



Zouki

C O R P O R A T E C A T E R E R S

2 0 2 6 M E N U



About Us

Fresh Flavours. Professional Excellence. At Zouki, we do more than just deliver food; we create experiences. Our 2026 menu features an ever-evolving selection of global cuisines and handcrafted appetizers designed by our executive chefs. Whether you are hosting at home, in the office, or at a hospital, our team handles everything from the floral décor to the final bite. We specialize in custom solutions – just tell us what you need. Direct from our kitchen to your door with convenient delivery across Australia.

Testimonies

JENNY C - GILEAD SCIENCES

"Zouki Catering has been an outstanding partner in supporting my catering needs for my work meetings, over the last few years. I appreciate the professionalism and customer centricity of the team, and value the quality and diversity of their menu, the punctual deliveries, and the flexibility to accommodate special requests, sometimes at very little notice!"

KIRSTY T - SANOFI

"Over the past year, Zouki has consistently exceeded my expectations with their exceptional service. Their team expertly guides and suggests perfect catering options for various dietary requirements and event types. The food is of exceptional quality, beautifully presented, and tastes absolutely delicious. Whether delivering to multiple venues or accommodating last-minute requests, nothing seems too challenging for them. Their staff is consistently friendly, knowledgeable, and genuinely willing to go the extra mile. Zouki's dedication to customer satisfaction and attention to detail has made them my trusted catering partner for all professional events."



Dietary & Food Safety

Our 2026 menu features a wide range of options to suit every guest, our menus are thoughtfully designed to accommodate:

- GF – Gluten Free
- DF – Dairy Free
- NF – Nut Free
- VGN – Vegan
- VEG – Vegetarian

Our Commitment to You: At the Zouki Group, your well-being is our priority. Our production kitchens are CODEX HACCP Certified and strictly follow national Food Safety Guidelines. While we take every precaution to prevent cross-contact, our facilities handle a variety of ingredients, meaning a small risk of cross-contamination may exist. If you have a severe allergy or specific dietary concerns, please contact our Catering Department so we can ensure your safety.

Healthy Eating

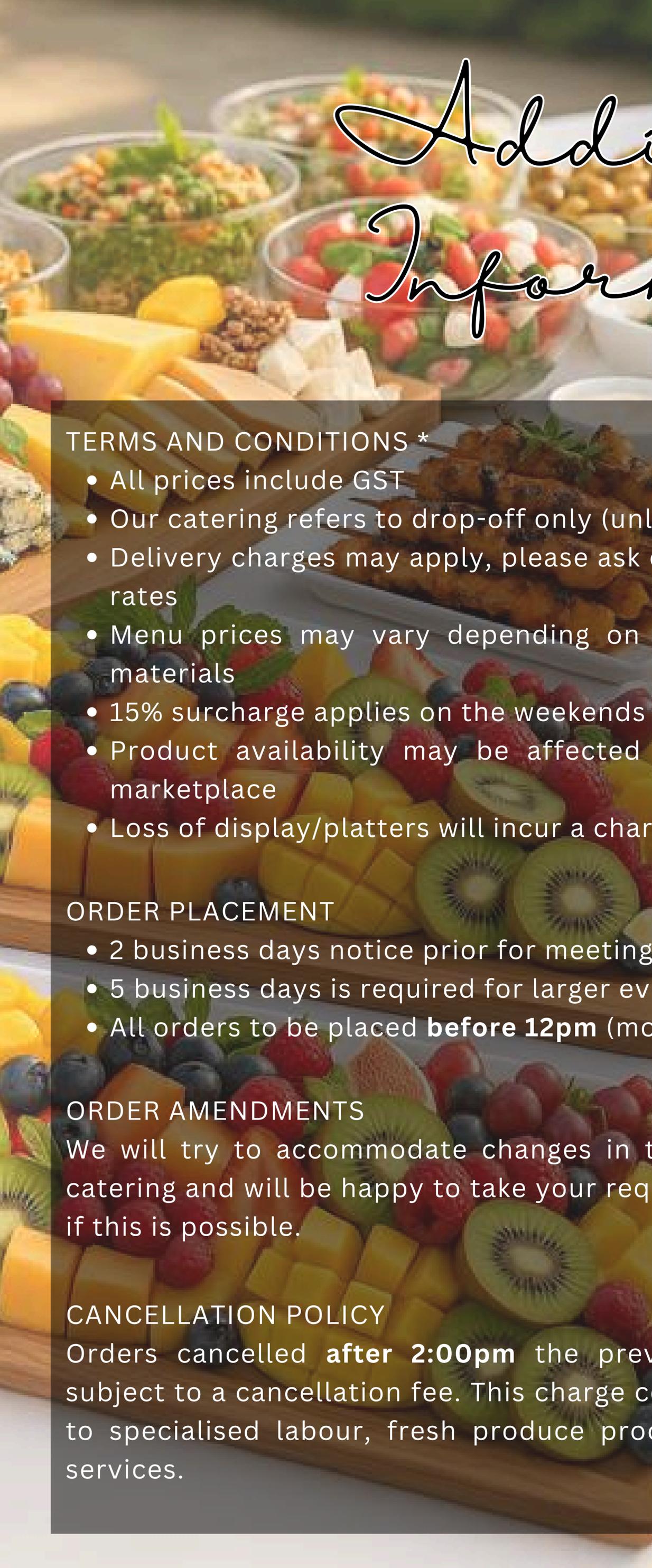
Welcome to Zouki, where gourmet flavour meets nutritional excellence. We believe that professional catering should support your team's well-being. Our 2026 menu is strategically developed to align with the National Healthy Food and Drink Guidelines, including Healthy Choices (VIC), ABC Healthier Food & Drink Guidelines (QLD) and Healthy Food & Drink Guidelines (NSW/ACT) standards.

Our "Traffic Light" matrix ensures your selections are balanced for optimal health:

-  60% GREEN, CHOOSE OFTEN
-  24% AMBER, CHOOSE WISELY
-  16% RED, CHOOSE OCCASIONALLY

We are proud to have achieved full compliance with HEAS and local government policies, making it easier than ever for you to order with confidence.





Additional Information

TERMS AND CONDITIONS *

- All prices include GST
- Our catering refers to drop-off only (unless specified)
- Delivery charges may apply, please ask our staff for the indicative rates
- Menu prices may vary depending on the market value of raw materials
- 15% surcharge applies on the weekends and public holidays
- Product availability may be affected due to shortages in the marketplace
- Loss of display/platters will incur a charge per item

ORDER PLACEMENT

- 2 business days notice prior for meetings.
- 5 business days is required for larger events.
- All orders to be placed **before 12pm** (mon-fri)

ORDER AMENDMENTS

We will try to accommodate changes in the number of people for catering and will be happy to take your request of amending an order if this is possible.

