
Warm Canapes

PORK BELLY / SOUR TAMARIND GLAZE / CHILLI NUT CRUMB (GF,DF)
POTATO SEMOLINA BREAD DUMPLINGS / BLACK OLIVE / SORREL (V)
ROASTED CAULIFLOWER / SOFT POLENTA / FETA DRESSING / TOASTED ALMONDS (GF,V)
SOUS VIDE FISH / TURMERIC TAHINI DRESSING / PICKLED CUCUMBER (GF,DF)
VENISON BITES / BLACK BARLEY CROUTE / CARROT PICKLE
PULLED LAMB SHOULDER / OPEN STEAMED SLIDER / HOI SIN MAYO / SHOOT SLAW
MUSHROOM ARANCHINI / BEET COULIS / MUSHROOM KETCHUP (GF,V)

Cold Canapes

HEIRLOOM TOMATO SALAD / BURRATA / SPOONS / FENNEL DRESSING (GF,V)
RAW MARINATED FISH / COCONUT LIME LEAF FOAM / CHILLI OIL (GF,DF)
SEARED TUNA FORKS / LIME PICKLE / KELP NOODLES -BASED ON AVAILABILITY (GF,DF)
HOUSE SMOKED FISH / SALTED LEMON / HERB SALAD (GF,DF)
PARMESAN CHOUX / OVERNIGHT BRISKET / SOUR SLAW / PEPPER MAYO
MINI CLUB SANDWICHES / ROASTED CHICKEN AND RELISH OR SLOW COOKED MUSTARD BEEF AND SWISS CHEESE
ROLLED SMOKED CHICKEN / GROUND RICE SESAME / SALSA VERDE

CHEFS SELECTION

Chef will create a selection of seasonal canapes based on your main menu and seasonal produce

-The above menu is based on availability and the changing seasons (sample only)
-Dietary requirements can be catered for

Platters / Grazing



Sharing Platters

SMALL SERVES 6- PEOPLE / LARGE SERVES 10-12 PEOPLE

MEAT SAMPLER;

SHREDDED LAMB / BAY + TREACLE CORNED BEEF / FIRED CHICKEN / HOMEMADE RELISH / FRESHLY BAKED BREADS

TK SEASONAL PLATTER;

SLOW COOKED + SMOKED MEATS / CHEESES / HOUSE PICKLES / BREADS

CHEESE PLATTER;

SELECTION OF SOFT, HARD + BLUE CHEESE / KOMBUCHA GRAPES / CROUTES / HOUSE BREADS

MEDITERRANEAN ASSORTMENT;

PICKLED + ROASTED VEGETABLES / FETA CHEESE / MARINATED OLIVES / HOUSE BREADS / PARMESAN STICKS (V)

BREAD PLATTER;

HOUSE BREAD SELECTION / SPICE + NUTS / HERB OIL / WHIPPED BUTTER

DUO OF DIPS PLATTER;

SELECTION OF DIPS / FRESH CRUDITÉS / SESAME CRACKERS

KIDDIES GRAZE;

CHEDDAR CHEESE / BREADS + RICE CRACKERS / SEASONAL FRUIT / VEGE STICKS / MARSHMALLOWS

SEASONAL SALAD BOX;

-SPICED CHICKEN / SALTED LEMON DRESSING / ZA'TAAR / GREEN LEAVES (GF,DF)

-SEASONAL VEGETABLES / TAMARI ALMONDS / GOATS CHEESE WHIP / ROQUETTE (GF,DF,V)

FRESH FRUIT PLATTER;

FRESH + SEASONAL FRUITS

Grazing Tables

OUR GRAZING TABLES ARE BEAUTIFULLY DISPLAYED OVER ONE TABLE AND INCLUDE THE FOLLOWING;

CURED AND SMOKED MEATS / SOUR DOUGH BREAD / CRACKERS / ROSEMARY CROUTES / ROAST VEGES / PICKLED MUSHROOMS / GRISSINI STICKS / FETA CHEESE / CIABATTA AND TURKISH BREADS WITH DUKKAH AND OLIVE OIL / 'OVER THE MOON' CHEESES / FRUIT / VEGETABLES / CHUTNEYS AND DIPS.

ADDITIONAL ITEMS CAN BE ADDED.

