



Hot Food & Salads

Enjoy the ultimate culinary excellence with our executive hot food and salad selections. Our pre-packaged meals are delivered straight to you and are both healthy and delicious. Our talented chefs have expertly prepared each dish to impress even the most discerning guests. Choose from our range of options to experience the pinnacle of culinary excellence.

Indian Cuisine

Chicken Curry & Rice - sml \$15.90 / lrg \$17.90

Butter chicken & steamed rice (nf/gf) ●

Roasted tandoori chicken cooked in rich tomato & light yoghurt sauce

Chicken korma & steamed rice (nf/gf/df) ●

Braised chicken in sauce made from onion, tomato & selected spices

Chicken vindaloo & steamed rice (gf/nf/df) ●

Rich & spicy chicken curry cooked in coconut milk with potatoes

Chicken biryani & raita (nf/gf) ●

Indian pilaf cooked with chicken in rich yoghurt sauce & mint

Minimum
order of 10
per item

Veg Curry & Rice - sml \$15.90 / lrg \$17.90

Palak paneer & steamed rice (veg/nf/gf) ●

Cottage cheese cooked in rich spinach & yoghurt sauce

Potato & chickpea curry & steamed rice (nf/gf/vgn) ●

Potato & chickpeas cooked in onion & tomato sauce with selected spices

Mixed dal & steamed rice (gf/nf/vgn) ●

Mixed dal & beans cooked in onion & tomato sauce with selected spices

Potato & cauliflower masala & steamed rice (gf/vgn) ●

Roasted potato & cauliflower curry cooked in onion & tomato sauce

Fish Curry with Rice - sml \$15.90 / lrg \$17.90

Goan fish curry & steamed rice (nf/gf/df) ●

Fish cooked in tangy coconut curry with selected spices

Sri Lankan fish curry & steamed rice (nf/gf/df) ●

Fish cooked in rich coconut sauce with turmeric, mild curry & other selected spices

We cater to all dietary requirements.

Please call - 03 9320 9666 for information about our options



Asian Cuisine



Chicken Stir Fry & Rice - sml \$15.90 / lrg \$17.90

Ginger & shallots chicken & steamed rice (nf/df) ●

Stir fry chicken in confit ginger & spring onion sauce

Satay chicken & steamed rice (df) ●

Chicken cooked in rich peanut, curry & coconut sauce

Hoisin chicken & steamed rice (nf/df) ●

Stir fry chicken in hoisin sauce with vegetables

Lemongrass chicken & steamed rice (nf/df) ●

Chicken tossed in sauce infused with lemongrass

Tofu Stir Fry & Rice - sml \$15.90 / lrg \$17.90

Honey sesame tofu & fried rice (nf/df/veg) ●

Tofu cooked in sticky honey & sesame sauce

Teriyaki Tofu & fried rice (vgn/nf) ●

Tofu cooked in sweet & tangy teriyaki sauce

Beef Stir Fry & Rice - sml \$16.90 / lrg \$18.90

Black bean beef & fried rice (nf/df) ●

Beef cooked in a fermented black bean sauce

Cashew beef & fried rice (df) ●

Stir fry beef cooked in soy & oyster with cashew nuts

Noodles - sml \$15.90 / lrg \$17.90

Singapore noodles (vgn) ●

Thin rice noodles cooked in curry sauce with vegetables

Hokkien noodles (veg) ●

Egg noodles cooked in soy & hoisin sauce with veggies

Minimum
order of 10
per item

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Mediterranean Cuisine

Chicken Stew - sml \$15.90 / lrg \$17.90

Chicken honey mustard & steamed rice ●

Chicken breast cooked in creamy sauce with honey & whole-grain mustard

Chicken tagine w cous cous ●

Moroccan-style chicken stew cooked with steamed cous cous & green harissa

Chicken creamy basil & steamed rice ●

Chicken breast cooked in creamy basil sauce

Roast - \$17.90

Portuguese chicken & mash (gf/nf) ●

Chicken thigh roast to perfection with Portuguese spice

Grilled chicken, mash & mushroom sauce ●

Chicken breast cooked to perfection, served with creamy mushroom sauce & mash

Jerk chicken & Caribbean rice (df) ●

Chicken thigh cooked with jerk spice and served with Caribbean rice & mango salsa

Grilled fish with crushed potatoes & mango salsa (df/gf/nf) ●

Fish fillet grilled to perfection and served with crushed chats & mango salsa

Pasta - sml 15.90 / lrg \$17.90

Pasta carbonara (nf) ●

Pasta cooked in a traditional creamy sauce, bacon & parmesan

Maple pumpkin, walnut & chive pasta (veg) ●

Pasta cooked in creamy sauce, spinach, maple glazed roasted pumpkin, walnuts & chive

Pasta puttanesca (veg) ●

Pasta cooked in rich tomato sauce, peppers & basil

Risotto leek & mushroom (gf/nf/veg) ●

Risotto cooked to perfection in mushroom stock, baby spinach, leeks & parmesan

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Minimum
order of 10
per item





