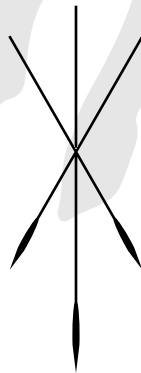




B I R R U N G A

GALLERY & DINING

INDIGENOUS ART • WINE BAR • FOOD



OFF SITE
CATERING MENU

CANAPÉS

Mini roo sliders on a soft milk bun with red slaw and bush tomato relish

Panko crumbed prawn on sugar cane sticks

Ricotta and spinach puff pastry

Mini lamb meatballs with bush tomato kasundi

Green Pea, potato and mint croquettes

Prawn and vegetable gyoza with lily pily chilli soy

Rare roasted kangaroo loin on toast with horseradish and Davidson plum

Crocodile tail skewers with spicy peanut butter satay

Organic soba noodles with warrigal green Nori and sesame

Seasonal fruit and baby bocconcint skewers

Saltbush polenta cake with smoked salmon and roe

Avocado and crab claw meat with beach succulents

Raw kingfish with ponzu and finger lime

Chilli myrtle chicken drummies

TASTING BOARDS

Our native tasting platters can include a delicious and fresh selection of native meats ranging from crocodile, kangaroo, emu, and kingfish, housemade damper breads, cheeses, wattleseed roasted nuts, native dips and fresh seasonal fruits amongst other seasonal local produce.

Everything featured on the feasting board is Australian sourced, made and grown.

BREAKFAST TO LUNCH

BREAKFAST

Ham and cheese croissant
Bacon and egg roll with lemon myrtle chilli jam
Mini BLT on soft milk bun
Yoghurt granola and fruit cups
Falafel and humus wrap
Fresh fruit salad bowl

LUNCH

Chicken BLT club sandwich
Chicken Caesar salad
Kangaroo burger with red slaw and maple bacon
Vegetarian ramen noodle bowl
Crocodile hot dog with pineapple jam
Egg and curry myrtle mayo Panini roll with iceberg lettuce

LIGHT SNACKS

morning / afternoon tea

Mixed filling sandwiches on white and whole meal breads
Mini mixed filling quiches
Smoked salmon and finger lime mayo mini tortilla wraps
Home made sweet slices
Damper scones with native jams and cream
Vegetarian cocktail spring rolls
Vegetarian cocktail samossas
Mini kangaroo sausage rolls
Seasonal fruit and baby bocconcini skewers

PRICING

LIGHT SNACKS

Round of 3	\$17
Round of 5	\$20

BREAKFAST

Round of 3 items	\$24
Round of 5 items	\$30

LUNCH

Round of 3 items	\$25
Round of 5 items	\$30

CANAPÉS

Round of 3 canapés	\$20
Round of 5 canapés	\$30
Round of 8 canapés	\$40

TASTING BOARDS

Ready to eat, with cutlery & serviettes	\$25pp
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DELIVERY

Delivery to CBD.	\$25
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TERMS & CONDITIONS

We're happy to negotiate on a case by case basis in order to deliver a catering experience that is perfectly suited to you, your needs, and your budget to ensure utmost customer satisfaction.

Please note these are sample menus only, and are flexible with regards to altering and combining options, swapping out meals, creating packages, adding a bar tab, tailoring the menu, and work with what each client's requirements during the consultation process.

Please note that we are happy to cater for all dietary requirements – vegan, vegetarian, Halal, Kosher, gluten free, coeliac, lactose intolerant, etc. upon request and with sufficient notice.

The kitchen requires at least 1 business days notice of a catering request.

Price of delivery includes delivery of food only, any additional set up, pack down or supply of linen etc will incur an extra charge.

All prices are non-inclusive of GST.
All accounts must be finalised no later than on, or before, the day of services rendered.