baby cos, avocado, mixed greens, citrus vinaigrette 1 11

Up to 4 people \$30

8-12 people \$75

SALMON

Salmon: smoked salmon, shaved fennel, mint, pomegranate, lemon orange dressing

Up to 4 people \$35

8-12 people \$75

\$35 / \$75

TUSCAN GRAINS

Tuscan grains: chicken roasted, red and black rice, chopped kale, fior di latte, pepitas, citrus dressing

Up to 4 people \$35

8-12 people \$75

\$35 / \$75

HALLOUMI

Baby cos, spinach, avocado, halloumi, Italian dressing

0-4 people \$35

8-12 people \$75

BROCCOLI AND QUINOA

Almonds, broccoli, sautéed quinoa, lemon Greek yoghurt dressing

Up to 4 people \$30

8-12 people \$75

DETOX KALE

shredded carrot, cabbage, cranberry, pepitas, chopped kale, citrus dressing.

Up to 4 people \$30

8-12 people \$70

CESAR CESAR

Soft boiled egg, garlic croutons, parmesan, lemon dressing, baby cos, shredded kale, grilled chicken

Up to 4 people \$30

8-12 people \$75

SUPERFOOD SALAD

Spiced cauliflower, brown rice, pepitas, seeds, cumin, spinach, Italian bread crisps, tahini dressing.

Up to 4 people \$30

8-12 people \$75

PESTO PASTA

Chefs pasta of the day with pesto sauce and pinenuts and basil

Up to 4 people \$30

8-12 people \$70

MEDITERRANEAN

Tomato, cucumber, onions, olives, fetta, mixed leaf

Up to 4 people \$30

8-12 people \$75

PUMPKIN

Spinach and pumpkin, pine nuts, feta, balsamic vinegar, evoo

Up to 4 people \$30

8-12 people \$70

ROASTED VEGETABLES

Cauliflower, broccoli, roast potato, carrot, pepitas, pumpkin, capsicum, cucumber, spinach, tahini lemon dressing

Up to 4 people \$30

8-12 people \$75

PANZANELLA

Cherry tomato, cucumber, basil, chopped toasted bread cubes, red wine vinegar, evoo

Up to 4 people \$30

8-12 people \$65

RED CABBAGE SLAW RED

Red and white cabbage slaw, mint, spanish onion, zesty lime dressing.

Up to 4 people \$30

8-12 people \$65



INDIVIDUAL SALAD POTS



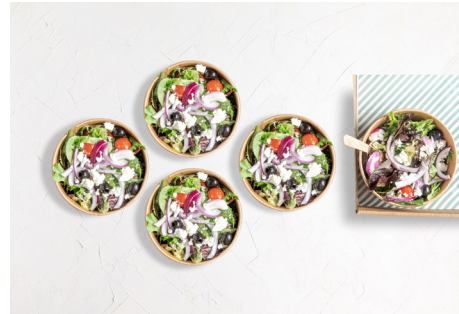
THE POWER SALAD POT COLLECTION

Broccoli and Quinoa: almonds, broccoli, sautéed quinoa, lemon Greek yoghurt dressing

Up to 4 people \$30

8-12 people \$75

4x 500ml pots | \$40



THE ITALIAN COLLECTION

Detox Kale: shredded carrot, cabbage, cranberry, pepitas, chopped kale, citrus dressing.

Up to 4 people \$30

8-12 people \$70

4x 500ml pots | \$40



THE TUNA POKE COLLECTION

Tuna poke bowl (gf) (df)

Sashimi grade tuna, seasoned brown rice, radish, cabbage, avocado shredded carrot, seaweed, edamame beans, Hawaiian style dressing

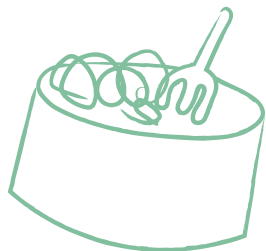
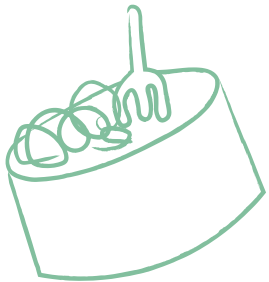
6 x 500ml pots | \$89



THE SALMON POKE COLLECTION (gf) (df)

Sashimi grade salmon, seasoned brown rice, radish, cabbage, avocado, shredded carrot, seaweed, edamame beans, sesame and soy sauce

6x 500 ml pots | \$89



THE TOFU POKE COLLECTION

Red quinoa, shiitake mushroom, shredded carrot, zucchini, edamame, seaweed, tofu, radish, mirin & soy sauce.