CANCELLATION POLICY

Orders cancelled **after 2:00pm** the previous business day will be subject to a cancellation fee. This charge covers incurred costs related to specialised labour, fresh produce procurement and pre-arranged services.



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Breakfast

Start Your Day with Purpose, Fuel your team's success with a breakfast that balances nutrition and indulgence. From our "Choose Often" Green-rated fresh fruit and protein-rich yoghurt pots to our signature flaky pastries and artisanal savoury tarts, our breakfast selection is designed to kickstart productivity. Whether you're hosting an early boardroom briefing or a relaxed morning workshop, we provide a sophisticated spread that ensures your guests start the day at their best.



Fruits & Yoghurts

MINIMUM OF 10

	SMALL	REGULAR		SMALL	REGULAR
Low-fat Fruit Yoghurt	\$6.50	\$8.50	Whole Fruit		\$2.50
Mixed berries ●			Banana ●		
Mango & passionfruit ●			Red apple ●		
Apple & blueberry crumble ●			Green apple ●		
			Orange ●		
Granola & Pudding		\$8.90	Individual Fruit Salad ●	\$7.50	\$8.50
Granola, yoghurt, berries ●			(nf/vgn) Assorted seasonal fruits		
Mango & passionfruit rice pudding ●					
Bircher Muesli		\$8.50	Fruit Platter (nf/vgn) ●	\$75.00	\$95.00
With apple & cinnamon ●			Assorted seasonal fruits		





Savoury Bakes

MINIMUM OF 10

	SMALL	REGULAR		SMALL	REGULAR
Savoury Muffins	\$4.90	\$6.90	Frittata	\$4.90	\$7.90
Spinach & feta (nf/veg) ●			Light ham & cheese (nf/gf) ●		
Roasted vegetable (nf/veg) ●			Roasted vegetable (nf/veg/gf) ●		
Egg & bacon (nf) ●			Spinach & ricotta (nf/veg/gf) ●		
Quiche	\$4.50		Burek	\$3.90	\$7.50
Quiche Lorraine (nf) ●			Cheese & spinach (nf/veg) ●		
Spinach & feta (nf/veg) ●			Beef & onion (nf) ●		
Savoury Scrolls	\$4.50	\$7.50	Chicken & mushroom (nf) ●		
Light ham & cheese (nf) ●					
Spinach & cheese (nf/veg) ●					



Breakfast Sandwiches

MINIMUM OF 10

choose your own fillings or let us choose for you

Freshly Baked Croissant \$10.90

Savoury English Muffin \$7.90

Fillings:

- *Light ham & cheese (nf) ●
- *Light ham, cheese & tomato (nf) ●
- *Grilled egg & bacon (nf) (+ \$2.00 for croissant) ●
- *Veg - Light cheese & tomato (veg/nf) ●
- *Veg - Egg, spinach & light cheddar (veg/nf) ●
- *Veg - Baked potato rosti, mushroom, roasted pepper & spinach (veg/nf) (+ \$2.00)

Breakfast wrap \$11.90

Breakfast panini \$12.90

Breakfast brioche roll \$12.90

Fillings:

- Bacon, avocado, tomato & cheddar cheese (nf) ●
- Light ham, seeded mustard, spinach & cheese (nf) ●
- Light ham, Swiss cheese & tomato relish (nf) ●
- Veg - Grilled vegetables & light cheddar (veg/nf) ●
- Veg - Bocconcini, tomato & pesto (veg) ●
- Veg - Avocado, light cheddar, tomato, rocket & lemon aioli (veg/nf) ●
- Veg - Grilled egg, spinach & cheddar (veg/nf) ●





AM & PM Packages

Impress clients and colleagues with our executive catering for morning tea and afternoon tea. Choose from pre-designed packages or create a customised menu. Enjoy high-quality cuisine and hassle-free service. Contact us for an exceptional catering experience.

AM Packages

add an
assortment
of tea & freshly
brewed coffee
+\$4.50 pp

MINIMUM OF 10

Scones & Me - \$12.90 ●

- *Scones w jam & whipped cream
- *Fresh fruit platter

Brekkie On The Go - \$15.90 ●

- *Small ham & cheese croissant
- *Assorted small Danish pastries
- *Fresh fruit platter

Sunrise Sweet - \$15.90 ●

- *Assorted small muffins
- *Assorted small Danish pastries
- *Small fruit salad

Healthy Me - \$16.90 ●

- *Low-fat Bircher Muesli & honey
- *Roasted vegetable frittata
- *Low fat, high fibre fruit bran muffin
- *Fresh juice - orange/apple

Early Bird Bites - \$16.90 ●

- *Selection of mini quiche
- *Low fat, high fibre fruit bran muffin
- *Fresh fruit skewers
- *Fresh juice - orange/apple

Totally Wrapped - \$19.50 ●

- *Artisan breakfast half wraps
- *Small low-fat fruit yoghurt
- *Protein ball
- *Piece of fruit

Breakfast Bonanza - \$24.90 ●

- *Savoury breakfast mini bagel
- *Breakfast low-fat fruit yoghurt
- *Mini sweet muffin
- *Small fruit salad
- *Fresh juice - orange/apple

*We can cater to your dietary requirements.
Please call - 03 9320 9666 for information
about our options*



PM Packages

MINIMUM OF 10

add an
assortment
of tea & freshly
brewed coffee
+\$4.50 pp

Keep It Lite - \$19.90 ●

- *Artisan 4-point sandwiches & wraps
- *Fresh fruit platter
- *Fruit juice apple/orange

Bon Appetit - \$20.90 ●

- *Assorted mini baguettes
- *Dips, breads & crudities
- *Fresh fruit platter
- *Fruit juice apple/orange

Lean & Green - \$21.90 ●

- *Thai chicken salad platter (df)
- *Assorted sushi platter
- *Fresh fruit platter
- *Fruit juice or still / sparkling water

Treat Me - \$22.90 ●

- *Assorted gourmet half wraps
- *Mediterranean platter (pg. - 24)
- *Fresh fruit platter
- *Fruit juice or still / sparkling water

Midday Delights - \$23.90 ●

- *Large panini with assorted fillings
- *Assorted slices
- *Fresh fruit platter
- *Fruit juice or still / sparkling water