Classic Salads

Pasta, chicken & avo salad (nf) ● Garden salad (gf/vgn/nf) ●

Greek salad (gf/veg/nf) ● Pasta & tuna salad (nf) ● Coleslaw salad (gf/vgn) ●

Gourmet Salads

Carrots, pumpkin & beetroot super salad (vgn/gf) ●

Roasted carrots, roasted pumpkin, roasted beetroot, maple syrup, lentils, rocket leaves, cranberries, avocado, lemon zest, super seeds & whole grain mustard dressing

Peri-peri chicken salad (gf/df) ●

Peri-peri chicken tenders, brown rice, baby spinach, avocado, spinach onions, charred corn, cherry tomatoes, olives, roasted zucchini, roasted potatoes & truffle mayo dressing

Energizer salad (veg) ●

Roasted carrots, pumpkin, beetroot, lentils, rocket leaves, avocado, cranberries, lemon zest, super seeds, maple & whole grain mustard dressing & crumbled feta cheese

Lemon & herb chicken & brown rice salad (gf/df) ●

Lemon & herb chicken tenders, rocket leaves, brown rice, roasted pumpkin, olive oil, walnuts, almond flakes

Feel good salad (vgn/gf) ●

Rocket leaves, quinoa, grilled mushrooms, steamed beans, steamed broccoli, cranberries, cherry tomatoes, almond flakes & mustard vinaigrette

Curried cauliflower & couscous salad (veg) ●

Baby spinach, curried roasted cauliflower, couscous, sultanas, roasted cashew nuts, red cabbage, roasted pumpkin, crispy chickpeas & minted light yoghurt dressing

Caesar salad ●

Cos lettuce, grilled bacon, toasted croutons, shaved parmesan, boiled eggs & creamy Caesar dressing

Individual side salad \$8.90

Single serve for 1 person \$15.90

Regular platter (8-10 people side serve) - Classic \$69.00 / Gourmet \$79.00

Large platter (12-14 people side serve) - Classic \$89.00 / Gourmet \$99.00

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Minimum
order of 10
per item
on single serve &
side salads

Buffet Catering

Introducing our exclusive executive buffet catering services, perfect for corporate and social events. Our talented chefs offer a variety of cuisines prepared with the finest ingredients. We take pride in using only the finest quality ingredients, ensuring that each offering is not only delicious but also promotes healthy eating. Our dishes are carefully prepared with quality ingredients, providing a balanced and nutritious dining experience, we ensure every attendee leaves satisfied. Contact us now to create a memorable and tasteful experience. Compliment your event with our executive buffet catering services.



Minimum of 20 people

Additional charges apply for labour & logistics

The prices listed below is for food only

Choose from our hot food & salad menus (pages - 34-38)

\$38.00 Per Person - 1 Hot main dish, 1 Gourmet salad,
1 Classic salad, 1 Hot side & 1 Dessert

\$58.00 Per Person - 1 Hot main dish, 1 Roast,
1 Gourmet salad, 1 Classic salad, 2 Hot sides & 2 Desserts

\$85.00 Per Person - 1 Roast, 2 Hot main dishes,
2 Gourmet Salads, 2 Hot sides & 3 Desserts

Hot Sides

- Tuscan roasted root vegetables (gf/vgn)
- Portuguese spiced roasted chat potatoes (gf/vgn)
- Honey glazed carrots & turnips with almond flakes (gf/df/veg)
- Steamed veggies (vgn/gf/nf)

Desserts

- Assortments of sweet slices
- Chocolate brownie (gf)
- Black forest cake
- Red velvet cake
- Chocolate mousse cake
- Classic fruit platter

Add-ons

- Freshly baked assorted bread rolls with butter - \$3.90 per person
- Assortments of soft drinks, fruit juice & water - \$5.90 per person

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BBQ Sizzle

Minimum of 100 people, \$29.90 per person + GST

Staff & equipment hire charge additional

Sizzle

- Succulent beef sausages cooked to perfection with a traditional blend of spices.
- Lemon & herb chicken cooked to perfection with confit garlic & lemon zest
- Homemade vegetable rissole with seasonal vegetables, herbs & spices (gf/vgn)
- Grilled caramelised onions

Salads

- American coleslaw with smoked almonds – coleslaw, arugula, smoked almonds, maple soaked sultanas with a creamy coleslaw dressing
- Chickpea & sweet potato super salad – roasted sweet potatoes, chickpeas, caramelised onions, quinoa, rocket, maple glazed walnuts with a lemon tahini & mustard dressing

Artisan Breads

- Choice artisan of wholemeal, multigrain, white & gluten-free sliced breads

Accompaniments

- Choice of traditional sauces – BBQ, tomato & mild American mustard

Desserts

- Chocolate brownie (gf)
- Carrot cake with icing

Drinks

- Variety of bottled juices, canned soft drinks and bottled water

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