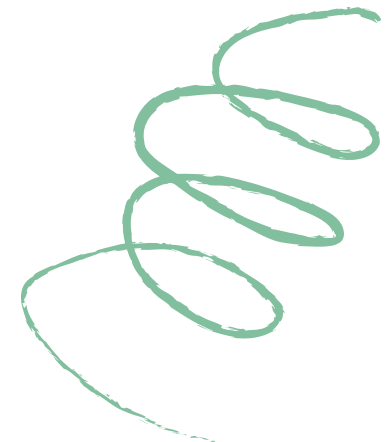
6x 500 ml pots | \$82



THE CHICKEN POKE COLLECTION (gf) (df)

Poached chicken breast, seasoned brown rice, cabbage, avocado, seaweed, edamame beans, hawaiian style dressing.

6x 500 ml pots | \$89



BEVERAGES



COLD BEVERAGES

STILL

Coke/coke zero/ Sprite
\$4.5

Sparkling fruit sodas (San Pellegrino)
Blood orange, limonata, chinotto
\$4.5

Spring water FIJI 500ml
\$4.5

Sparkling water San Pellegrino
Small \$4 Large 6.5

FRESH JUICE

Green juice
Apple, cucumber Silverbeet, kale, mint

Oranges squeezed to perfection.

Watermelon, Apple, lemon

Carrot, pineapple, ginger, Apple, lemon

\$4.20 per juice 250 ml min order of 10 juices

\$8.5 per juice for 500 ml min order 10 juices

\$9 per 1 litre raw juice min 4 juices
10 bottles \$35

HOT BEVERAGES

COFFEE TEA AND DISPOSABLE CUPS SELECTION

(min 10 people coffee and hot water is delivered
via airpots ready to be served, lost equipment will
be charged)

COFFEE BY GYPSY COFFEE ROASTERS

Full cream, soy, skim, almond
Raw sugar

TEA BY TEA DROP

Eng tea, Green, peppermint

Paper cups and wooden stirrers
FOR CERAMIC we charge \$1 extra



ALL DAY CATERING PACKAGES



MORNING, LUNCH, & AFTERNOON CATERING PACKAGES

ALL DAY PACKAGE 1 (min 10 people)

Morning tea: mini muffins, banana bread, mini danish
Lunch: Sliders and wrap vegetarian and succulent meats, individual salads and fruit platter
Afternoon tea: Cheese & fruit platter plus brownies
\$35per person



ALL DAY PACKAGE 2 (Min 10 people)

Morning tea: mini muffins, Danish, Chocolate croissants, almond croissant
Lunch: Charcuterie platter served with breads rolls, vegetarian and meat sandwiches, 2 salad bowls.
Afternoon: fruit skewers, nibbles and crudités platter, brownies and petite tarts
\$40 per person



ALL DAY PACKAGE 3 (Min 10 people)

Morning tea: banana bread, mini danish, mini muffins, yoghurt granola cups and chia pudding cups.
Lunch: wrap and sandwiches with our gourmet meat and vegetarian fillings, 2 Salads.
Afternoon: fresh fruit skewers, biscotti, petite tarts
\$40 per person



SIGNATURE FINGER FOOD SELECTION

PARTY SELECTION

8 beef lovers pie
8 chicken & leek pie
10 Superior sausage rolls
8 super vegetarian & poppy seed pie
Sauce pots: (1)tomato (1)BBQ (1) hot sauce
32 pieces
\$120



VEGETARIAN PARTY PACK SELECTION

12 super vegetarian pies
10 vegetarian sausage rolls
12 mushroom & spinach rolls
Sauce pots: (1)tomato (1)BBQ (1) hot sauce
32 pieces
\$115

ARANCINI

8 mushroom
8 basil pesto
8 bolognese beef
8 chicken and mushroom
With chefs three dipping sauces
32 pieces
\$120

BEVERAGE PACKAGES (for up to 5 hours)

When final numbers are provided we cannot accommodate for reductions.
For bookings of 20+ guests are required to choose from one of our beverage packages for 1-5 hours.
All packages allow for unlimited consumption subject to RSA guidelines and regulations At the end of the beverage package, then will go to normal consumption.

