

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)

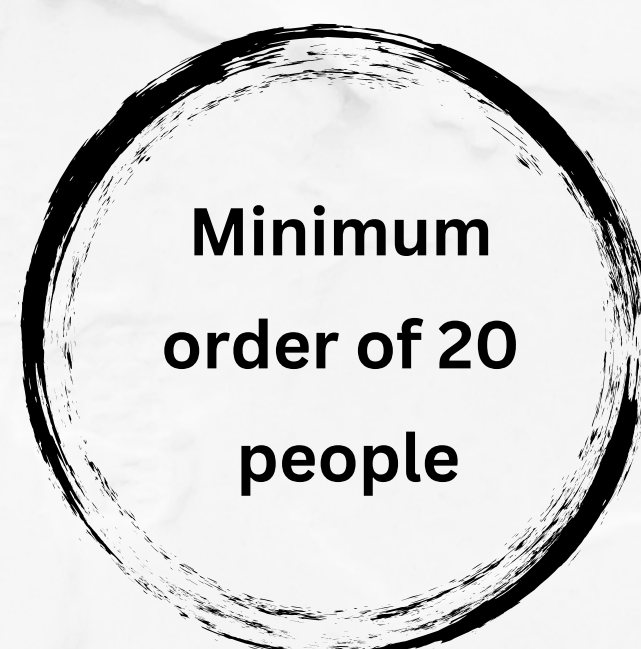
Handcrafted Desserts

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

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

