



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.

*The packages are something quick and easy to choose from.
If you would like a different selection please design your own and send it to us for a quick quote.*

PACKAGE ONE

1 St Food item / 1 Festival Food item
1 of each item pp
Small bowl - \$18.00 pp
Large bowl \$28.00 pp

PACKAGE TWO

1 St Food item / 2 Festival Food item
1 of each item pp
Small bowl - \$27.00 pp
Large bowl \$39.00 pp

PACKAGE THREE

1 St Food or Festival item / 1 Bowl Food items
1 of each item pp
Small bowl - \$19.00 pp
Large bowl \$30.00 pp

PACKAGE FOUR

1 large St Food or Festival / 2 small Bowl Food
1 of each item pp
\$34.00 pp

PACKAGE FIVE

1 St Food item / 1 Festival Food item
1 of each item pp
Choose a grazing board item
Small bowl - \$28.00 pp / Large bowl \$32.00 pp

PACKAGE SIX

1 St Food / 1 Festival Food / 1 bowl food
1 of small each item pp
Choose a grazing board item
\$38.00 pp

Delivery Fees Apply. GST exclusive. Minimum 30 guests. Please advise of dietary requirements before event. For any dietary requirements we can do single portions.

Festival

Small - \$9.00 each / Large - \$14.00 each

Salt & Pepper Squid w soy chilli spring onion dressing

Crispy Asian Pork w rice noodles & hoisin sauce topped with coriander (gf)

Meatballs & Chorizo w fusilli pasta in a tomato & red pepper sauce (gf)

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 bap (v)

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 (gf)

Green Thai Chicken curry, palm sugar, lemongrass, coconut milk, basil (gf)

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

Moroccan Lamb balls skewer, spicy tomato sauce, minted yoghurt

Street Food

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



Small - \$10.00 each / Large - \$16.00 each

Meats

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

Italian meatballs, tomato & basil rich sauce (gf / df)

Panko crumbed pork belly katsu curry, sticky rice (df)

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

Stir fry chicken fillets with soy sauce, shallot & ginger (gf / df)

BBQ pork Chinese with hoisin sauce & steamed rice (gf / df)

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 (gf / df)

Tempura sea bass, honey & soy glaze, sesame noodles

Teriyaki salmon fillets, bean sprouts, Japanese mayonnaise steamed rice (gf)

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 (gf / df)

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 (gf)

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, saffron, paella rice (gf/df/v)

Grazing

Grazing Boards - \$10.00 pp

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

Mixed Charcuterie / Cheese and Vegetarian (add \$5.00 pp)