CORPORATE AND PRIVATE EVENTS

Our menu is formulated to suit anyone from 15 to 2000 guests we have our brilliant canape menu selection and we catering for birthday, anniversaries, cocktail parties, launches, weddings, we can tailor a menu and style to suit your function needs.

ALCOHOL BEVERAGE PACKAGES

STANDARD PLUS PACKAGE

1 hour: 30
2 hours: 30
3 hours: 35
4 hours: 40
5 hours: 45

VIP PACKAGE

1 hour: 35
2 hours: 35
3 hours: 40
4 hours: 45
5 hours: 52

COCKTAILS/ SPIRITS

Shake and strain us into your beverage package
COCKTAILS/ SPIRITS 12.5/cocktail 9.5/spirits
- Spirits to this package Kettle one vodka, captain Morgan's spiced rum
Johnnie walker, makers mark

- 5 cocktails that include Gypsy espresso martini, Malena Margarita, Mojito, Aperol spritz, Amaro Montenegro.

STANDARD PACKAGE

Choice of 1 sparkling, 1 white, 1 red wine, 1 full strength & 1 light beer, soft drinks
You can add an extra person at \$25 per person per hour
"why not add spirits to your package"
When final numbers are provided we cannot accommodate for reductions.

\$25

PREMIUM SPARKLING

PROSECCO BELLINI, TREVISO, IT

PREMIUM INTERNATIONAL WINE

2017 SAUVIGNON BLANC, RIPARIAN, NZ
2014 SANGIOVESE, SCACCIAPENSIERI, TOSCANA, IT

LOCAL AND INTERNATIONAL BEERS

2 BEER Variety of bottled beers that includes low carb and a draught beer
Soft drinks, still, sparkling water and ice

VIP PACKAGE

Choice of 1 sparkling, 1 rose, 2 white, 2 red wines, 2 beers 1 full strength, 1 cider, soft drinks
You can add another person that will be pp \$32.
Price of package remains the same, why not add spirits or cocktails to the package. when final numbers are provided we cannot accommodate for reductions.
\$32.

LOCAL AND INTERNATIONAL BEERS

BEER variety of Draught and bottled and cider

PREMIUM SPARKLING

PROSECCO BELLINI, TREVISO IT

LOCAL AND INTERNATIONAL WINES

2016 ROSE, MONTE DEL FRA BARDOLINO CHIARETTO, IT
-2017 SAUVIGNON BLANC, RIPARIAN, NZ
-2016 CHARDONNAY, MONTE DEL CUSTOZA, VENETO, IT
-2014 SHIRAZ, JOURNEY'S END, MCLAREN VALE, SA
2015 PINOT NOIR, CANTINA ANDRIEN KELLEREI, TRENTO, IT
Soft drinks, still, sparkling water and ice

Shake and strain us into your beverage package
- Add spirits to this package at 9.50
- add 5 cocktails that include Gypsy espresso martini, Malena Margarita, Mojito, Aperol spritz, Amaro Montenegro
\$9.5

BEVERAGE ADD-ONS



SPICE UP YOUR BEVERAGE PACKAGE

Easy beverage add ons will impress your guests
Fruity pimms & ginger ale punch, served chilled
over ice with slices of fresh orange

PIMMS PUNCH	1 hour	2 hour
	7 pp	12 pp

\$9.5



ARRIVAL COCKTAIL

Bespoke signature cocktail made from your choice
of the following spirits

Tanqueray gin
Kettle one vodka
Captain morgan's spiced rum
Johnnie walker, black label whisky



NIGHTCAP

Your choice of the following:

Port collection
Whisky lounge
Espresso martini
Liqueur collection

\$15

CANAPÉ



CANAPE COCKTAILS

Our team have formulated a canape cocktail menu that's designed to suit what a lot of people like to eat and through our study, research and design we listen to you.

