



## *Pick up and drop off catering*

**Our ready to go catering is the perfect solution when entertaining at home, boardroom or working meetings, pre wedding feasts, spring racing events or whatever the occasion!  
No one will ever know we were there!**

### *In a roll or wrap:*

- Local free range ham, smoked cheddar, seeded mustard and rocket baguettes \$6
- Little rolls of crab and prawns, lemon mayo and dill \$10
- Free range chicken, aioli, baby spinach wraps \$7
- Roasted vegetable, pesto and goats curd ficelle \$9
- Classic club sandwich of turkey, bacon, romaine lettuce and mayo \$10
- Little rolls filled with smoked salmon, crème fraiche and sliced cucumber \$10

### *Cold canapés \$3.50*

- Frittata with roasted vegetables and rocket pesto (1)
- Little goat's cheese and caramelized onion tarts (1)
- Smoked salmon on blini, with crème fraiche and caviar (1)
- Duck and hoisin rice paper rolls (1)
- Zucchini and chickpea fritters with lime aioli (2)
- Freshly shucked oysters with 2 dressings (1)
- Duck, pork or salmon rillettes on croute (1)
- Crab and corn cakes (1)
- \*Mini prawn cocktails (\$6 each)

### *Hot canapés (re-heat in oven) \$3.50*

- Lamb and mint meatballs with tzaiki (2)
- Mushroom and truffle arancini with garlic aioli (1)
- Little quiches with smoked bacon and cheddar (1)
- Blue cheese gougeres (2)
- Zac's famous sausage rolls with house relish (2)
- Baked ricotta cheese and herb bites (2)
- Pizzette of sugo, hot or mild sopressa, black olives, or roasted vegetable and mozzarella



### *Main course dishes to reheat \$16.50pp (minimum 10 pax)*

- Eggplant parmigiana with layers of sugo, mozzarella and sliced eggplant, topped with crispy breadcrumbs
- House made lasagna bolognaise
- Free range chicken fricassee
- Veal osso bucco
- Slow braised beef and red wine casserole
- Baked salmon with prawn mousse, wrapped in puff pastry

### *Meat/Seafood Platters (minimum 10 pax)*

- Rare roasted Thai beef, vermicelli noodle salad, crunchy shallots and nuoc cham \$14pp
- Crystal bay prawns, rocket, avocado, cherry tomatoes and citrus cream dressing \$16pp
- Smoked chicken, baby cos, croutons, bacon, eggs, anchovies with garlic dressing \$14pp
- Hot smoked salmon, soba noodles, mirin, soy, glazed seaweed, sesame dressing \$16pp
- Greek style charred lamb, cucumber, olives, feta, cherry tomatoes, rosemary and lemon dressing \$16pp

### *Salad platters \$12.50pp*

- Quinoa, roasted pumpkin, goats cheese, dukkah, roasted beets
- Moroccan spiced roasted cauliflower, golden currents, pine nuts, halloumi
- Local potatoes, mustard aioli, crispy bacon, rocket
- Fine leaf, blue cheese dressing, garden vegetables

### *Antipasti and Cheese*

- Cheese platter of a blue, a brie and a hard cheese with accompaniments \$10pp
- Antipasto platter with cured meats, marinated vegetables, cheeses, olives, dips, and other home made delicacies \$14pp
- Charcuterie board of house made terrine, pate, Istra small goods, pickled vegetables and accompaniments \$14pp



*Something sweet \$3.50*

- Mini chocolate brownies
- Mini lemon curd tartlets
- Mini apple crumbles
- Belgian chocolate dipped strawberries
- \*Mini desserts of tiramisu, panacotta with berries or chocolate mouse cups (\$6.50 each)

\*Minimum order 20 pax

\*Delivery fee may apply