-The above menu is based on availability and the changing seasons

-Gluten Free / Dairy Free options are an additional \$2. pp

Sharing Style Menu



Main

SHREDDED LAMB / ROASTED GARLIC / SALTED LEMON / ALMOND + PEAR ROQUETTE SALAD / TOMATO LAMB JUS
BEEF STEAK; PAN-FRIED / MUSHROOM KETCHUP / ROASTED GARLIC BUTTER / BEET COULIS
SMOKED & ROASTED PORK BELLY / KOMBUCHA GRAPE + APPLE SALAD / PUFFED CRACKLE / SHERRY VINEGAR GLAZE
STEAMED MARKET FISH / COS LETTUCE GAZPACHO / BEURRE BLANC / PICKLED COURGE
TURMERIC + GINGER YOGHURT CHICKEN THIGH / CHIPOTLE WHITE BEAN HUMMUS / ROASTED PEPPER + CORIANDER
SALSA / CASHEW CRUMB

Side

ROASTED NEW POTATOES / GARLIC / ROSEMARY (GF, DF, V)
WHIPPED AGRIA POTATOES / CREAM CHEESE / DIJON MUSTARD (GF, V)
POTATO PRESS / CREAM / THYME / SWISS CHEESE (GF, V)
STEAMED VEGETABLES / LIGHT SOY / GINGER / SPROUTS (GF, DF, V)
HOT SEASONAL VEGE; ACCORDING TO THE SEASON / SALTED BUCKWHEAT CRUMBLE / SALSA VERDE (GF, DF, V)
HONEY SESAME CARROTS; BROWN BUTTER GLAZE (GF, V)

Salad

GREEN LEAF SALAD / TOASTED PUMPKIN SEEDS / RASPBERRY KOMBUCHA DRESSING (GF,DF)
AGRIA POTATO SALAD / FETA MAYO / BABY SPINACH / BLACK OLIVES (GF, V)
TERRACE SLAW / TOFU MISO DRESSING / SESAME / RICE NOODLES / SHOOTS (GF, DF, V)
SEASONAL VEGETABLE SALAD / MUSTARD SEED DRESSING / SOY ALMONDS(GF, DF, V)
ROASTED BALSAMIC BEET SALAD / CRUMBLD GOAT CHEESE / ROQUETTE / ZA'TAAR (GF, DF, V)
BEAN SALAD / ROASTED BACON / SALTED LEMON DRESSING / MARINATED VEGETABLE (GF, DF)
FREEKEH & BLACK BARLEY / ROASTED CAULIFLOWER / PICKLED RED
CLASSIC CAESAR / COS LETTUCE / HOUSE SMOKED BACON / GARLIC CROUTONS / SHAVED PARMESAN / FREE RANGE
EGG / CAESAR DRESSING

Dessert Platter

CHOCOLATE BROWNIE / RASPBERRY MASCARPONE / COCOA
BLACKBERRY LAMINGTONS / VANILLA / CRÈME FRAICHE
ALMOND PANNA COTTA / CHOC CLUSTERS / FRANGELICO SYRUP

-The above desserts will be chefs selection on the day

PLEASE CHOOSE THREE MAINS, TWO SIDES + TWO SALADS

CHEFS SELECTION OF THREE DESSERTS

-The above menu is based on availability and the changing seasons

-Dessert is chefs selection

Plated Menu



Entree

MILD CHILLI PRAWNS; PICKLED CUCUMBER / COCONUT VINEGAR RED RICE / LIME LEAF / CORIANDER SPROUTS (GF, DF)

SMOKED PORK; ROLLED / PEPPER / PAPRIKA / FENNEL REMOULADE / CARROT GINGER JAM / PUFFED CRACKLE (GF)

GOATS CHEESE MOUSSE; BEETROOT JAM / KOMBUCHA SYRUP ROASTED CARROT SALAD / ROSEMARY ALMOND CRACKER

CAESAR SALAD; DESONSTRUCTED / TORCHED COS / PARMESAN CRISP / BACON CRUMB / CROUTE SHAVINGS / FREE RANGE EGG / HOUSE MADE CAESAR DRESSING

SEASONAL VEGAN ENTREE; SEASON'S BEST PRODUCE / PICKLED / ROASTED / BUCKWHEAT / SEA SALT CRUMB / MEDJOOOL DATES / GARDEN HERBS / FLOWERS

Main

BEEF RUMP; SLOWLY COOKED OVERNIGHT / SERVED MEDIUM / MUSHROOM KETCHUP / ONION PETALS / RED WINE REDUCTION / JUS / FETA AGRIA WHIP (GF)