FUNCTION PACKAGES COCKTAIL MENU

Cold

- Bruschetta, roma tomatoes, feta, spanish onion and evoo
- Prosciutto wrapped around our melon
- Smoked salmon tartare (gf option on request)
- Mozzarella filled zucchini flowers
- Antipasto skewers
- Crostini with basil, cherry tomato, ricotta
- Black truffle,mushrooms, ricotta bruschetta
- Ceviche prawn and mango blini
- Smoked salmon blinis with citrus cream

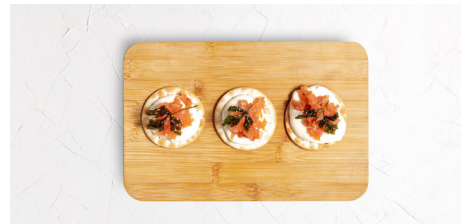
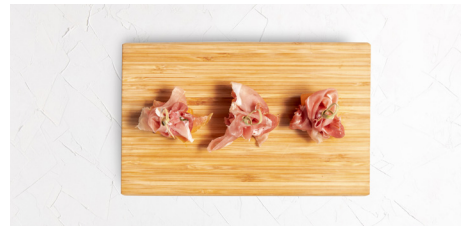
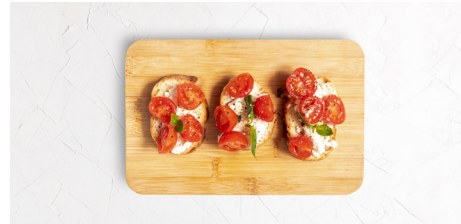
Hot

- Calamari basket mini fried with Nduja Mayo
- Spicy bbq chicken with jelly mango dressing
- Wagyu mini beef sliders
- Arancini: Mushrooms and cheese
- Spicy chicken skewers with a mint dipping sauce.
- Gamberi spiedino: Lime and ginger prawns with a tartar dipping sauce
- Polpette: Meatball in a tomato sugo, parmesan
- Bufalina pizette, prosciutto, tomato, bufala mozzarella, rocket

DESERT

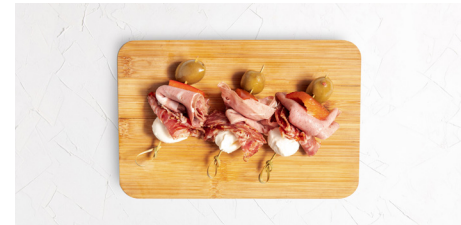
TIRAMISU mini

Panna Cotta with berries and mango compote
Cannoli mini with chocolate and ricotta filling
Millefoglie alla Crema soft pastry with pistachio,soft custard,chocolate bites,almond



CANAPE PACKAGE

(Designed for min 30 guests) No reductions once final numbers have been advised.



ESSENTIAL COCKTAIL PACKAGE / 2 hours

6 Canapes

\$45 per person



PREMIUM COCKTAIL PACKAGE /3-4 hours

8 Canapes

1x mini bowl

1x mini slider/panini

1x desert

\$55 per person



VIP COCKTAIL COCKTAIL PACKAGE/ 4-5 hours

8 Canapes

1 x mini bowl

1 x mini slider/panini

2 x desert

\$78 per person

ADD ONS

Cold canapé such as oysters can be provided.

If you would like to speak to us about going outside this scope, especially with dietary requests, with enough notice, especially for religious groups and more.

FOOD STATION PACKAGES

(minimum 30-50 people) they require up to 1.5 hours to set up along with this comes the styling, flowers, napkins, and wooden cutlery. For other plates eg porcelain this will carry an extra charge

BREAKFAST/ MORNING TEA

This will include, seasonal fruit, cereal and milk, breads with spreads, croissants, pastries, yoghurt pots, and seasonal chia cups.

\$30

BRUNCH

For brunch this will include muesli granola and cereal with milk, mini savoury croissants, mixed baguettes with egg and savoury fillings, banana loaves, seasonal fruit, chia cups, mini quiches

\$36

THE REGATTA SEAFOOD

This includes King prawns, seasonal fish, seafood dip, oysters with condiments

\$45

ANTIPASTI

A Selection of marinated vegetables, dips, spreads and assorted breads(V)

\$25

CHEESE

A selection of domestic & International cheeses , served with accompaniments, & assorted breads (V)

\$35

SALUMI MISTI

A selection of domestic and International cured meats Served with accompaniments & assorted breads

\$35

DOLCE VITA

A section of deserts, pastries, seasonal fruits(V)

\$25

SIT DOWN ALL A MENU

Our sit down menu plated menu will comprise of our talented chef and serving staff. We will have to acquire a kitchen of yours or we will have to bring our own equipment to set up a temporary kitchen.

