

On-set Menu

Sample daily menus for on-set catering

These menus are just a few limited examples of what's possible from a huge library of dishes. Your actual menu will be built to suit your individual needs, taste, seasonality and availability

Example 1

Breakfast

(Hand around – Individually boxed)

Brekky Bowl: Avocado, quinoa, cherry tomato, baby spinach, green goddess and soft-boiled eggs (**Gluten Free, Vegan optional**)

Brekky Roll: Folded eggs, hash brown, gruyere cheese, spring onions, chilli oil, garlic aioli, sauteed greens and a choice of chunky bacon or balsamic roast mushrooms (**Vegetarian optional**)

Granola Pots: Grain free granola, coconut yoghurt, fresh fruit and berries and a strawberry, rhubarb and ginger compote (**Gluten Free, Vegan**)

Lunch

(Grazing / Platter style)

Meat main: Beef, currant and pistachio kofta with saffron and roasted lemon sauce (**Gluten Free, Dairy Free**)

Meat main: Overnight braised lamb shoulder in Ras El Hanout, pomegranate molasses and mint (**Gluten Free, Dairy Free**)

Vegetable protein main: Sticky glazed sweet potato, carrots and eggplant with chickpeas and pine nuts and a roasted beetroot and tahini drizzle (**Gluten Free, Vegan**)

Salad: Fattoush - Cucumber, tomato, spring onion, cos, baby radish and a sumac and pomegranate vinaigrette with pita toasted in olive oil (**Vegan, Gluten on side**)

Salad: Cannellini beans with charred green beans and heirloom tomatoes in white wine and preserved lemons (**Gluten Free, Vegan**)

Afternoon Tea (Sweet)

Flourless brownie: Dark chocolate, espresso and hazelnut (**Gluten Free, Dairy Free**)

Tea Cake: Blackberry, white chocolate and mandarin curd

Vegan Dessert pot: Coconut and white chocolate whip with raspberries and golden Oreos (**Vegan**)

Example 2

Breakfast

(Grazing / Platter style)

Brekky Platter: Avocado, quinoa, cherry tomato, baby spinach, green goddess and soft-boiled eggs (**Gluten Free, Vegan optional**)

Brekky Burritos (Halves): Folded eggs, smoked scamorza cheese, ancho spiced black beans, red onion, chunky bacon and avocado and spiced tomato salsa (**Vegetarian optional**)

Granola Pots: Grain free granola, coconut yoghurt, fresh fruit and berries and a strawberry, rhubarb and ginger compote (**Gluten Free, Vegan**)

Lunch

(Grazing/platter style)

Meat main: Carnitas – Pork shoulder slow roasted in sour oranges and Mexican spices (**Gluten Free, Dairy Free**)

Meat main: Ancho, achiote and lime grilled chicken (**Gluten Free, Dairy Free**)

Vegetable protein main: Roasted green peppers stuffed with drunken red rice, black beans, sweet potato and chipotles in adobo (**Gluten Free, Vegan**)

Salad: Avocado, charred corn, red onion, sour mango, cherry tomato and coriander (**Vegan, Gluten Free**)

Vegetable Side: Elotes – Corn on the cob rubbed with ancho and honey butter, pink pickled onions, crumbled feta and fresh herbs (**Gluten Free**)

Afternoon Tea (Savoury)

Frittata: Caramelised onion, pea, asparagus, silver beet and goats' cheese (**Gluten Free, Vegetarian**)

Savoury scroll: White bean hummus, walnut and harissa (**Vegan**)

On-set Menu

Sample daily menus for on-set catering

Example 3

Breakfast

(Hand around – Individually boxed)

Brekky Bowl: Avocado, quinoa, cherry tomato, baby spinach, green goddess and soft-boiled eggs (**Gluten Free, Vegan optional**)

English Muffin: Folded eggs, gruyere cheese, spring onions, chilli oil, garlic aioli, sauteed greens and a choice of chunky bacon or balsamic roast mushrooms (**Vegetarian optional**)

Smoothie bowls: Blueberry, spinach, chia and date smoothie bowls with fresh fruit and toasted seeds (**Gluten Free, Vegan**)

Lunch

(Boxed – 1 hot and 1 cold box per person)

Meat or Vegan main 1: Beef or Eggplant braised overnight in Thai Red Curry with potatoes and peanuts (**Gluten Free, Dairy Free, Vegan Optional**)

Meat or Vegetarian main 2: Tom Yum grilled chicken or king oyster mushrooms (**Gluten Free, Dairy Free**)

Vegetarian Side: Sticky rice steamed with kafir lime and crispy garlic (**Gluten Free, Vegan**)

Salad: Green papaya with snake beans, cherry tomatoes and peanuts with fresh Thai herbs (**Gluten Free, Vegan**)

Salad: Laab salad with mushroom baby leaves, pickled onion and carrot, cucumber and carrot (**Gluten Free, Vegan**)

Afternoon Tea (Sweet)

Persian Love Cake: Spiced pistachio, orange and olive oil slice (**Gluten Free, Dairy Free**)

Tea Cake: Raspberry, white chocolate and lemon curd

Vegan Dessert pot: Coconut and white chocolate whip with raspberries and golden Oreos (**Vegan**)

Example 4

Breakfast

(Grazing / Platter style)

Brekky Platter: Avocado, quinoa, cherry tomato, baby spinach, green goddess and soft-boiled eggs and chunky bacon bites (**Gluten Free, Vegan optional**)

Brekky Muffins: Chorizo, smoked scamorza cheese, spring onions, garlic and jalapeno jam and baby spinach (**Vegetarian optional**)

Granola and fruit platter: Grain free granola, coconut yoghurt, fresh fruit and berries and a strawberry, rhubarb and ginger compote (**Gluten Free, Vegan**)

Lunch

(Grazing/platter style)

Meat main: Beef stir fried with black pepper and honey with capsicums and red onion (**Gluten Free, Dairy Free**)

Meat main: Szechuan cold noodles – tossed in a chilli oil, roasted peanut and sesame paste with aromatic soy, shredded chicken, spring onions and fried shallots (**Dairy Free**)

Vegetable protein main: Chinese broccoli, tofu puffs and roasted cashews in a sweet, sour and spicy Szechuan glaze (**Vegan, Gluten Free**)

Salad: Cucumber, spring onion and bean shoots marinated in garlic, black vinegar and Chinese spices (**Vegan, Gluten Free**)

Vegetarian Side: Eggplant and green beans braised in a sweet garlic and soybean sauce (**Vegan, Gluten Free**)

Afternoon Tea (Savoury)

Focaccia Pizzas: House made focaccia with tomato sugo, fresh fior d' latte, basil and either spicy salami or roast pumpkin (**Vegan optional**)