CHICKEN BREAST; SALT AND SPICE ROASTED / OLIVE OIL & KALAMATA RICE / RICH CHICKEN CRÈME / DUKKAH KALE CRISP

LAMB; ROASTED GARLIC / PRESERVED LEMON / GRILLED SEMOLINA POTATO DUMPLING / TOMATO THYME COULIS

FISH; MARKET FISH / STEAMED OR PAN FRIED ACCORDING TO SPECIES / SALSA ROMAINE / BLACK BARLEY / SHREDDED LEAF SALAD / RAISIN VINAIGRETTE

SEASONAL VEGAN MAIN; WHITE BEAN & CHIPOTLE PUREE / SESAME GREEN BEANS / CAULIFLOWER ZA'TAAR CRUMB / POMEGRANATE MOLASSES DRESSING

-OUR MAIN COURSES ARE SERVED WITH A SHARING VEGE SIDE & SALAD TO THE CENTRE OF THE TABLES

Dessert

CHOCOLATE MOUSSE CAKE / ALMOND SPONGE / DUTCH COCOA / RED WINE / BERRY FOAM (GF)

VANILLA CRÈME CARAMEL / PEANUT BRITTLE / MILK CHOCOLATE / FRANGELICO GANACHE / SALTED CARAMEL (GF)

STRAWBERRY FROZEN PARFAIT / POPPY SEED CREAM / STRAWBERRY CIDER COULIS (GF)

BRIOCHE DOUGHNUT / FRANGELICO + ALMOND PANNA COTTA / MUSCOVADO NUT DUKKAH / BLACKBERRY JELLY

APPLE WALNUT FILO / LEMON SYRUP / POPPY SEED / APPLE SALAD / HONEY CUSTARD

SET THREE COURSE;

SET ENTREE, SET MAIN AND SET DESSERT

ALTERNATE DROP;

SET ENTREE, ALTERNATE DROP MAIN AND SET DESSERT

CHOICE MAIN;

SET ENTREE, CHOICE MAIN AND SET DESSERT

CHOICE THREE COURSE;

CHOICE OF TWO ENTREES, CHOICE OF TWO MAIN , CHOICE OF TWO DESSERT

-The above menu is based on availability and the changing seasons

Buffet Menu



Main

BLACK BEAN BEEF / POTATO NOODLE SALAD / SHREDDED SEASONAL VEGETABLES / GINGER SOY DRESSING / SHOOTS
SMOKED 24HOUR BEEF BRISKET / PAPRIKA & SICHUAN SPICED / SOUR MUSTARD REDUCTION
CHIPOTLE PORK / SWEET ONION CIDER JUS / CRISP APPLE POPPY SEED SLAW
PUMPKIN CAULIFLOWER CURRY / HOUSE GARAM MASALA / TOASTED FENUGREEK LEAVES / STEAMED BASMATI RICE
ROASTED YOGHURT CHICKEN THIGH / CAPER SPINACH SALAD / RICH CHICKEN CREAM
PULLED LAMB SHOULDER / ROQUETTE PARMESAN SALAD / TOASTED ALMONDS / TOMATO LAMB JUS
WHITE MARKET FISH / TURMERIC TOFU DRESSING / ICEBERG GAZPACHO / RADISH SALAD

Carvery

HAM SIRLOIN / HONEY BROWN SUGAR / MUSTARD GLAZE
BEEF SCOTCH / SLOW COOKED / ALE / GREEN PEPPER
LAMB LEG / OVERNIGHT / PRESERVED LEMON / ROSEMARY / GARLIC
PORK SCOTCH / CIDER MARINATED / GOLDEN SYRUP GLAZE

Side

ROASTED NEW POTATOES / GARLIC / ROSEMARY (GF, DF, V)
WHIPPED AGRIA POTATOES / CREAM CHEESE / DIJON MUSTARD (GF, V)
POTATO PRESS / CREAM / THYME / SWISS CHEESE (GF, V)
STEAMED VEGETABLES / LIGHT SOY / GINGER / SPROUTS (GF, DF, V)
HOT SEASONAL VEGE; ACCORDING TO THE SEASON / SALTED BUCKWHEAT CRUMBLE / SALSA VERDE (GF, DF, V)
HONEY SESAME CARROTS; BROWN BUTTER GLAZE (GF, V)

