BREAKFAST, MORNING & AFTERNOON TEA

Minimum ten per item

Sweet items

Sweet bites **$4.00**

Assorted mini fruit danish & croissants
Peanut butter banana bread
Breakfast cakes - parmesan & sour cream *(gluten free)*
Chewy granola bars *(gluten free, dairy free, vegan)*
Date & hazelnut bliss balls *(gluten free, dairy free, vegan)*
Fresh fruit skewers

Sweet muffins **$4.00**

Lemon, chia seed & ricotta
Banana & coconut
Bircher muesli
Passionfruit cheesecake
Chocolate fudge

Sweet waffles **$4.50**

Banana, pecan & caramel
Lemon ricotta cheesecake
French brioche with maple syrup

Breakfast mini cups **$4.50**

Banana & honey mousse, strawberries *(gluten free)*
Fresh fruit cups
Chia seed pudding, fruit, coconut *(gluten free, vegan)*
Granola, fruit compote & yoghurt *(gluten free)*

Savoury items

Savoury bites **$4.50**

Bacon & egg tarts
Roasted cherry tomato & feta tarts *(vegetarian)*
Caramelised onion & cheese scones *(vegetarian)*
Breakfast toasties: Ham/cheese, Tomato/cheese (half)

Savoury muffins **$4.00**

Cheddar & chive *(vegetarian)*
Bacon, cheese & mustard
Roasted zucchini & parmesan *(vegetarian)*

Savoury waffles **$4.50**

Potato roesti with smoked salmon *(gluten free)*
Corn & bacon with avocado salsa *(gluten free)*
Buckwheat & avocado smash *(gluten free, vegetarian)*
Crispy tofu, avocado salsa *(gluten free, vegan)*

Mini sliders **$5.50**

Smoked salmon & horseradish cream
Avocado, feta & basil oil *(vegetarian)*
Bacon & scrambled egg

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CAKES

Mini Cakes & Sweet Things

Minimum 10 per serve ..... **$3.50 ea**

Sticky ginger teacake, brown sugar icing
Single origin chocolate brownie *(gluten free)*
Brulée lemon tart
Pecan & white chocolate blondie
Orange, yoghurt & cardamom cake
Blueberry almond slice *(gluten free)*
Almond friand with confit berries
Fruit tart with creme patisserie
Maple almond bliss balls *(gluten free, dairy free, vegan)*
Passionfruit & white chocolate puff
Homemade scones with jam & cream ($5.00)
Hazelnut & ricotta torta
Apricot & mandarin amaretti *(gluten free)*
Coconut & cranberry macaroon *(gluten free)*
Chocolate ganache tart

EVERYDAY

Minimum ten rounds

Sandwiches, mini rolls & wraps

Per round, our selection **$8.80**

Per round, your selection **$10.50**

Poached chicken, rocket & mayonnaise
Double-smoked ham, cheese & grain mustard
Rare roast beef, semi-dried tomatoes & Dijon mustard
Tuna, red pepper & mayonnaise
Chicken schnitzel, cos lettuce & mayonnaise
BLT, bacon, lettuce & tomato
Turkey, swiss cheese & cranberry
Pastrami, cheese, pickles & dijon mustard
Smoked salmon, horseradish, capers & rocket
Devilled egg & cos lettuce *(vegetarian)*
Sweet potato fritter, kasoundi & hummus *(vegan)*
Garden salad, cheddar & beetroot relish *(vegetarian)*
Californian - salad, avocado, whipped tofu *(vegan)*

Serving size:
– Sandwich: 4 points or 2 halves per serve
– Rolls: 1.5 per serve
– Wraps: 1 per serve, cut in half
– Gluten free sandwiches $11.50 each.

Some filliings available as ribbons, 3 per round $10.50
We are happy to discuss any other dietary requirements.