For dietary and religious requests please speak to our person handling your order.

With our dine in menu we will serve our gourmet breads and rolls with our cultured butter.

This menu is designed for a minimum of 30 guests

\$90 BELLA PP SHARED MENU

+SPUNTINI: ITALIAN ANTIPASTI BOARD:Selection of Artisan Cured Meats and Cheeses & House made Pickles.

S.A KING PRAWNS grilled in an xo piccante butter sauce

+PRIMI: Paparadelle Ragu Di Agnello and Ravioli Spinach & Ricotta

+GALETTTO DIAVOLA: Roast chicken thigh, nduja spiced pangratto, bitter greens and burnt lemon

+CONTORINI: Roasted potatoes and Rocket and Gem Salad with Parmesan

\$99 BELLO MENU

(OPTIONAL MATCHING BEVERAGE MENU \$70-\$75PP)

+SPUNTINO: ITALIAN ANTIPASTI BOARD:Selection of Artisan Cured Meats and Cheeses & House made Pickles/ Wood Fired bread

+PORTATA PRINCIPALE{CHOOSE ONE}

Bistecca Di Manzo: Grain fed sirloin, cherry tomatoes, rocket, balsamic glaze {served medium rare}

GALLETTO DIAVOLA: Roasted chicken thigh, nduja spiced pangrattato, bitter greens, burnt lemon

+CONTORINI {for the table}

Roast potatoes: baked potatoes, garlic, rosemary and rock salt

Gem salad with parmesan and lemon dressing

crumbs

+DOLCE{CHOOSE ONE}

Pannacotta seasonal

Tiramisu

+TEA/COFFEE

Vegetarian options are available

(OPTIONAL MATCHING BEVERAGE MENU \$55PP)

BARBECUE



BBQ Menu

(USE OUR BBQ FOR \$200 OR YOURS ON YOU)

The Classic BBQ

Wagyu beef burger patties (LG) (DF)
Pork & bacon kranzky sausages (LG) (DF)
Potato salad with cauliflower, heirloom radish,
sour cream, dill & chives (LG) (V)
Garden salad with tomatoes, cucumber, red onion,
herbs & a red wine dressing (LG) (Vegan)
Variety of fresh rolls & loaves
Lettuce, tomato, beetroot & sliced cheese
Tomato sauce, BBQ sauce, mustard, chipotle mayo
& sour mac sauce
Mini chocolate brownies (LG) (N)
Bio-disposable plates, cutlery & napkins
Chef & professional waitstaff
Kitchen & service equipment

\$55

BBQ Lovers

Angus beef sliders with jack cheese, shredded
lettuce, tomato & our mac sauce
Lamb, sumac & mint sausages
Grilled chicken tender skewers with Harissa, maple
glaze & charred lemon
Barbecued Wagyu scotch fillet steaks with
chimichurri sauce
Grilled zucchini steaks with romesco sauce, basil
& lemon oil
Iceberg lettuce, radicchio, shaved cucumber,
avocado, roma tomatoes, free range boiled eggs,
basil pesto and lemon dressing
Black rice , kale & red cabbage slaw with sprouts,
seeds & sesame, lime dressing
Chocolate brownies (LG)(N)
Sliced quinoa, sourdough loaf & butter
Tomato sauce, BBQ sauce, mustard, chipotle aioli
& our mac sauce
Bio-disposable plates, cutlery & napkins
Chef & professional waitstaff
Kitchen and service equipment

From \$65 per person (minimum 50
guests)

Cocktails On Consumption Individually

We deliver the most impressive cocktails from classics to signature cocktails that await you

COCKTAILS



CLASSIC COCKTAILS

APEROL SPRITZ 16

Aperol, Bellini Prosecco DOP, soda, Orange Slice

BELLINI 14

Bellini Prosecco, Seasonal fruit Puree

CAMPARI SPRITZ

Campari, Cinzano, Prosecco DOP, soda

AMERICANO 17

Campari Red, Sweet Vermouth, Soda, Citrus Twist

NEGRONI 19

Campari Rosso, Vermouth Antica Formula London Dry Gin, Orange Twist

NEGRONI SBAGLIATO 21

Antica Formula, Campari, Prosecco Bellino, Orange Twist

GARIBALDI 16

Campari, Fresh Orange Juice, Orange slice garnish

GRAND SHAKARETO 19

Campari, Grand Marnier, Mozart Dark Chocolate

ESPRESSO MARTINI 20

Mr Black Coffee Liqueur, Sky Vodka, Gypsy Espresso, Caramel, Coffee beans

CHAPALINO 18

Sloe Gin, Apricot Brandy, Fresh Lime.