Fresh Feast - \$26.90 ●

- *Assorted ribbon sandwiches
- *Pick 2 finger food (pg. - 28)
- *Fresh fruit platter
- *Fruit juice apple/ orange

Luncheon - \$26.90 ●

- *Assortments of mini rolls & baguettes
- *Antipasto platter for sharing
- *Fresh fruit platter
- *Fruit juice or still or sparkling water

Fill Me Up - \$27.90 ●

- *Assorted gourmet mini bagels
- *Pick 3 finger food (pg.- 28)
- *Assorted sweet slices
- *Fresh fruit platter
- *Fruit juice or still or sparkling water



Afternoon Delights

MINIMUM OF 10

Sweets

Small yoghurt	\$6.50
Small fruit salad	\$7.50
Scone w jam & cream	\$7.50
Sweet muffin	\$4.90
Small donut	\$3.50
Protein ball	\$5.90
Low fat - high fibre muffin	\$6.50

Sandwiches & Salads

4 Point sandwich	Pg - 20
Ribbon sandwich	\$11.90
Gourmet sandwich	Pg - 20
Artisan wrap	Pg - 20
Classic salad	Pg - 41
Gourmet Salad	Pg - 41

Savoury

Sausage roll	\$4.90
Cheese & Spinach roll	\$4.90
Mini pies	\$4.50
Mini quiche	\$4.50
Mini frittata (pg 10)	\$4.90
Savoury scroll (pg 10)	\$4.50
Mini slider	Pg - 28

Platters

	REG	LGR
Fresh fruit platter	\$75	\$95
Greens & dips platter	\$69	\$89
Sushi platter	\$69	\$89
Fruit & cheese platter	\$85	\$99
Antipasto platter	\$85	\$99
Gourmet sweets platter	\$89	\$99



add an
assortment
of tea & freshly
brewed coffee
+\$4.50 pp



Individual Meal Boxes

Individual meal boxes are an ideal catering solution for team meetings, ensuring convenience while prioritising health and safety. From breakfast to afternoon tea, each box can be fully customised to meet your specific requirements, providing every participant with a personalised meal option.





Individual Breakfast Boxes

MINIMUM OF 10

Express Breakfast Box - ● \$15.90

- *Egg & bacon English muffin
- *Whole fruit banana/ apple
- *Bottled water 600ml

Good Health Box - \$19.90 ●

- *Low-fat Bircher muesli & honey
- *Roasted vegetable frittata
- *Protein ball
- *Fruit juice - orange/ apple

Quick Break Time Box - ● \$20.90

- *Egg, spinach & cheddar full wrap
- *Super seed sweet slice
- *Bottled water 600ml

Rise & Shine Box - \$21.90 ●

- *Light ham & cheese croissant
OR cheese & tomato small croissant
- *Mini sweet muffin
- *Small fruit salad
- *Bottled water 600ml

The Early Bird Box - \$21.90 ●

- *Chicken & cheese burek (*filo pastry*)
- *Small danish pastry
- *Fresh fruit salad
- *Fruit juice - orange/ apple

Egg, Bacon & Me Box - \$23.90 ●

- *Egg & bacon brioche
- *Small low-fat berry yoghurt
- *Small danish pastry
- *Piece of fruit

Everything Breakfast Box - \$27.90 ●

- *Small light ham, cheese & egg brioche
- *Breakfast low-fat fruit yoghurt
- *Small spinach & ricotta frittata
- *Small fruit salad
- *Fresh juice - orange/ apple

inclusive of
complimentary
bio products

Individual Lunch Boxes

MINIMUM OF 10



Express Lunch Box - \$19.90 ●

- *Gourmet sandwich
- *Piece of fruit
- *Bottled water 600ml

Daily Balance - \$20.90 ●

- *Small Curry of the day - *with steamed rice*
- *Small fruit salad
- *Healthy natural nuts
- *Fruit juice or water

Treat & Sweet Box - \$23.90 ●

- *4-point sandwich
- *Greek OR garden side salad
- *Sweet slice
- *Bottled water 600ml

The Power Box ● - \$26.90

- *Small Pasta of the day
- *Finger food 1pc (pg.- 28)
- *Sweet slice

Protein Diet - \$26.90 ●

- *Poached chicken & avocado wrap
- *Boiled egg with cracked pepper
- *Protein ball
- *Greek-style yoghurt & honey
- *Bottled water 600ml

Fresh N Fit Box - \$26.90 ●

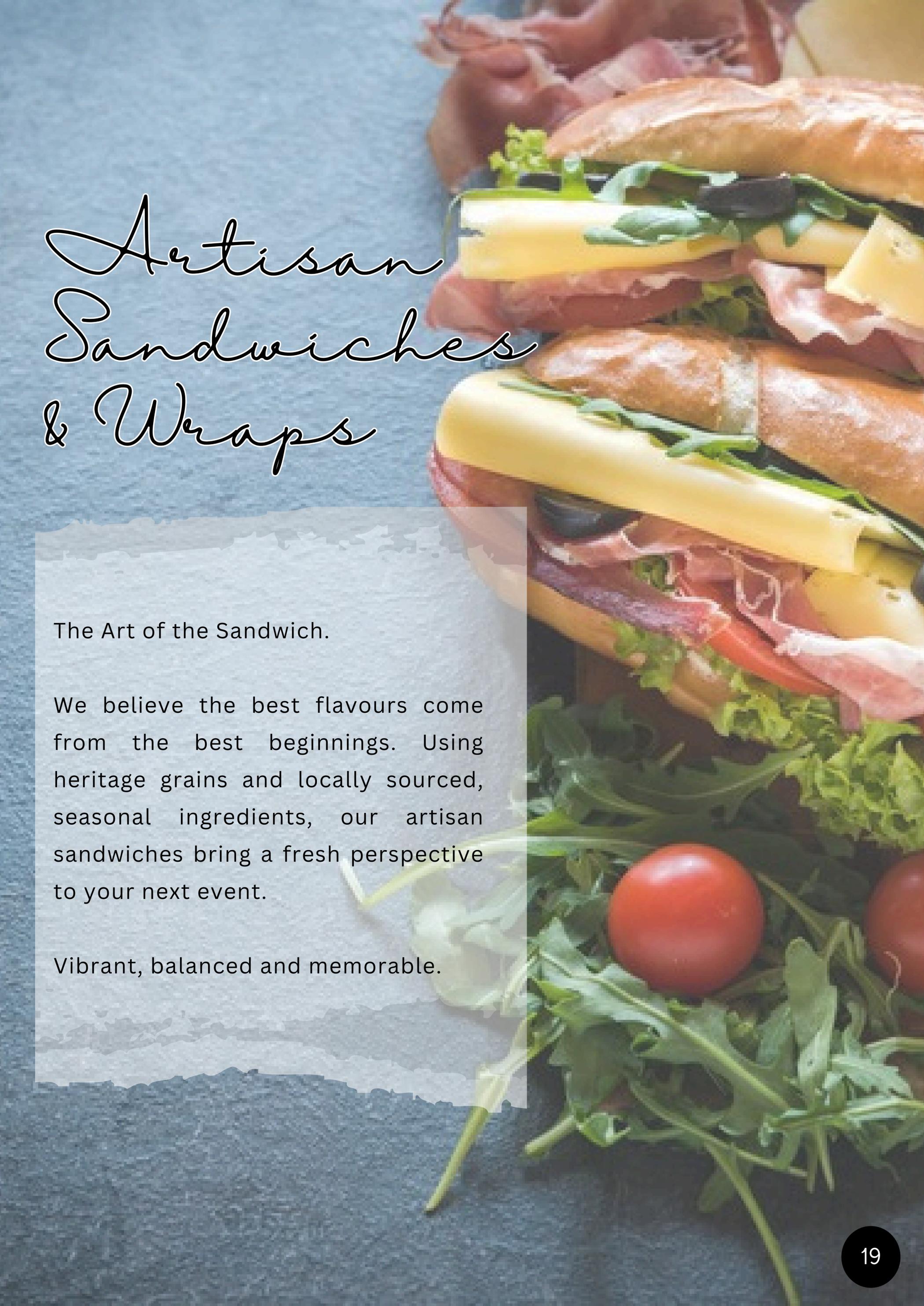
- *Falafel side salad
- *Small fruit salad
- *Healthy natural nuts
- *Boiled egg w cracked pepper
- *Bottled water 600ml

