



## **HUNTER & CO DELI CATERING MENU**

Planning your next event, dinner party or office meeting? We can tailor a catering package to suit a range of dietary requirements.

For larger events please contact us for further catering options. Our chefs can cater for large events, cocktail parties and more. We can also help staff your event with experienced wait and bar staff.

We are fully licensed and can provide drink options to make your event a special one.

Please note we require 48 hour's notice for some catering items.

### **GRAZING BOXES AND TABLES**

#### **Grazing Boxes**

Perfect for taking along to a BBQ or picnic, our grazing boxes contain a selection of cheese, charcuterie, antipasto, pickles & fresh in house produce.

- Individual \$18.50
- Medium 3 - 5 people \$75
- Large 6 – 8 people \$95

Feeding a few more? We can create a grazing or cheese platter to suit your needs. BYO your own platter and we will fill it for you.

### **FOR LARGER EVENTS**

#### **Grazing Tables/Stations – minimum 30 people P.O.A**



**Cheese Board \$120**



**Grazing Platter \$150**

## MORNING/AFTERNOON TEA

Brioche buns - Bacon or roast tomato with scrambled egg, relish, spinach, cheddar \$8.50 each

Bagel - Smoked salmon, caper cream, rocket, cucumber, avocado, pesto \$9.50 each

Pots \$8.50 each

- Bircher, yoghurt, berries and macadamia
- Chia pudding, seasonal fruit and coconut
- Seasonal fruit pots with yoghurt

Sweets \$4.50 each

- Muffins
- Chocolate/almond croissant
- Noisette Bakery Danish (mixed flavours)
- Date scones with Jam
- Dark choc & raspberry brownie (GF)
- Protein balls

Biscuits \$3.50 each

- Choc chip cookies
- Gingerbread men

Morning/afternoon tea catering boxes \$12.50 per head

Includes a selection of Noisette pastries, filled sandwiches/bagels & seasonal fruit

Fruit platters \$5.50 per head (minimum order 6 people)



### **SANDWICHES - FULL \$13.50 OR MINI \$6.50**

Corned beef, sauerkraut, Swiss cheese, mustard, Russian dressing  
Croque monsieur: Ham, Béchamel, mustard, gruyere  
Roast chicken, herb mayo, avocado, sundried tomato, rocket  
Chicken schnitzel, buttermilk slaw, cucumber, avo  
Salami, artichoke, pesto, rocket  
Turkey, cranberry, cheddar, rocket  
Prosciutto, Mozzarella, tomato, pesto  
Roast pork loin, pickled kohlrabi, rocket, chilli jam  
Medium rare beef, Vietnamese slaw, Nuoc Cham mayo  
Halloumi, red capsicum, rocket, hummus  
Roast pumpkin, spinach, caramelised onion, cheddar  
Confit mushroom, hummus, roast tomato, feta, rocket

### **SALADS - \$32 EACH (SERVES UP TO 5)**

Brown rice, kale, broccolini, peas, parmesan, salsa Verde, mayo (GF, no anchovy, contains onion & garlic)  
Black bean, corn, capsicum, avocado, coriander, kale, tomato salsa (GF, DF contains onion & garlic)  
Chopped salad: tomatoes, cos, cucumber, radish, herbs, feta, balsamic (GF)  
Couscous, carrot, cabbage, herbs, pistachio, pomegranate (DF)  
Quinoa, Asparagus, green beans, kale, goji berries, seeds, vinaigrette (GF, DF)  
Slaw: cabbage, celery, kohlrabi, fennel, carrot, dill, walnuts, buttermilk dressing (GF)  
Soba noodle, Asian slaw, edamame, crispy shallots, herbs, chilli, miso & ponzu dressing (DF)  
Grilled eggplant, rocket, green beans, harissa yoghurt, almonds, (GF, contains onion and garlic)  
Nicoise, potato, salmon, egg, beans, cherry tomatoes, spinach, caper dressing (GF, DF)  
Penne Pasta, pesto, peas, ricotta, mint  
Charred broccoli, zucchini, peas, radish, baba ghanoush, seeds (GF, DF)  
Honey roasted carrots, lentils, goats cheese, pomegranate, dukkha (GF)  
Wild rice, wombok, edamame, carrot, spring onion, chilli, cashews, miso & ponzu dressing. (GF, DF)  
Chargrilled vegetables, spinach, chilli, dukkha, green goddess (GF)

### **VEGETABLES – PRICED BELOW (SERVES UP TO 5)**

Rosemary roasted potatoes \$20.50  
Miso glazed eggplant \$24.50  
Pumpkin wedges with dukkha + turmeric yoghurt \$24.50  
Honey glazed carrots with almonds + orange dressing \$24.50  
Seasonal greens with almonds + burnt butter \$24.50

### **FINGER FOOD (MINIMUM ORDER 12)**

Mini Pies \$4.50 each

- Beef and red wine
- Lamb and rosemary
- Spinach and ricotta

Mini Sausage Rolls \$4.50 each

- Pork, apple and sage
- Pumpkin, pea and feta

Mini Tarts \$4.50 each

- Mushroom, goats cheese, thyme
- Mediterranean vegetable and pesto
- Smoked salmon, tomato, capers, ricotta

Skewers/Koftas

- Thai chicken meatballs, Nam Jim \$4.50 each
- Middle Eastern Lamb Koftas, mint yoghurt \$4.50 each
- Mediterranean vegetable skewer, romesco \$4.50 each
- Miso glazed salmon, sesame mayo \$5.50 each

### **FULL CANAPE MENU AVAILABLE ON REQUEST**

#### **INDIVIDUAL BOWLS (MINIMUM ORDER 4 BOWLS)**

Brown rice, miso glazed eggplant, pickled cabbage, edamame, carrot, chilli, ponzu \$15

Soba noodle, salmon, pickled cabbage, carrot, edamame, cashews, Asian herbs, ponzu \$17.50

Middle eastern lamb kofta couscous, herbs, pomegranate, pistachio, mint yoghurt \$17.50

Spiced Grilled chicken, black beans, rice, corn, capsicum, avocado, tomatoes, sour cream \$17.50

#### **PASTRY (48 HOURS NOTICE REQUIRED)**

Quiche \$26 each

- Lorraine
- Roast vegetable and feta

Whole Spanakopita - \$85 (feeds 12)

Filo pastry pie filled with baby spinach, ricotta, feta + parmesan

## FROM THE KITCHEN - PROTEINS

Free range roast chicken - \$25 each

- Lemon and thyme (pictured)
- Harissa
- Ras el hanout



Free range roast pork loin with braised fennel and cider jus \$50 per kilo (minimum 2kg)



12 hour slow cooked Saltbush lamb shoulder \$55 each

- Almond dukkha and turmeric yoghurt
- Red wine and rosemary jus (pictured)



Whole side of baked Ora King salmon \$70 per kilo (approx. 1.5kg)

- Tahini yoghurt, pomegranate dressing (pictured)
- Miso and sesame marinade



**\*\*PLEASE NOTE ALL CATERING PRICES ARE SUBJECT TO CHANGE (BASED ON AVAILABILITY & SEASON)**

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