CATERING MENU

IN-HOUSE MENU AND ORDER FORM

Please complete and e-mail this form to tartscafe@optusnet.com.au

Let us help you organise your event!

For an afternoon tea or early cocktail We recommend 4 to 6 pieces per head.

For a substantial lunch or dinner
We recommend 10 to12 pieces per head

For a light lunch We recommend 6 to 8 pieces per head.

In-house during normal Trading Hours Catering Minimum 15ppl Minimum 4 platters

In-house After Hours Catering – Cocktail Style 6pm to 10pm

Drinks are charged on consumption Minimum 25 people Maximum 50 people

_	Your Details
Contact Name	
Company Name	
Phone Number	
Email Address	
Allergies?	
Event Date	
	Payment Details
Deposit amount	
Payment Method	
Total Food Cost	

Hot	Price per piece
Lemon & Parsley Gougeres (GF)	4.0
Butternut Squash & Potato Gnocchi - served with a spicy tomato sauce	
Vegan Arancini – cauliflower rice, sundried tomato & basil	4.5
Goats Cheese Fritti – crispy, drizzled with honey and topped with pistachio	5.0
Crumbed Polenta Squares - topped with white wine mushroom duxelles (V)	
Stuffed Button Mushrooms - with spinach, feta & semi-dried tomato (GF & V)	
Open Eggplant & Capsicum Empanada – with Salsa Cayenne	
Asian Fish Cakes – served with a chilli lime dipping sauce	4.5
Frittata - leek and mushroom topped with pepperonata (GF V)	4.0
Risotto Spoons - with mushroom and parmesan	4.0
Asian Mushroom Pancakes - with capsicum, bean sprout, snow pea & carrot (V)	4.5
Croquettes – with Pancetta & Manchengo cheese	4.5
Pork & Beef Italian Meatballs - with a garlic, herb & cheese seasoning	
Panko Crumbed Brie - cheese with a rhubarb and raspberry compote (V)	4.5
Arancini Vegetarian - with sun dried tomato, cheddar & asparagus (V)	4.5
Satay Chicken Skewers - served with a soy & sweet chilli dipping sauce	4.5
Seared Scallop - with coconut and chilli jam	
Chermoula Spiced Lamb Cutlets – drizzled with a chimmichurri sauce salsa	5.0
 Petite Sliders - Beef Slider - served with greens, pesto, onion jam & mayo on Turkish bread Lamb Slider - with herbed lamb, pine nuts & a mangoyoghurt sauce Chicken Slider - Jamaican Jerk Chicken, with house made chipotle sauce and guacamole 	5.0
Lemon & Herb Panko Crusted Prawns - with a rose sauce	5.0
Sicilian Gnocchi Spoon - with Napolitana sauce & shaved parmesan	
Cajun Dusted King Prawn - with a spiced apple relish	
Linley Valley Pork Belly – crispy skin pork belly served with apple slaw	
Lamb Koftas - with a mango and yogurt dipping sauce	5.0

Cold	Price per piece
Mini Caprese Tart - Mascarpone & olive and topped with tomato medley, basil, house made Balsamic reduction	3.5
Spinach Roulade - with salmon, rocket, semi-dried tomato, capers, red onion & cream cheese	3.5
Seafood Ceviche - marinated in lime juice and served in lime cups	
Vegetarian rice paper rolls (V)	
Mini Prawn Soft Tacos – with white bean puree, coriander and avocado sauce	
Mini Mediterranean Farro Salad	
Cheese Board	
Antipasto Board	50.0

Dessetts	Price per piece
Vegan Ice Cream Sandwich - pistachio & mint ice cream in a raw cacao sandwich	
Scones – with fig jam and rosewater cream	
Mini Panacotta – Vanilla Bean or Mocha	
Chocolate Truffles – chocolate mousse, smothered in ganache with a biscuit base	3.5
Vegan Apple & Pear Crumble – with pistachio and quinoa crumble	4.0
Petite Key Lime Pie – cashew & coconut filling on a walnut & date base	
Filo Pillows – with rosewater almond meal	
Raw Raspberry & Mint Slice – with a date base and topped with cacao	

PLEASE NOTE

36 hours' notice is required when placing an order.

Drinks are not included. Please see our drinks cocktail packages
all ingredients used in our products are listed. Please let us know if you have any allergies
or special dietary requirements.