Savoury tarts **$4.50**

Bacon & egg
Roasted cherry tomato & feta *(vegetarian)*
Tuna, olive & red pepper
Caramelised onion & goats cheese *(vegetarian)*

Toasties

Per round **$12.50**

Bacon, fried free-range egg & BBQ sauce
Fresh mozzarella, pesto & tomato *(vegetarian)*
Proscuitto, mozzarella, semi-dried tomato & rocket
Tuna, red pepper & tasty cheese
Meatballs, cheddar, spinach & tomato sugo
Chicken schnitzel, sugo & melted cheese
Fried egg, caramelised onion, garlic aioli *(vegetarian)*
Mozzarella, jalepeno & semi dried tomato *(vegetarian)*

Sliders **$6.80**

Smoked salmon & horseradish cream
Bacon, lettuce & tomato
Sautéed mushroom & taleggio cheese *(vegetarian)*
Avocado, feta & basil oil *(vegetarian)*
Bratwurst, smoked mozzarella & caramelised onion
Pulled pork, mustard & apple
Tempura tofu, zucchini, Kewpie mayonnaise *(vegetarian)*
Herb-crumbed Trevally & tartare sauce
Slow-roasted lamb & caramelised onion
Karaage chicken & slaw
Lamb kofta & tzatziki

Beverages

Organic orange juice, 2L **$12.00**
Organic apple juice, 2L **$12.00**
San Pellegrino mineral water, 750ml **$6.00**
Wild natural juices, 350ml **$5.00**
Bottled Australian spring water, 600ml **$4.00**
Flavoured mineral water, 330ml **$5.00**
Coffee & tea, call to discuss your requirements .....

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ALL DAY

Minimum ten serves per item

Salads, per serve $7.50

Served on share platters or individual cups

Cumin-spiced cauliflower, fried lentils & yoghurt
Black barley, cranberry, labne & almond
Beetroot, pomegranate, apple & walnut
Roasted sweet potato, harissa, chickpea & spinach
Crisp greens, sugar snaps & herbs
Classic Caesar
Roast potato with honey mustard dressing
Green tea soba noodle, edamame & sesame
Eggplant, quinoa, almond & feta
Super green kale, basil, avocado & pistachios
Blackbean, corn & avocado
Panzanella-heirloom tomatoes, basil, croutons
Chargrilled broccoli, zucchini & pea
Thai glass noodles, cucumber, coriander & tomato
Add: Roast chicken, beef or preserved tuna **$2.50**
Smoked or seared salmon **$3.50**
Meal-sized salads $12.50.

Savoury bites

Spinach & cheese triangles *(vegetarian)* **$5.00**
Game pies with tomato relish **$5.00**
Spicy lamb filo, pinenuts & pomegranate **$5.00**
Chicken, leek, bacon & mushroom pies **$5.00**
Beef & Guinness sausage roll, tomato sauce **$5.00**
Smoked fish pies **$5.00**
Chickpea & quinoa fritters *(gluten free, vegan)* **$5.00**
Zucchini vegetable cakes *(gluten free, vegetarian)* **$5.00**
Vegetable crudites, whipped tofu *(gf, vegan)* **$5.00**
Smashed pea falafel *(gluten free, vegan)* **$5.00**

Spikes, per serve $7.90

Karaage chicken & sesame mayonnaise
Herb-crumbed trevally & tartare sauce
Mediterranean vegetable & haloumi *(gf, vegetarian)*
Teriyaki salmon *(gluten free)*
Chipotle chicken *(gluten free)*
Squid & chorizo & lime aioli *(gluten free)*
Lamb kofta & cumin yoghurt
Tandoori beef & raita *(gluten free)*
Crispy fried soy & ginger tofu *(gluten free, vegetarian)*

Mini rice paper rolls, assorted*

Tiger prawn & green mango **$5.60**
Satay chicken & cucumber **$4.80**
Egg omelet & avocado *(vegetarian)* **$4.80**
Sauteéd mushroom & tofu *(vegan)* **$4.80**
Roast duck & banana flower **$5.60**
Sashimi tuna **$5.60**
**Minimum 30 serves, 15 serves per filling*

