

# Hot Food & Salads

The Hot & Fresh Collection.

Uplift your lunch hour with individually portioned hot mains and curated sides.

Our chefs focus on small-batch preparation to ensure every dish meets our artisan standard. Delivered fresh, balanced and ready to impress, it's the definitive choice for premium office catering.



# Indian Cuisine

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

Chicken biryani & raita (nf/gf)

*Indian pilaf cooked with chicken in rich yoghurt sauce & mint*

Butter chicken & steamed rice (nf/gf)

*Roasted tandoori chicken cooked in rich tomato & light yoghurt sauce*

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

*Rich & spicy chicken curry cooked in coconut milk with potatoes*

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

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

## 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*



Minimum  
order of 20  
per item

**Please Note:** For groups of fewer than 20 guests, we offer a curated "Chef's Choice" menu tailored to your dietary requirements. Small servings are still available for \$15.90 and large for \$17.90.

Please speak with our team for more details.

# 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 (veg) •

*Thin rice noodles cooked in curry sauce with vegetables*

Hokkien noodles (veg) •

*Egg noodles cooked in soy & hoisin sauce with veggies*

Minimum  
order of 20  
per item



# 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, leaks & parmesan*

Minimum  
order of 20  
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

Minimum  
order of 10  
on single serve &  
side salads



# Buffet Catering

Bespoke Buffets. Exceptional Ingredients.

Transform your social or corporate gathering with our executive buffet service. We strip away the traditional to focus on the essential: the highest-grade ingredients, expert preparation, and a modern aesthetic. From international influences to contemporary classics, we deliver a tasteful experience that resonates long after the event.

## **The Essential Suite | \$38.00 per guest**

1 Signature Hot Main / 2 Seasonal Salads (1 Gourmet, 1 Classic)  
/ 1 Savoury Hot Side / 1 Handcrafted Dessert  
(Excludes roast selections)

## **The Signature Suite | \$58.00 per guest**

1 Signature Hot Main / 1 Artisan Roast (with traditional accompaniments)

/ 2 Seasonal Salads (1 Gourmet, 1 Classic) / 2 Savoury Hot Sides / 2 Handcrafted Desserts

## **The Grand Artisan Suite | \$85.00 per guest**

2 Signature Hot Mains / 1 Artisan Roast (with traditional accompaniments)

/ 2 Gourmet Market Salads / 2 Savoury Hot Sides / 3 Handcrafted Desserts

Choose from our hot food & salad menu options (pages - 38-41)

### **Savoury 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)

### **Handcrafted Desserts**

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

Minimum  
order of 20  
people

### **Add-ons**

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

*Additional charges apply for labour & logistics. The prices listed is for food only*



# BBQ Sizzle

Minimum of 100 people, \$38.50 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