SIGNATURE COCKTAILS CATERING

BELLADONNA 17

Sky Vodka, Lychee Liqueur, Passion Fruit, Fresh Pineapple juice

CHE FIGO 18

Sailor Jerry, Mozart Dark Chocolate, Fig, Fresh lime Blossom Perfume

NEGRONI BIANCO 19

Four Pillars Gin, Suze Gentian Liqueur, Dolin White Vermouth

AMARETTO SUNRISE 18

Amaretto Sunrise, Grenadine Syrup, Orange juice and Peel

DRINK ME SOFTLY 17

Aperol, Rhubarb, Fresh Lemon, White

BITTER SWEET PALOMA 19

Campari, Espolon Tequila, Grapefruit Juice, Agave Syrup

MALENA MARGARITA 18

Espolon Tequila, Solerno Blood Orange, Fresh Lemon Basil

MONICA STAR 18

Vanilla Infused Vodka, Passoa, Fresh Ripe Passion Fruit, Lime Juice, Prosecco

GIULIETTA 21

Bombay Dry Gin, Fiorente Elderflower liqueur, Lemon Juice and Rhubarb Bitter

FLY ME TO POSITAN 21

Coconut Rum, White Rum, Simple Syrup, Lime Juice, Muddled Watermelon

ANGELS OF LOVE 20

Bombay Dry Gin, Triple Sec, Blue Curacao, Lemon Juice & Peel

SIGNORIA

12 yr old Malt Scotch, Orange Liqueur, Canadian Maple Syrup, Orange Bitters, Dash of Lemon Juice

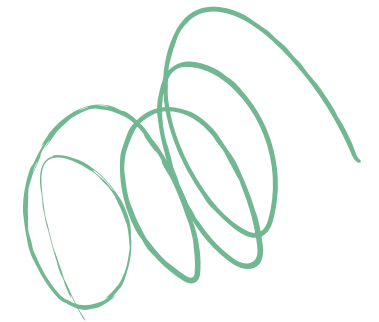
THE SPRITZ

PASSIONE 17

Prosecco, Fresh Mango & Passionfruit, Lime, soda

FLOWER 18

Prosecco, Gin, Elderflower, Lime Cordial, Mint, Soda



WINE LIST





WINE BY THE GLASS

FRIZZANTE / SPARKLING

NV Bellino Prosecco D.O.C. Treviso,IT	\$14
ROSATO/ROSE 2016 Monte Del Fra Rose Bardolino Charetto Custoza,IT	\$14
NV Bellino Prosecco D.O.C. Treviso,IT	\$14

BIANCO / WHITE

2016 Moscato Signorvino Riverina NSW	\$11
2016 Pinot Grigio Proseppi Veneto,IT	\$14
2017 Sauvignon Blanc Phase 2 Victorian Alps,VIC	\$12
2016 Chardonnay Mino&Co Riverina,NSW	\$14

ROSSO / RED

2014 MontePulciano Ca Del Lago Abruzzo,IT	\$12
2013 Sangiovese Caparzo IGT Toscana,IT	\$13
2014 Shiraz and Mino & Co Riverina,NSW	\$12
2016 Pinot Noir Musso "Organic" Rioja,SPN	\$14



WINE BY THE BOTTLE

SPARKLING

Prosecco Bellini Treviso,IT	\$60
Prosecco DOC Della Battaglia Treviso,IT	\$65
CHAMPAGNE Moet & Chandon Brut Imperial Champagne,FR	\$120
Veuve Clicquot Champagne,FR	\$150
Dom Pérignon Champagne,FR	\$290
ROSE 2016 Monte Del Fra Bardolino Charetto Veneto,IT	\$65
2016 Sangiovese Rose Signor Vito Riverina,NSW	\$60