Salad

GREEN LEAF SALAD / TOASTED PUMPKIN SEEDS / RASPBERRY KOMBUCHA DRESSING (GF,DF)
AGRIA POTATO SALAD / FETA MAYO / BABY SPINACH / BLACK OLIVES (GF, V)
TERRACE SLAW / TOFU MISO DRESSING / SESAME / RICE NOODLES / SHOOTS (GF, DF, V)
SEASONAL VEGETABLE SALAD / MUSTARD SEED DRESSING / SOY ALMONDS(GF, DF, V)
ROASTED BALSAMIC BEET SALAD / CRUMBLLED GOAT CHEESE / ROQUETTE / ZA'TAAR (GF, DF, V)
BEAN SALAD / ROASTED BACON / SALTED LEMON DRESSING / MARINATED VEGETABLE (GF, DF)
FREEKEH & BLACK BARLEY / ROASTED CAULIFLOWER / PICKLED RED
CLASSIC CAESAR / COS LETTUCE / HOUSE SMOKED BACON / GARLIC CROUTONS / SHAVED PARMESAN / FREE RANGE EGG / CAESAR DRESSING

Dessert Platter

CHOCOLATE BROWNIE / RASPBERRY MASCARPONE / COCOA
BLACKBERRY LAMINGTONS / VANILLA / CRÈME FRAICHE
ALMOND PANNA COTTA / CHOC CLUSTERS / FRANGELICO SYRUP
-The above desserts will be chefs selection on the day

PLEASE CHOOSE TWO MAINS, ONE CARVERY, TWO SIDES + TWO SALADS
CHEFS SELECTION OF THREE DESSERTS

Dessert Menu



Dessert Platters

CHOCOLATE BROWNIE / RASPBERRY MASCARPONE / COCOA
LEMON CURD TARTLETS / TORCHED MERINGUE
DARK CHOCOLATE SMORES / BURNT HOUSE-MADE MARSHMALLOW
OPEN MACRON / SALTED CARAMEL / POPCORN
BLACKBERRY LAMINGTONS / VANILLA / CRÈME FRAICHE
COFFEE PANNA COTTA / CHOC CLUSTERS / FRANGELICO SYRUP
FRESHLY SLICED SEASONAL FRUIT / HONEY MASCARPONE

Dessert Station

SEASONAL FRUIT CRUMBLE / BROWN SUGAR / CUSTARD
STRAWBERRY YOGHURT CHEESECAKE / BERRY JELLY
CHOCOLATE BROWNIE / RASPBERRY MASCARPONE / COCOA NIBS
BLACKBERRY LAMINGTONS / VANILLA / CRÈME FRAICHE
COCONUT WHIP CUP / MELON SALAD / VANILLA SYRUP
KIWI AS CARAMEL SLICE / WHITE CHOCOLATE / GANACHE
FRESHLY SLICED SEASONAL FRUIT / HONEY MASCARPONE

Plated Dessert

CHOCOLATE MOUSSE CAKE / ALMOND SPONGE / DUTCH COCOA / RED WINE / BERRY FOAM (GF)
VANILLA CRÈME CARAMEL / PEANUT BRITTLE / MILK CHOCOLATE / FRANGELICO GANACHE / SALTED CARAMEL (GF)
STRAWBERRY FROZEN PARFAIT / POPPY SEED CREAM / STRAWBERRY CIDER COULIS (GF)
BRIOCHE DOUGHNUT / FRANGELICO + ALMOND PANNA COTTA / MUSCOVADO NUT DUKKAH / BLACKBERRY JELLY
APPLE WALNUT FILO / LEMON SYRUP / POPPY SEED / APPLE SALAD / HONEY CUSTARD

