

## Pick-up Platters

### Platter Menus

Not your normal tray of baguettes. We offer a wide range of exceptional platters to cater to all tastes. Great for easy, informal catering, platters are perfect for a social gathering or a light lunch during a break in business meetings. Indulge in our handmade pastries and savoury delights for morning and afternoon teas. A convenient and cost effective style of catering that is second to none. Our current menu is included but, as it changes seasonally, please call us or visit our website for what is currently on offer.

- Platters are charged at \$85 each
- \$20 per head is recommended for a light meal
- Delivery and pick up by arrangement for a fee
- Please see terms and conditions

*All prices subject to change*





## **Pick-up Platters**

### **Pick-up Platters menu**

Peking duck crepes  
Hot smoked ocean trout tartlets, caperberry salsa  
Duck and port pate with fig and fennel croutes  
Frittata and antipasto platter  
House terrine with our own chutney  
Smoked salmon, potato rosti, fried capers, crème fraiche  
Sweet corn & herb fritters, avocado dip, taleggio  
Brioche filled with confit duck, sautéed apple, ruby chard  
Spinach & fetta boreks (middle eastern pastry), pomegranate dipping sauce  
Tortilla, boiled eggs, green olives, mayonnaise  
Mushroom caps filled with gruyere and pine nuts  
Braised mussels in tomato and parsley  
Turkish carrot kofta with tomato and yoghurt dipping sauces  
Bacon and onion quiche or vegetarian quiche  
Duck rillettes, green bean and walnut salad  
Cabbage chartreuse and stuffed vegetables (veal or vegetarian)  
Chicken galantine, filled with bacon, sage and mushrooms  
Lamb and mint borek (middle eastern pastry), pomegranate dipping sauce

### **See the morning and afternoon tea menu for more options**

Platters charged at \$85  
Each platter may have only one selection  
Each platter contains approx. 30-35 pieces  
Minimum order of 3 platters required.  
*All prices subject to change*



## **Pick-up Platters**

### **Morning and Afternoon Teas**

- Walnut madelines with fruit compote
- Quiche platter – bacon and onion or vegetarian
- Duck and port pate with fig and fennel bread
- Kolachek – Czech sweet buns filled with poppy seed and sweet cheese
- Blue cheese filled brioche buns with rhubarb compote
- Spiced ricotta, lemon and honey fillos
- Portuguese custard tarts
- Pane chocolate
- House terrine with chutney
- Blueberry friands
- Scones with jam and cream
- Cheese platter of Australian and imported cheeses, breads and crackers
- Petit four platter
- Profiteroles filled with cream and crème patisserie
- Cakes – a choice of:
  - Apple, rhubarb and sour cream cake
  - Jewish apple cake
  - Flourless chocolate and orange cake
  - Walnut candy and sugar crust cake

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## **Terms and conditions**

### **Platter menus**

- A minimum of 3 platters is required per order.
- Delivery of platters available for a fee with prior arrangement
- Platters must be returned the next working day.
- The client must sign for all crockery on delivery and have it must be accounted for on return.
- Platters not returned in this time will be considered lost.
- Lost and damaged platters will be charged at cost.
- Payment required on collection of the order by cash or cheque, or beforehand.
- It is expected that all food will be consumed within 3hrs of delivery. We take no responsibility for food eaten after this period.
- No cutlery is provided with platters
- Bookings and orders will not be confirmed until these terms and conditions are signed and returned.

I have read and agree to these conditions

Signed

Name

Date