Signature Selection Box - \$28.90 ●

- *Individual Salad Large - Chefs Choice
- *Sushi hand roll
- *Piece of fruit
- *Bottled water 600ml

Feed Me Box - \$28.90 ●

- *Small Stir fry of the day *with steamed rice*
- *Sushi hand roll
- *Sweet slice
- *Small fruit salad
- *Bottled water 600ml



Artisan Sandwiches & Wraps

The Art of the Sandwich.

We believe the best flavours come from the best beginnings. Using heritage grains and locally sourced, seasonal ingredients, our artisan sandwiches bring a fresh perspective to your next event.

Vibrant, balanced and memorable.



Regular Sandwiches

MINIMUM OF 10

4 Point Sandwiches - \$9.90

One round consists of 2 slices of artisan bread packed with traditional fillings and cut into 4 triangles.

We recommend 1.5 rounds per person.

Special dietary sandwich + \$1.00

Gourmet Sandwiches

	sml	lgr
Panini	\$7.90	\$14.90
Banh mi Roll	\$7.90	\$14.90
Bagel	\$7.90	\$14.90
Baguette	\$7.90	\$14.90
Sandwich		\$14.90
Focaccia	\$7.90	\$14.90
Brioche Roll	\$7.90	\$14.90

Gourmet Wraps

	sml	lgr
Tortilla Wrap	\$7.90	\$14.90
Pita Wrap	\$7.90	\$14.90
Roti Wrap	\$7.90	\$14.90
Zaatar Wrap	\$8.90	\$15.90
Dietary Wrap	\$8.90	\$15.90

Choose from the Gourmet fillings on the next page - (Minimum order of 5 per filling)

Gourmet Fillings

Minimum
order of 5
per filling

- Crumbed chicken tender - spinach, tomatoes, avocado & cheese ●
- Grilled chicken breast - lettuce, avocado, tomatoes & dill mayo ●
- Grilled chicken schnitzel - cos lettuce, tomatoes, BBQ & light Japanese mayo ●
- Poached chicken breast - lettuce, avocado & tomatoes ●
- Tandoori chicken - baby spinach, tomatoes, cucumber & tzatziki ●
- Turkey & cranberry - brie cheese, cranberry sauce & lettuce ●
- Turkey & salad - shaved turkey, tomatoes, cucumber, carrot & avocado ●

- Mexican spiced beef - fire roasted peppers, spinach & chipotle mayo ●
- Pastrami - lettuce, tomatoes, pickles, rocket & Dijon mustard ●
- Salami - baby spinach, fetta & tomato relish ●
- Double smoked ham - seeded mustard, baby spinach & cheddar ●
- Beef - corned beef, red cabbage, roasted zucchini and horseradish mayo ●
- Reuben – corned beef, mustard mayo, Swiss cheese, sauerkraut & pickles ●

- Bocconcini - tomatoes, rocket, fire-roasted pepper, red onion & pesto ●
- Mediterranean - Chargrilled vegetables, rocket, bocconcini & tomato relish ●
- Falafel - pickles, mixed lettuce, tomatoes & tahini sauce ●
- Grilled pumpkin - baby spinach, fetta & sundried tomatoes ●
- Hardboiled egg - baby spinach & curried mayo ●
- Veggie delight – avocado, brie, tomatoes, rocket & zesty mayo ●

- Tuna - chunk tuna with dill, capers, Spanish onion, rocket & zesty mayo ●
- Smoked salmon - baby spinach, capers, Spanish onion & cream cheese (+\$4.50) ●
- Smoked salmon & egg - baby cos, Spanish onion & dill mayo (+\$4.50) ●



Shared Platters

Better Together: The Sharing Collection.

Turn your next meeting into a shared experience. Our irresistible platters are packed with vibrant, easy-to-eat flavours that keep the conversation flowing. Whether you need a light standalone snack or a supplement to a larger feast, these platters offer a seamless way to treat your team to something special.