WEDDING CAKE

SLICED AND SERVED ON PLATTERS	\$5.	PP
INDIVIDUALLY PLATED WITH BERRY COULIS AND CREAM	\$7.5	PP
TEA AND COFFEE	\$3.5	PP

AM / PM TEA MENU



Savoury Items

HOUSE MADE BABY PIES; BEEF AND CHEESE OR CREAMY CHICKEN (VEGETARIAN OPTION AVAILABLE)	\$5.5 PP
MINI BURGERS; SHREDDED BRISKET AND MUSTARD SLAW OR MILD SIRACHA PORK, SOUR PICKLES AND CRÈME FRAICHE	\$5.5 PP
FILO PARCELS; FENNEL, KUMARA, CHEDDAR AND HOUSE RELISH (V)	\$5.5 PP
DAILY VEGE QUICHE; PARMESAN, RICOTTA AND SPINACH (V)	\$5.5 PP
HOISIN SAUSAGE ROLLS; PORK AND HOISIN SPICE	\$5. PP
ROASTED CHICKEN SKEWERS; YOGHURT, HERBS AND SALTED LEMON (GF)	\$5. PP
FRESH ROLLS; -PEPPERED BEEF, ONION JAM, SWISS CHEESE, ROQUETTE	\$7.5 PP
-CAESAR ROASTED CHICKEN, BACON MAYO, EGG, COS LETTUCE AND PARMESAN	\$7.5 PP
-BACON BREAKFAST BAP, AIOLI AND RELISH (SERVED COLD)	\$7.5 PP
-BALSAMIC MUSHROOM, HERB BUTTER, PICKLED VEGE AND BABY SPINACH (V)	\$7.5 PP
DAILY WRAPS; -PULLED CHIPOTLE PORK, CARROT CUMIN SALAD, AND SPINACH	\$7.5 PP
-LEMON CHICKEN, ICEBERG, PICKLED CUCUMBER, COTTAGE CHEESE, PAPRIKA	\$7.5 PP
-VEGE BURRITO WITH EGG, CHUTNEY, SWISS CHEESE AND SPINACH (V)	\$7.5 PP

Sweet Items

TK DAILY SCONES; SAVOURY OR SWEET AVAILABLE -ASK FOR DAILY SELECTION	\$5. PP
BIRCHER MUESLI POTS FRESH FRUIT AND HONEY YOGHURT	\$5. PP
FRESHLY BAKED MUFFIN DAILY SWEET MUFFIN SELECTION	\$5. PP
TK COOKIE SALTED PEANUT AND DARK CHOCOLATE OR DATE, GINGER AND ORANGE	\$4. PP
SWEET ASSORTMENT A DAILY ASSORTMENT OF SEASONAL FRESHLY BAKED CAKES AND TREATS	\$6. PP

*MINIMUM ORDER OF 6 PIECES PER ITEM FOR THE ABOVE MENU SELECTIONS

Catering Packages

-ALL MADE CHEFS SELECTION USING FRESH, LOCAL INGREDIENTS

AM OR PM TEA (ONE SWEET AND ONE SAVOURY ITEM)	\$10. PP
WORKING LUNCH (TWO SAVOURIES, FILLED ROLL OR WRAP AND SWEET ITEM)	\$22. PP
HALF DAY CATERING PACKAGE (AM OR PM TEA WITH LIGHT LUNCH)	\$30. PP
FULL DAY CATERING PACKAGE (AM TEA, LIGHT LUNCH AND PM TEA)	\$40. PP
TEA AND COFFEE STATION	\$3.5 PP

LUNCH BOX MENU



Individual Lunch Boxes

- ALL LUNCH BOXES ARE PACKAGED INDIVIDUALLY AND WRAPPED IN ECO-WARE PACKAGING
- MINIMUM OF THREE LUNCHES PER ORDER

CLASSIC LUNCH BOX; FRESHLY MADE ROLL, SAVOURY ITEM, SWEET ITEM, FRUIT CUP	\$23. PP
SUPERFOOD LUNCH BOX; FRESH SALAD BOWL, DAILY WRAP, PROTEIN BALLS, FRUIT CUP	\$27. PP
VEGGIES LUNCH BOX; ALL VEGETARIAN- SALAD BOWL, DAILY WRAP, SWEET ITEM, FRUIT CUP	\$22. PP
FOODIES LUNCH BOX; GOURMET FOODIE LUNCH - 4 ITEMS OF CHEFS PREMIUM SELECTION	\$29. PP
BREKKIE BOX; BREKKIE WRAP, MUESLI CUP WITH YOGHURT, SWEET ITEM	\$20. PP
KIDDIES BOX; FRESH CHILDREN'S SAMMIE, CHEESE + VEGE STICKS, FRUIT CUP	\$12. PP
ALMIGHTY JUICE RANGE OR BOTTLED WATER; -APPLE AND ORANGE -FRESH APPLE AND GUAVA -LIME, BASIL AND BEET, -BLACKCURRANT AND GINGER -CARROT, ORANGE AND TURMERIC -NZ PURE WATER	\$5. PP

TERMS

- Prices include GST
- The above menu is based on availability and the changing seasons
- Gluten Free / Dairy Free options are an additional \$2. pp
- Collection from Terrace Kitchen is free of charge
- Free delivery in the CBD for orders over \$180.00 or a \$30.00 delivery fee will apply

Ready to book or further questions?

Please contact us.