



Our Drop Off Menus are delivered to your event and either placed directly onto your tables for service or left in our boxes for you to serve.

Street Food / Festival Food / Grazing Boards / Bowl Food / Platters

Complete with platters, canapé dishes, serving plates, bowls and utensils.

Festival / Street Food | \$10.00 per option | Minimum 30 portions of each item selected

Bowl / Plate Food | \$10.00 per option | Minimum 30 portions of each item selected

Grazing Boards | \$99.00 per board

Premium Platters | \$220 per platter | Serves 20 guests

Delivery Fees Apply. GST exclusive.

Please advise of dietary requirements before event.

Festival / Street Food

Salt & Pepper Squid w soy chilli spring onion dressing
Crispy Asian Pork w rice noodles & hoisin sauce topped with coriander
Paella w Chorizo, Chicken, Mussels, Clams & Squid
Meatballs & Chorizo w fusilli pasta in a tomato & red pepper sauce
Chicken Fajita w caramelised red onion chutney & rocket
Jumbo Pork sausage in French baguette w caramelised onions, American cheese & sauce selection
Veggie Tagine, flatbread, Tzatziki(v/gf)
Spiced bean burger, smashed avocado, sweet chilli, brioche bun
Quinoa & haloumi burger grilled mushrooms, sautéed spinach with sweet potato fries (v/gf)
Peking Duck Bao Bun - Light fluffy bao bun filled with peking duck / pickled carrot / spring onion / hint of spice
Roasted pumpkin arancini, turmeric crumb, mango chutney (v)
Panko Crusted Chicken, slaw mix, chilli jam
Beef Rendang, ginger, galangal, lemongrass, coconut milk, fresh coriander
Green Thai Chicken curry, palm sugar, lemongrass, coconut milk, basil
Spiced lamb shoulder with cous cous, garlic yoghurt, seared eggplant salsa
Moroccan Lamb balls skewer, spicy tomato sauce, minted yoghurt

U.S.A gourmet slider - Miniature ground beef pattie, sesame seed bun, lettuce, tomato, onion, cured bacon & jack cheese

Salt beef bagel - Slices of salt beef, dill pickle, deli mustard, soft bagel

Turkish Fish Burger -Grilled Fish on Sourdough Bread w herb mayonnaise, Sumac, Red onion and Tomato salad

Arabic style shawarma flatbread - Fragrant Middle Eastern spiced grilled chicken rolled in flatbread, Tomato, gherkin & pickled chilli salad and a tahini & garlic sauce

South American empanadas - Little baked parcels of chopped beef, onion, egg, red pepper, green olives & paprika in authentic pastry
Or
vegetarian empanadas of spinach, ricotta, mozzarella, red pepper, onion & paprika in authentic pastry (V)

Deep South pulled pork slider - North Carolina style pulled pork slider with crunchy red slaw, brioche bun, with a Jack Daniels & hickory BBQ sauce

Mexican soft flour taquito - Rolled crispy flour tortilla, filled with grilled chicken, buffalo sauce, fresh salad & jack cheese

Cantonese 'dim sum' - Grilled dumplings filled ground pork, garlic & chives, served with chilli & sesame dipping sauce

Jamaican patties - Spicy beef patties and spiced vegetable patties on a bed of rocket and slaw (V)



Bowl / Plate Food

Meats

Chunky lamb chilli con carne, sticky rice, nachos, sour cream and guacamole

Italian meatballs, tomato & basil rich sauce

Panko crumbed pork belly katsu curry, sticky rice

Corn fed chicken and chorizo pilaf, black olive tapenade, pea shoots

Stir fry chicken fillets with soy sauce, shallot & ginger

BBQ pork Chinese with hoisin sauce & steamed rice

Paella - Chicken chorizo, spices, peas, peppers, eggplant, mushroom, parsley, lemon, saffron, tomato, paella rice, zucchini, snow pea, garlic, onion (gf/df)

Fish Dishes

Sautéed octopus with cracked black pepper fresh lemon & fresh coriander (g)

Tempura sea bass, honey & soy glaze, sesame noodles

Teriyaki salmon fillets, bean sprouts, Japanese mayonnaise steamed rice

Seafood selection – prawns, mussels, scallops, cod in a seafood mornay on a bed of rice with lemon & dill

Grilled tiger prawns, rice noodles, mango, ginger, lemongrass chilli

Paella - Squid, mussels, king prawns, red pepper, parsley, peas, eggplant, saffron, lemon, spices, paella rice, zucchini, snow pea, garlic, onion (gf/df)

Vegetarian Dishes

Veggie Tagine, flatbread, Tzatziki(v/gf)

Portabella mushroom, white truffle, sea salt and fresh grated parmesan.