Warm Platters

MINIMUM OF 10 PER PLATTER

YUM CHA PLATTER - \$17.90 pp ●

(5 pieces pp + accompaniments)

BBQ Chinese style meatballs, honey soy & sesame chicken skewers, mini dim sims, prawn gyoza dumplings, veggie spring roll, sweet chilli sauce, hoisin dipping sauce, Singapore noodle salad

GREEK PLATTER - \$17.90 pp ●

(4 pieces pp + accompaniments)

Lemon & herb chicken souvlaki skewer, beef kofta, grilled halloumi, dolmades, tzatziki, kalamata olives, souvlaki bread, lemon wedges and Greek style potatoes w crumbled feta & oregano

INDIAN PLATTER - \$17.90 pp ●

(5 pieces pp + accompaniments)

Tandoori chicken skewers, spiced beef kebab, lentil & potato grilled patty, vegetable samosa, roasted masala cauliflower, mint raita sauce, papadam, curried chickpea & potato salad, roti bread and Indian salsa

MIDDLE EASTERN PLATTER - \$17.90 pp ●

(4 pieces pp + accompaniments)

Shish tawook (garlic & pepper chicken skewer), spicy beef kofta, falafel balls, stuffed vine leaves, yoghurt dip, hummus, olives, pickles, zaatar bread, sumac coated grilled halloumi and roasted potato & capsicum salad

ITALIAN PLATTER - \$17.90 pp ●

(5 pieces pp + accompaniments)

Mushroom arancini, mini salami pizza, grilled vegetable skewers, Italian meatballs, beef sausages, focaccia, olives, sundried tomatoes, marinated bocconcini, tomatoes & basil salsa and avocado dip

TAPAS PLATTER - \$17.90 pp ●

(4 pieces pp + accompaniments)

Cajun spiced crispy battered fish, caprese skewers, peri peri chicken tenders, mac & cheese croquette, avocado dip, crusty toasted focaccia, tartar sauce and chipotle mayo

Cold Platters

Regular - Serves 8-12 people

Large - Serves 12-16 people

DIPS PLATTER - Reg \$65.00 / Lgr \$85.00 ●

Hummus, tzatziki & avocado dip, pickles with toasted baguette, toasted focaccia & zaatar bread

GREENS & DIPS PLATTER - Reg \$69.00 / Lgr \$89.00 ●

Hummus, tzatziki & avocado dip with toasted baguette, toasted focaccia, zaatar bread, vegetable sticks (carrots, celery, cucumber, & capsicum) & pickles

SUSHI PLATTER - Reg \$69.00 / Lgr \$89.00 ●

Assortment of brown rice and inside our sushi rolls served with soy, pickled ginger & wasabi

MEDITERRANEAN PLATTER - Reg \$85.00 / Lgr \$99.00 ●

Grilled vegetable skewers, olives, frittata, sundried tomatoes, falafel balls, hummus, tzatziki, bocconcini & tomatoes caprese, stuffed vine leaves, pickles and toasted focaccia & pita

FRESH FRUIT PLATTER - Reg \$75.00 / Lgr \$95.00 v/gf/nf ●

Assortment of fresh seasonal fruits

We can cater to your dietary requirements.

Please call - 03 9320 9666 for information

about our options





Cold Platters

Regular - Serves 8-12 people

Large - Serves 12-16 people

ANTIPASTO PLATTER - Reg \$85.00 / Lgr \$99.00 ●

Double smoked ham, Hungarian salami, roasted Turkey breast, bocconcini, frittata, pickles, olives, sundried tomatoes, boiled eggs, celery sticks, crusty bread, crackers & grissini sticks

FRUIT & CHEESE PLATTER - Reg \$85.00 / Lgr \$99.00 ●

Matured cheddar, brie, blue, Edam & Gouda cheese, fresh seasonal fruits, quince paste, water crackers & focaccia bread

CHEESE PLATTER - Reg \$85.00 / Lgr \$99.00 ●

Matured cheddar, brie, blue, Edam & Gouda cheese, quince paste, dried apricots, walnuts, water crackers, grapes, strawberries, focaccia bread & grissini sticks

GOURMET SWEET PLATTER - Reg \$89.00 / Lgr \$99.00 ●

Assortment of mini sweets, cakes, sweet slices & macarons to satisfy any sweet tooth

COOKIES PLATTER - Reg \$55.00 ●

Assortment of multiple-flavoured cookies
(2 per person)

CHOCO MADNESS PLATTER - Reg \$89.00 ●

Assortment of brownies, chocolate sweet slices, donuts, chocolate cheesecake & chocolate mousse cake

FRESH FRUIT & SWEETS PLATTER - Reg \$79.00 ●

Assortment of fresh fruits & slices to satisfy any sweet tooth

Special Dietary Options

Vegan & Gluten-Free Signature Cold Platter ●

The perfect solution for inclusive catering, our Vegan & GF platter offers a vibrant and sophisticated selection of plant-based delights, curated to ensure no guest misses out on the gourmet experience.

\$42.90 | Serves 5 Guests

- **Artisan Dips & Bread:** House-made creamy hummus paired with crisp garden greens & premium gluten-free, vegan-friendly bread.
- **Mediterranean Classics:** Hand-rolled Dolmades (stuffed vine leaves), traditional falafel & a medley of marinated olives, sundried tomatoes & pickles.
- **Savoury Plant-Based Bites:** Delicate Mushroom Ragu Tarts featuring a rich, earthy filling in a crisp gluten-free pastry.
- **From the Grill:** Flame-grilled vegetable skewers seasoned with herbs & balsamic glaze.
- **Boutique Vegan Cheese:** A selection of premium plant-based cheese to complement the savoury Mediterranean flavours.

Vegan & Gluten-Free Signature Hot Platter ●

A premium, warm selection designed specifically for guests with dietary requirements. This platter combines comforting textures with bold, savoury flavours, ensuring a high-end food experience that is both inclusive & delicious.

\$17.90 Per Person | Minimum 5 Guests

- **Italian Tomato Arancini:** Crispy, golden risotto balls bursting with traditional tomato & herb flavors.
- **Artisan Fritters & Cakes:** A duo of savory Cauliflower Fritters and spiced Potato & Lentil Cakes, perfectly seasoned & seared.
- **Warm Potato Rosti Bites:** Delicate, golden-brown potato rosti—the ultimate gluten-free & vegan comfort bite.
- **Garden Harvest Skewers:** Flame-grilled vegetable skewers charred to perfection for a natural, smoky finish.
- **Mediterranean Warmth:** Tender hand-rolled Dolmades served alongside our signature creamy hummus & toasted gluten-free, vegan-friendly bread.

Finger Food & Canapes



Small Bites, Big Impressions.

Our canapés are crafted to be as beautiful as they are delicious. We specialise in 'art' style presentation - short, elegant and bursting with vibrant flavours.

These are the perfect conversation starters for events that demand both style and substance.



Grilled Goodness

Peri peri chicken skewer with lime mayonnaise (gf/df) \$4.90 ●

Chicken peanut satay skewer (gf/df) \$4.90 ●

Beef kofta skewer with sumac yoghurt \$4.50 ●

Dukkha spiced vegetable skewer with tahini (gf/vgn) \$4.50 ●

Teriyaki tofu & zucchini skewer with teriyaki glaze (vgn) \$4.90 ●

Lemon & herb marinated chicken skewer (gf/df) \$4.90 ●



Sliders

Pulled pork slider with house-made BBQ sauce & fennel slaw \$6.90 ●

Cheeseburger with dill pickles cheddar & tomato sauce \$6.90 ●

Chicken katsu slider with kale slaw \$6.90 ●

Crumbed & grilled fish slider with slaw & smashed pea aioli \$6.90 ●

Potato rosti burger with cheese, dill pickles, spinach & dill mayo (veg) \$6.90 ●



Light & Fresh Canapes

Brown rice and vegetable sushi (vgn/gf/nf) \$3.90 ●

Spicy tuna brown rice sushi (df/nf) \$3.90 ●

Teriyaki beef brown rice sushi (df/nf) \$3.90 ●

Vegan Inari pockets (df/nf/vgn) \$5.90 ●

Egg nigiri (omelette sushi) (gf/df/nf/veg) \$5.90 ●

Avocado & cucumber inside-out sushi (gf/df/nf/veg) \$3.90 ●

Grilled tofu inside-out sushi (df/veg) \$3.90 ●

Teriyaki chicken sushi (df/nf) \$3.90 ●

Minimum
order of 10
per item

Savoury Bites

Our signature sausage roll with tomato sauce (nf) \$4.90 ●

Spinach & ricotta roll with tomato sauce (nf/veg) \$4.90 ●

Assorted pies with tomato sauce (nf) \$4.50 ●

Assorted quiche (nf) \$4.50 ●

Spinach & cheese parcel (nf/veg) \$3.90 ●

Mushroom ragu & tomato relish tart (vgn/nf) \$4.50 ●

Roasted vegetable frittata (gf/nf) \$4.90 ●

Ham & cheese frittata (nf/gf) \$4.90 ●

Veg spring roll with sweet chilli sauce - (2pc) (vgn/nf) \$3.90 ●

Pizetta

Chorizo, napoli, capsicum, oregano & mozzarella pizetta (nf) \$4.50 ●

Ham, napoli, pineapple & mozzarella pizetta (nf) \$4.50 ●

Napoli, basil & mozzarella pizetta (veg/nf) \$4.50 ●

BBQ chicken, pineapple, Napoli & buffalo mozzarella (nf) \$4.50 ●

Salami, napoli, capsicum, olives, buffalo mozzarella & arugula (nf) \$4.50 ●

Golden & Crisp



House crumbed baked chicken strips with light dill mayo (nf) \$4.90 ●

Salt & pepper calamari boats with lemon & light tartar (df/nf) \$4.90 ●

Crumbed calamari ring with light tartar sauce (2 pc) (df/nf) \$4.90 ●

Grilled corn & zucchini fritter served with tomato relish (nf/veg) \$3.50 ●

Chicken & mushroom arancini with aioli (nf) \$3.50 ●

Pumpkin & goat cheese arancini with aioli (veg/nf) \$3.50 ●

Indian baked vegetable samosa with tomato sauce (nf/vgn) \$3.50 ●

Veg spring rolls with sweet chilli sauce (3 pc) (nf/vgn) \$ 3.50 ●

Homemade baked falafel with hummus (vgn/nf/gf) \$3.50 ●

Indian cauliflower pakoda (fritters) with mint yoghurt (gf/nf/vo) \$3.50 ●

Spicy chicken & corn empanada with chunky salsa (nf) \$4.50 ●

Mac & cheese croquette with light chipotle mayo (nf/veg) \$3.90 ●

Allergen Codes:

GF – Gluten Free / DF – Dairy Free / NF – Nut Free / VGN – Vegan / VEG – Vegetarian



All Day Packages

Sustaining Energy. Inspiring Ideas.
Our conference packages are built for the modern professional. We've replaced the traditional "lunch break" with a curated dining experience that prevents the afternoon slump and leaves a lasting impression. Delicious, effortless, and designed to keep the conversation flowing.

All Day Packages - Important Information

- **Continuous Tea & Coffee Service:** All-day tea and coffee can be added to your package for **\$12.00 per person**. This service is provided across all three break periods.
- **Chilled Beverage Selection:** A refreshing assortment of water, soft drinks, and juices can be added for **\$6.00 per person**, served across all three breaks.
- **Guest Minimums:** All-Day Packages are available for a minimum of 10 guests per order.
- **Timely Setup:** We typically begin setup 15 to 30 minutes before each scheduled break, depending on the event's complexity. Specific timing will be confirmed during your booking.
- **Service Style:** These packages are provided as a "drop and go" service. Should you require professional waitstaff to manage your catering, please enquire for a custom quote.
- **Leftovers & Safety:** Requested items may be kept for later consumption, provided it is safe to do so. In accordance with food safety standards, we strictly adhere to the 4-hour rule for all catering left on-site.
- **Dietary Requirements:** Our packages typically include a wide variety of vegetarian and nut free options. However, more complex dietary requests not covered within the standard menus will incur an additional charge.
- **Package Integrity:** To maintain our quality and service standards, we are unable to make substitutions or modifications to the set All-Day Packages.
- **Tableware & Glassware:** Biodegradable "Bio" products (plates, cutlery, and napkins) are available for an additional fee. Professional cutlery and crockery hire is also available - please refer to pg 47 for pricing.



The Simply Gourmet Selection

\$50.00 per person

Morning Tea

- **Petite Savory Quiches:** A duo of house-baked mini quiches, including vegetarian-friendly options.
- **Low-Fat Fruit Yoghurt Pots:** Creamy individual yogurts in a variety of vibrant flavours

Lunch

- **Gourmet Baguette Selection:** An array of crusty small baguettes with Chef's choice fillings such as Tandoori Chicken with tzatziki, Reuben with sauerkraut & Swiss cheese or the Veggie Delight with avocado, brie & zesty mayo.
- **Signature Sushi Collection:** A hand-rolled assortment of brown rice and inside-out sushi rolls, served traditionally with soy sauce, pickled ginger & wasabi.
- **The "Golden & Crisp" Warm Bites:** Your choice of two hot finger foods on pg 30, such as our Pumpkin & Goat Cheese Arancini with aioli or Spicy Chicken & Corn Empanadas with chunky salsa.

Afternoon Tea

- **Gourmet Sweet Treats:** A decadent grazing platter of assorted mini sweets, cakes, delicate slices & colourful macarons.
- **Fresh Fruit & Artisan Cheese Board:** A sophisticated selection of Matured Cheddar, Brie, Blue, Edam & Gouda paired with seasonal fresh fruits, quince paste, water crackers & soft focaccia bread.



The Signature All-Day

\$55.00 per person

Morning Tea

- **Artisan Savoury English Muffins:** Toasted muffins featuring a chef's selection of premium fillings, including Grilled Egg & Bacon, Double Smoked Ham & Melted Cheddar or vegetarian options like Baby Spinach, Egg & Light Cheddar.
- **Seasonal Fruit Cups:** Individual vibrant cups of hand-cut seasonal fruits – a refreshing, plant-based start to the day.

Lunch

- **Signature Slider Selection:** A chef's choice selection of crowd-pleasing mini brioche burgers. Highlights include BBQ Pulled Pork with fennel slaw, Chicken Katsu with kale slaw or our Potato Rosti Burger with dill mayo & pickles.
- **Gourmet Pasta Salad Platter:** Your choice of a hearty, freshly prepared pasta salad: Zesty Mediterranean Vegetable, Poached Chicken or Classic Chunk Tuna.
- **Signature Greens & Dips Platter:** A vibrant spread featuring house-made Hummus, Tzatziki, and Creamy Avocado dips. Served with a trio of toasted breads—Baguette, Focaccia, and Zaatar strips—alongside crisp vegetable batons (carrots, celery, cucumber, and capsicum) and tangy gourmet pickles.
- **Hand-Rolled Rice Paper Rolls:** Delicate & fresh mini Vietnamese-style rice paper rolls served with traditional dipping sauces.
- **Golden Sweetcorn & Zucchini Fritters:** Lightly grilled vegetable fritters served with a tangy, house-made tomato relish.

Afternoon Tea

- **Freshly Baked Savoury Scrolls:** Soft, house-baked pastry scrolls featuring Spinach & Cheese and Classic Ham & Melted Cheddar.
- **The Fresh Fruit & Sweets Platter:** A colourful fusion of seasonal sliced fruits paired with a decadent assortment of gourmet sweet slices & petite treats.



The Corporate Classic

\$60.00 per person

Morning Tea

- **Petite Bakery Basket:** An assorted selection of buttery mini Danishes & baked sweet muffins.
- **Signature Bircher Muesli:** Creamy oats soaked with crisp apple and a hint of cinnamon.
- **Seasonal Fruit Platter:** A vibrant platter of sliced, fresh seasonal fruits.

Lunch

- **Artisan Sandwich & Wrap Selection:** A plentiful assortment of 4-point sandwiches and gourmet wraps featuring the Chef's selection of premium fillings such as Mexican Spiced Beef with Chipotle, Classic Reuben, Tandoori Chicken with Tzatziki, or Mediterranean Grilled Vegetables with Pesto.
- **House Dips & Toasted Breads:** Hummus, tzatziki, and avocado. Served with a side of pickles and a selection of toasted baguette, focaccia & za'atar-dusted bread.
- **Hand-Rolled Sushi Collection:** An assortment of fresh brown rice and traditional inside-out sushi rolls, served with pickled ginger, wasabi, and soy sauce.

Afternoon Tea

- **Choose from:** Our Signature Sausage Rolls OR Spinach & Ricotta Pastry Rolls (veg) both served with tomato sauce.
- **Choose from:** The Deli Antipasto: Double-smoked ham, Hungarian salami, roasted turkey, bocconcini, frittata, pickles, olives, and crusty bread OR The Boutique Cheese Board: A selection of premium cheeses, dried fruits, nuts, and assorted crackers.

The Deluxe Daily Spread

\$69.00 per person

Morning Tea

- **Signature Breakfast Croissants:** Flaky, buttery croissants filled with options like Double Smoked Ham & Cheddar or Spinach, Egg & Light Cheese.
- **Oven-Fresh Sweet Muffins:** An assortment of sweet muffins.
- **Sliced Seasonal Fruit:** A beautifully arranged platter of the season's best fresh fruits.

Lunch

- **Gourmet Panini Selection:** Crusty small paninis with premium fillings like Turkey & Brie with Cranberry, Tandoori Chicken with cucumber tzatziki, and Bocconcini with Pesto & Roasted Peppers.
- **The Signature Grazing Platter:** Your choice of an Artisan Antipasto (cured meats, frittata & grissini) OR a Mediterranean Harvest (falafel, vine leaves & grilled skewers).
- **Chef's Flame-Grilled Skewers:** Choose between savoury Beef Kofta with sumac yoghurt or Dukkha-Spiced Vegetable skewers with tahini.
- **The 'Classic Salad' Platter:** A fresh 'classic' bowl of your choosing, such as Chicken & Avocado Pasta or a Crisp Greek Salad (pg 41)

Afternoon Tea

- **Traditional Scones:** Served with rich double cream and strawberry preserve.
- **Hand-Rolled Spinach & Ricotta Pastries:** Warm savoury triangles served with a tangy tomato relish.
- **The Heritage Fruit & Cheese Board:** A five-cheese selection including Brie, Blue, and Matured Cheddar paired with quince paste, crackers, and focaccia.



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) ●

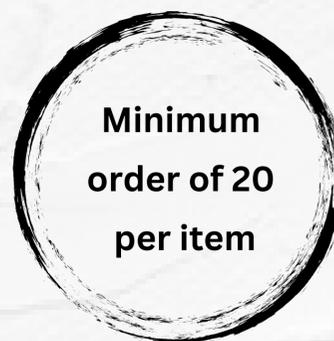
Pasta cooked in creamy sauce, spinach, maple glazed roasted pumpkin, walnuts & chive