BIANCO / WHITE

2016 Moscato Signorvino Riverina NSW	\$55
2016 Pinot Grigio Proseppi Veneto,IT	\$60
2017 Sauvignon Blanc Phase 2 Victorian Alps,VIC	\$62
2016 Chardonnay Mino&Co Riverina,NSW	\$65
2016 Vigneto Foscari Soave Verona,IT	\$82
2017 Pinot Grigio Mongris Friuli,IT	\$75
2016 Arneis Val Del Prete "Lug" Organic Piemonte,IT	\$80
2014 Chardonnay Alois Lageder Gaun Magre,IT	\$65

ROSSO / RED

2014 MontePulciano Ca Del Lago Abruzzo,IT	\$65
2013 Sangiovese Caparzo IGT Toscana,IT	\$65
2014 Shiraz and Mino & Co Riverina,NSW	\$58
2016 Pinot Noir Musso "Organic" Rioja,SPN	\$65
2014 Nebbiolo Famiglia Oddero Piemonte,IT	\$95
2013 Serra De Gatti Barbera Organic Bio Piemonte,IT	\$85
2015 Pinot Noir Grosjean Valle Aosta,IT	\$100
2015 Chianti DOCG Castello D'albola Toscana,IT	\$75

SPIRITS



RUM

Bacardi Carta Blanca, Puerto Rico \$9
Bacardi Carta Oro, Puerto Rico \$9
Diplomatico Reserva Exclusiva, Puerto Rico \$14
Sailor Jerry, Virgin Island US \$9
Pampero Anejo, Venezuela \$10
Gosling's Black Seal, Bermuda \$10

GIN

Bombay Dry London UK \$9
Hendricks Girvan. SC \$11
Tanqueray London UK \$10
The Botanist Islay SC \$11
Haymans Sloe Gin London UK \$9
Four Pillars, Yarra Valley AU \$12
Four Pillars Bloody Shiraz AU \$15

VODKA

SKYY, Illinois US \$9
Absolut, San Jose C.A \$10
Belvedere, Zyrardow PO \$12
Grey Goose, Charente, FR \$14

AMERICAN WHISKY

Makers Mark, Kentucky US \$9
Jack Daniels, Tennessee US \$10
Jack Daniels Honey Tennessee US \$12
Jack Daniels Fire, Tennessee US \$12
Woodford Reserve Bourbon US \$9

AGAVE

Espolon Blanco, Jalisco MEX \$9
Fortaleza Reposado, Jalisco MEX \$18
Fortaleza Anejo, Jalisco MEX \$25
Illegal Reposado Mezcal, Oaxaca MEX \$14

WHISKY

Dewars White Label, Blend \$9
Balvenie 12 yr Doublewood, Speyside \$14
Balvenie 14yr Caribbean Cask, Speyside \$21
Balvenie 17 yr Doublewood, Speyside \$28
Laphroaig 10 yr Islay \$15
Glenmorangie 10 yr Highlands \$12
Talisker Skye \$12
Starward Malt Whiskey, Port Melb \$16

DIGESTIVI

Limoncello Santa Marta, Santa Marta IT \$8
Amaretto Di Saronno, Saronno IT \$10
Vermouth Antica Formula, Piedmont IT \$10
Fernet Branca Menta, Milan IT \$9
Averna, Sicily IT \$9
Sambuca Galliano, Sicily IT \$10

COGNAC

Hennessy VS, Cognac FR \$10

BEER

Moretti IT \$9.5
Furphy Geelong, VIC \$9
Little Creatures Pilsner Fremantle, W.A \$9
Kosciusko Jindabyne, NSW \$9
Menu Item Description Price
Heineken Amsterdam, NL \$9
Hahn Super dry Auburn, NSW \$9

BOTTLED JUICES

Orange 250ml \$5 1 litre \$18
\$5 / \$18
Green 250ml \$5 1 litre \$18
\$5 / \$18
Apple 250ml \$5 1 litre \$18
\$5 / \$18

SOFT DRINKS

coke, coke zero, sprite,
lemon squash, cranberry,
330ml \$3.5 1.25ml \$5.5
Dry, tonic, soda
\$3.5 / \$5.5

CIDER BY THE BOTTLE

James squire \$8

