

**Catering Menu**

PRESENTED <input type="checkbox"/>	DISPOSABLE <input type="checkbox"/>	PICK UP <input type="checkbox"/>	DELIVERY <input type="checkbox"/>
Company Name:		Date Required:	
Contact Name:		Time:	
Phone:		Address:	
Email:			

**Burgers / Sandwiches (served with fries)**

- |  |  |
|--|--|
| <input type="checkbox"/> D&C Wagyu Burger: Darling Downs beef, gruyere, ketchup pickles, fries <b>\$17</b> | <input type="checkbox"/> Buttermilk Fried Chicken Burger: Jalapenos, iceberg, sriracha mayo, fries <b>\$17</b> |
|--|--|

**Pizzas: (GF bases available + \$3)**

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|---|--|
| <input type="checkbox"/> Margherita: crushed tomato, fior di latte, torn basil (v) <b>\$19</b>          | <input type="checkbox"/> Serrano jamon, tomato, mozzarella, rocket, oregano <b>\$24</b>    |
| <input type="checkbox"/> Pork & fennel sausage, smoked mozzarella, kipfler potato, rosemary <b>\$24</b> | <input type="checkbox"/> Forest mushroom, caramelized onion, mozzarella, thyme <b>\$21</b> |

**Small Plates:**

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|---|--|
| <input type="checkbox"/> Vanella mozzarella, eggplant, smoked tomato, pinenuts, rosemary flatbread (v) <b>\$19</b>  | <input type="checkbox"/> Charred chorizo, mojo verde (gf)(df) <b>\$14</b>        |
| <input type="checkbox"/> Bahn Mi, pork belly, pickled daikon, coriander, Sriracha mayo <b>\$15</b><br>(2 per serve) | <input type="checkbox"/> Croquettes with manchego, truffle aioli (v) <b>\$14</b> |

**Mains:**

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|---|---|
| <input type="checkbox"/> Hand rolled gnocchi, mushrooms, peas, truffle marscapone <b>\$24</b>       | <input type="checkbox"/> Wagyu brisket ragu, tagliatelle, parmigiano reggiano <b>\$26</b>                             |
| <input type="checkbox"/> Spanner crab linguine, chilli, basil, lemon EVOO <b>\$30</b>               | <input type="checkbox"/> 12 hour low & slow Milly Hill lamb shoulder for two w. roasted vegetables (gf) <b>\$69</b>   |
| <input type="checkbox"/> Roasted spatchcock: green chilli, preserved lemon (gf, df) <b>\$34</b>     | <input type="checkbox"/> Green Bowl: Kale, wild rice, quinoa, mushroom, avocado, soft-boiled egg, haloumi <b>\$18</b> |
| <input type="checkbox"/> Lamb shoulder salad, heirloom beetroot, leaves, labneh, dukkah <b>\$19</b> |   |

**Nibbles:**

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|--|--|
| <input type="checkbox"/> House baked sourdough with South Burnett olive oil (v*, v, df) <b>\$7</b> | <input type="checkbox"/> Polenta chips, manchego, smokey tomato ketchup (v, gf) <b>\$9</b> |
|--|--|

**Beverages:**

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|--|---|---|
| <input type="checkbox"/> Cold Press Juice <b>\$8</b> | <input type="checkbox"/> Smoothies <b>\$9</b> | <input type="checkbox"/> D&C 8oz Espresso Coffee <b>\$4</b> |
|--|---|---|

**Good Mornings:**

Please indicate QTY (e.g. 10)

- |   |  |
|---|--|
| <input type="checkbox"/> Banana bread loaf (serves 10) \$30 | <input type="checkbox"/> Freshly baked assorted muffins (1 doz) \$40 (gf option avail) |
| <input type="checkbox"/> Freshly baked scones (1 doz) \$30  | <input type="checkbox"/> Bliss & protein ball (1 doz) \$45                             |

**Italian Package: \$22 per person - choose 2 pastas**

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|--|--|
| <input type="checkbox"/> Linguini, tiger prawns, tomato, zucchini, basil | <input type="checkbox"/> Spaghetti, broccoli, chilli, garlic, EVOO |
| <input type="checkbox"/> Rigatoni, braised wagyu brisket, parmesan       | <input type="checkbox"/> Wagyu beef lasagne, tomato, mozzarella    |

**Glazed Ham Package: \$21 per person**

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- A honey glazed ham (cold) served with platters of mixed salads, mustards and baguettes

**Platters:**

Please indicate QTY (e.g. 10)

- |   |  |
|---|--|
| <input type="checkbox"/> Cheese platter: a selection of Australian and European cheeses with assorted crisp bread and accompaniments \$60         | <input type="checkbox"/> Cold seafood platter: Fresh tiger prawns, coffin bay oysters & mixed condiments \$120                                     |
| <input type="checkbox"/> Antipasto platter: cold meats, olives, marinated vegetables and a bread selection \$70                                   | <input type="checkbox"/> Sandwich platter: Chef's selection of focaccia sandwiches, 6-seed bread and wholemeal wraps with seasonal fillings \$14pp |
| <input type="checkbox"/> Sushi platter: assortment of hand rolled sushi including a selection of vegetarian, seafood and chicken (40 pieces) \$90 | <input type="checkbox"/> Fruit platter: Seasonal fruit platter with honeyed Greek yoghurt \$50   |
| <input type="checkbox"/> Croquette platter: manchego with truffle aioli (30) \$80   |  |

**Notes/Comments/Dietary Information:****Card Details:**

Card Type:	VISA	MASTERCARD	AMEX
Name on Card:			
Card Number:			
Signature:			Exp. Date:
			CVC2 Code:

**Terms & Conditions:**

I/we confirm the above details are correct and accurate. By signing below I/we agree that we have been adequately notified of the terms & conditions related to this order. Final numbers and catering orders MUST be finalised 10 days prior to the function date. **Payments made by AMEX will incur 1.5% credit card surcharge.** Catering is to be paid in full 7 days prior to the function. A delivery service is available for local businesses within surrounding suburbs based on a minimum order of \$250.

Signature:

Date: