



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 a picnic or a catch up with friends

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

Grazing Tables – minimum 30 people P.O.A

Grazing Platters or Cheese Boards \$120 - \$180+

Grazing Platters - Selection of cheese, charcuterie, antipasto, pickles & fresh in house produce.

Cheese Boards - Selection of cheese, dried and fresh fruit, nuts, lavosh and breads.

Our platters feed up to 10 people. Feeding more? Let us know.



Cheese Board \$120



Grazing Platter \$150

MORNING/AFTERNOON TEA

Savory

- Bacon or roast tomato brioche with scrambled egg, relish, spinach, cheddar \$8.50 each
- Smoked salmon bagel, caper cream, rocket, cucumber, pesto \$9.50 each

Pots - \$8.50 each

- Bircher, yoghurt, seasonal fruit and coconut
- Seasonal fruit pots with yoghurt

Sweets - \$4.50 each

- House made muffins
- Chocolate/almond croissant
- Noisette Bakery mini Danish (apple, cherry & apricot), almond croissant
- Date scones with butter
- Dark chocolate brownie (GF)
- House granola bar
- Little Bertha cakes, slices and tarts P.O.A

Biscuits - \$3.80 each

- Choc chip oat cookies

Morning/afternoon tea catering boxes \$12.50 per head

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



**Prices subject to change (due to season and availability)

SANDWICHES, BAGUETTE'S \$13.50 (WRAPS & GLUTEN FREE AVAILABLE)

- Corned beef, sauerkraut, Swiss cheese, mustard, Russian dressing
- Croque monsieur: Ham, Béchamel, mustard, Swiss cheese
- Roast chicken, herb mayo, avocado, semi dried tomato, rocket
- Chicken schnitzel, slaw, avocado
- Smoked salmon, caper cream, cucumber, rocket (bagel)
- Salami, pesto, roast capsicum, rocket
- Turkey, cranberry, brie, rocket
- Prosciutto, mozzarella, tomato, pesto
- Halloumi, roast red capsicum, rocket, hommus
- Roast pumpkin, spinach, hommus

SALADS - \$37 EACH (SERVES UP TO 5)

- Broccoli slaw with red cabbage, cranberries, red onion, coriander and toasted almonds
- Brown rice, kale, broccoli, peas, parmesan, salsa verde, mayo (GF, no anchovy, contains onion & garlic)
- Couscous, carrot, cabbage, herbs, cashews, pomegranate (DF)
- Slaw with cabbage, peas, mint, parsley, chilli and parmesan (GF)
- Soba noodle, Asian slaw, edamame, crispy shallots, herbs, chilli, miso & ponzu dressing (DF)
- Nicoise, potato, salmon, egg, beans, cherry tomatoes, spinach, caper dressing (GF, DF)
- Penne Pasta, pesto, peas, ricotta, mint
- Risoni pasta, zucchini, spinach, lemon, mint, ricotta with lemon dressing
- Carrot, currant, coriander, cashews with vinaigrette (GF/DF)
- Mixed grains with roast pumpkin, kale, pomegranate, toasted seeds, tahini yoghurt dressing
- Roasted seasonal vegetables, lemon yoghurt dressing, mint, coriander, toasted seeds (GF)

VEGETABLES – PRICED BELOW (SERVES UP TO 5)

- Rosemary roasted potatoes \$20.50
- Pumpkin wedges with dukkha + lemon herb yoghurt \$26.50
- Honey glazed carrots with almonds + orange dressing \$25.50
- Seasonal greens with almonds + burnt butter \$26.50

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FINGER FOOD (MINIMUM ORDER 12)

Mini Pies \$4.00 each

- Beef
- Moroccan lamb
- Thai chicken
- Spinach and ricotta

Mini Sausage Rolls \$3.80 each

- Pork and apple
- Zucchini, pea, ricotta and chilli

Mini Tarts \$4.50 each

- Spinach, roast pumpkin, goat cheese
- Roast pumpkin, blue cheese, thyme
- Ham, cheddar, tomato

Skewers

- Thai chicken kofta's, Nam Jim sauce \$5.50 each
- Mediterranean vegetable skewer, halloumi \$4.50 each
- Miso glazed salmon, sesame mayo \$5.50 each

Other

- Blini with smoked salmon, herbed cream cheese and dill \$3.80 each
- Crostini with whipped goats cheese and pickled zucchini \$3.50 each

INDIVIDUAL 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 requires 48hrs notice

Quiche - \$26

- Lorraine
- Roast vegetable, spinach and feta

Whole Spanakopita - \$85 (feeds 12)

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

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PROTEINS

Whole free range Bannockburn roast chicken - \$25 each

- Lemon and thyme (pictured)



Free range roast pork loin with braised fennel and cider jus \$55 per kilo (minimum 2kg)



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Slow cooked Saltbush lamb shoulder \$55 each (serves 4)

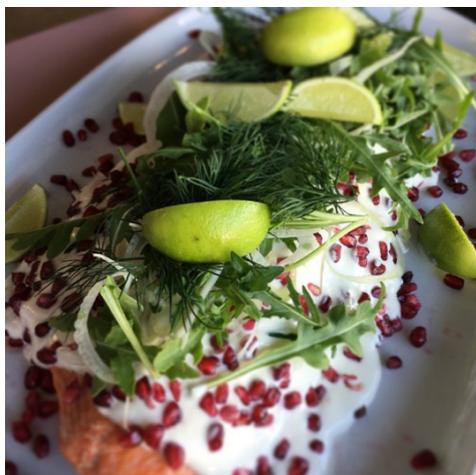
- Red wine and rosemary jus (pictured)



Slow cooked Saltbush lamb shoulder and salads

Whole side of baked Ora King salmon \$75 per kilo (approx. 1.5kg)

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



Ora King salmon with tahini yoghurt & pomegranate dressing

Dietary Requests

We are happy to provide for vegetarian, celiac and other dietary requirements with a minimum notice of 72 hours.

Please note, we are unable to guarantee that menu items will be 100% free of all traces of nuts, dairy, gluten or other products.

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