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



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

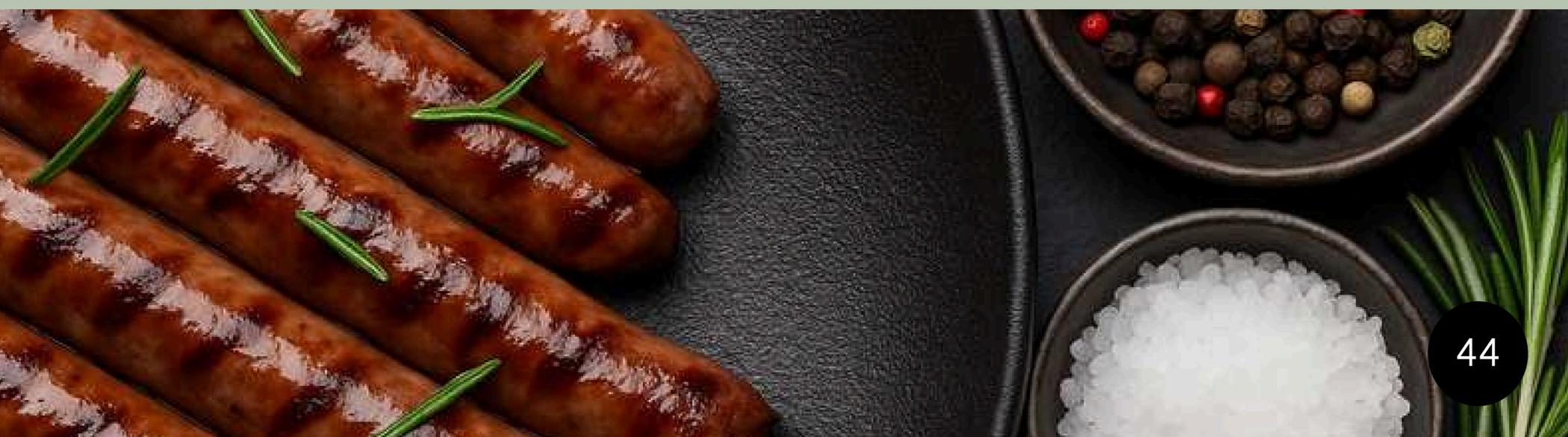
- Choice of traditional sauces - BBQ, tomato & mild American mustard

Desserts

- Chocolate brownie (gf)
- Carrot cake with icing

Drinks

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



Celebration Cakes

Handcrafted for Your Special Moments

Celebrate birthdays, anniversaries, or office milestones with our premium range of celebration cakes. To ensure we provide the highest quality and most seasonal ingredients, our flavour selections are tailored to each location.

Choose Your Size

Whether it's an intimate gathering or a larger event, we have the perfect fit.

- **10" Round Cake** - \$95.00

Serves 10 – 16 people

- **12" Round Cake** - \$120.00

Serves 20 - 22 people

- **Signature Cake Slab** - \$130.00

Serves approx 25 people

Personalise Your Cake

Chocolate Plaque – \$15.00

Add a hand-piped message to your cake to make your celebration truly unforgettable.

How to Order

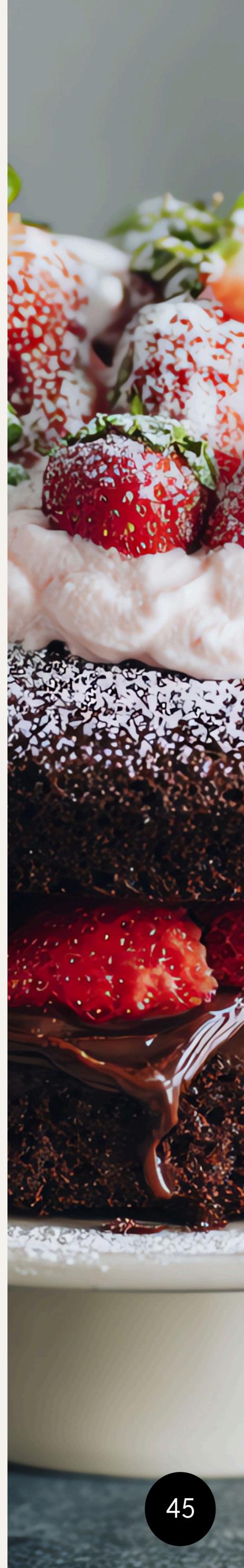
Because our cake varieties vary from state to state to reflect local availability, we invite you to reach out to your closest catering team. We will provide you with a curated list of the delicious flavours currently available in your location.

Notice Required

Orders must be placed by 12:00pm, at least 2 business days prior to date required.

Ready to find your perfect cake?

Contact the team at catering@zouki.com.au for more info.





Beverages

Hot

Percolated Coffee - \$45.90 ●

Serves up to 15 people

Includes freshly brewed percolated coffee, milk, sugar, disposable cups & stirrers

Assortment of Tea - \$45.90 ●

Serves up to 15 people

Selection of traditional & herbal teas, hot water, milk, sugar, disposable cups & stirrers

Soft Drinks

Soft drink (sugar-free) 1.25L - \$7.50 Serves up to 7 people ●

Bottled water 1.5L - \$7.50 Serves up to 7 people ●

Sparkling water 1L - \$7.50 Serves up to 5 people ●
(plain or flavoured)

Assorted fruit juice 2L - \$9.90 Serves up to 10 people ●
(apple or orange)

Individual Drinks

Bottled water 600ml - \$4.50 ●

Sparkling mineral water 500ml - \$4.90 ●

Soft drink can (sugar-free) 375ml - \$3.90 ●

Soft drink bottle (sugar-free) 600ml - \$5.50 ●

Assorted organic Kombucha 330ml - \$5.90 ●

Assorted Juice 330ml (apple or orange) - \$4.60 ●

Equipment

Disposables

Bio pack - cutlery, napkin & a plate - \$1.30

(per person/ per break)

Tong - disposable tong for serving - \$1.20

Cup - for water or juice - \$0.30

Plate *(small / large)* - \$0.30

Crockery & Glassware

Water or Juice glass - \$1.20

Entrée plate - \$1.20

Dinner plate - \$1.20

Cutlery set (knife, fork & spoon) - \$2.50

or separate - \$1.20 per item

Water jug - \$3.00

Cup, saucer & teaspoon set - \$2.50

Equipment

3 Tier stand \$20.00

Chaffing dish set including 4hr burners \$35.00

Our Unique Approach

Crafting Experiences, Caring for the Future At Zouki, we do more than just deliver food – we listen. Our goal is to make your event effortless through clear, relaxed communication and custom solutions. We're passionate about using local ingredients to craft creative menus that are fresh, healthy, and beautifully presented.

Sustainability isn't just a buzzword for us; it's how we operate. By maintaining a zero-waste kitchen, using biodegradable packaging, and recycling everything from cooking oil to cardboard, we ensure your event feels as good as it tastes. We believe that by working responsibly with our staff and suppliers, we can provide world-class service while protecting the environment we all share.



VIC / NSW / QLD / ACT

catering@zouki.com.au

03 9320 9600

WWW.ZOUKI.COM.AU