Spiced bean burger, smashed avocado, sweet chilli, brioche bap

Thai curry with pumpkin, pea, aubergine and mushroom with jasmine rice

Chunky chickpea falafel, beetroot tortilla chips, sour cream, guac, coriander cress and chilli

Paella - Eggplant, mushroom, peas, beans, fresh lemon wedges, herbs, paella spices, pumpkin, mixed peppers, parsley, zucchini, snow pea, garlic, onion, thyme, paella rice (gf/df/v)



Meat

Tender Lebanese spiced lamb loins, minty raita, flatbread

BBQ bourbon beef brisket slow cooked to melt in your mouth

Pulled pork in a sticky glaze

Classic slow cooked Duck leg on a bed of Pomegranate salad

Chargrilled chicken, lemon, thyme, parmesan and Piri Piri glaze

Teriyaki salmon fillets with bean sprouts, Japanese mayo

BBQ Chinese pork with hoisin, steamed bok choy

Spiced lamb shoulder with cous cous, garlic yoghurt, seared eggplant salsa

Slow cooked Rosemary beef rump w beetroot relish & watercress

Whole Baked ham w honey glaze & apple sauce

Spiced lamb shoulder with cous cous, garlic yoghurt, seared eggplant salsa

Moroccan Preserved Lemon Chicken Tagine

Paella - Chicken chorizo, spices, peas, peppers, eggplant, fresh lemon wedges, saffron, tomato, herbs, zucchini, snow pea, garlic, onion

Fish

Thai spiced cod fillet baked on a bed of pak choy and noodles

Salmon fillets, thyme, capers, spinach, citrus butter dressing (gf)

Sesame soy salmon fillet w roasted peppers, spinach & chilli salsa

Herb crusted cod supreme, prosecco beurre blanc

Paella - Squid, mussels, king prawns, red pepper, parsley, peas, eggplant, saffron, fresh lemon wedges, zucchini, snow pea, garlic, onion

Premium Platters

Vegetarian

Grilled halloumi and roasted pepper skewers, red pepper hummus.

Portabella mushroom, white truffle, sea salt and fresh grated parmesan.

Spiced bean burger, smashed avocado, sweet chilli, brioche bun

Wild mushroom wellington, truffle cream cheese, pine nut granola

Eggplant arancini, sun blushed tomato ragu

Sides

Artichokes, lemon, truss tomatoes, mustard dressing

Baby Pickled Beetroot, lentils, coriander, feta

Cos Lettuce, watercress, witlof, pomegranate

Sweet Potato, pinenut, kumara, red capsicum, shallot, oil dressing

Red quinoa salad, beanshoots, spring onions, lemon honey dressing

Cos leaves, radish, mint, with citrus dressing (gf)(v)(vg)

Cauliflower couscous, blood orange, toasted almonds

Roasted Mediterranean vegetable salad, basil oil

Salad caprese, bocconcini, heritage tomatoes, basil oil

Fig, walnut, mozzarella & rocket salad, truffle honey

Baby cooked beetroot tossed in sour cream chives

Mixed baby leaves, heritage tomatoes, black olives, fetta cheese

Red quinoa salad, bean shoots, spring onions, lemon & honey dressing

Premium Selection

Freshly Shucked Oysters on ice with lemon wedges (2 per person)	\$6.00 per person
King Prawns on ice with lemon wedges & sauce selection (2 per person)	\$6.00 per person
Seafood Selection – A variety of freshly shucked oysters, Moreton bay bugs & king prawns	\$28.00 per person
5kg Smoked Ham on stand w fresh crunchy bread, butter, apple sauce, mustard	\$320.00
Grazing Boards – serves 15 people per board	\$99.00 per board
Charcuterie board - cured meats, house slaw, pickles, olives, artichokes, semi dried tomatoes, sourdough bread, beetroot relish	
Seafood board - Smoked salmon, crab pâté, marinated octopus, prawn salad, sourdough bread, garlic mayonnaise	
Cheese board - Deluxe local cheeses, quince paste, smoked garlic & tomato chutney, olives, walnuts, fresh fruits, lavosh, assorted crackers	
Vegetarian board - Bocconcini & zucchini skewers, hommos, grilled eggplant, pickled red cabbage, sun-dried tomato, stuffed vine leaves, raw vegetables, marinated feta, flatbread	
Asian board - Selection sushi rolls (tuna, soy chicken, salmon, cucumber), ginger, wasabi, soy sauce	