Cheese Board *(minimum 10 serves)* ..... *each* **$12.50**

A selection of perfectly ripe local & imported cheese served with a variety of breads & crackers, quince paste, dried fruit & nuts

Antipasto *(minimum 10 serves)* ..... *each* **$12.50**

Salami, prosciutto, olives, char-grilled vegetables, spicy lamb sausages tortilla, hummus & bread

Fresh fruit

Fresh fruit skewers ..... *each* **$4.00**
Fresh fruit platter *(minimum 10 serves)* ..... *each* **$7.50**

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BOARDROOM LUNCHES

Minimum 15 serves

We love putting on a spread! Talk to us about cutomiing a boardroom lunch or dinner for you. Our accomplished chefs can prepare a buffet to be dropped in to your office, or can be on-site to serve up for a more formal occasion.

Sample menu 1

Per head **$29.00**

Antipasto selection
House-made premium veal lasagne, fresh tomato sugo
Crisp greens, sugar snaps & herb salad
Rustic bread and butter

Sample menu 2

Per head **$39.00**

Free-range lamb cutlets, crispy herb crust
Chicken involtini, smoked mozzarella & prosciutto
Chargrilled broccoli, zucchini & pea salad
Beetroot, pomegranate, apple & walnut salad
Boulangere potatoes
Bread and butter

48 hours notice. Delivered on platters, ready to serve buffet-style. Where appropriate, we can deliver food on oven-ready trays for reheating. Cheese, fruit & dessert are optional extras. We can arrange chefs, food and beverage servers if required. Cutlery, crockery and linen are not included but can be provided, hire costs apply.

CANAPÉS

Minimum 25 pieces each

Cold

Per piece **$5.00**

Peking duck in a lettuce cup *(gluten free)*
Caesar salad tart
Green pea & ricotta crostini *(vegetarian)*
Rare roast beef & paté on puff pastry
Parmesan crisps with prawn & avocado *(gluten free)*
Chicken mayonnaise ribbon sandwich
Prawn cocktail mini slider - $6.80
Smoked salmon & horseradish choux pastry
Porcini mushroom tart *(vegetarian)*
Spring green tarts with parmesan cream *(vegetarian)*
Smoked trout mousse on black sesame *(gluten free)*
Mini rice paper rolls *(see Page 5)*
Squid ink tapioca crisps with tuna tataki *(gluten free)*

Warm

Per piece **$5.00**

Mini game pie, beetroot chutney
Spicy lamb filo, pinenuts & pomegranate
Mini spikes *(select canape versions of our Spikes, Page 4)*
Herb-crusted fish finger
Squid & chorizo skewer with lime aioli *(gluten free)*
Bao with crisp pork, Sriracha mayonnaise & slaw
Mini chicken, leek, bacon & mushroom pie
Tuna & piquillo pepper empanada
Chilli corn fritter *(vegetarian)*
Arancini of prosciutto & mozzarella
Arancini of pea & Fontina cheese *(vegetarian)*
Haloumi & mint filo parcel *(vegetarian)*
Mini sliders *(select mini versions of our Sliders, Page 3)* - $5.50
Mini beef & Guinness sausage rolls
Fried artichoke hearts with prosciutto & cheese
Brandade croquettes
Thai fish cakes, chilli dipping sauce *(vegetarian)*
Cheese & Jalapeno empanada *(vegetarian)*

SUPPER BOWLS

Minimum 25

Per bowl.....$15.00

Patatas bravas with paprika mayonnaise *(vegetarian)*
Slow-cooked lamb shoulder, ancient grain salad
Pulled pork, chipotle, black bean salad
Red duck curry, coconut rice
Orecchiette with peas, pancetta, mint & parmesan
Crisp sweet pork belly salad with noodles & thai basil

DESSERT CANAPÉS

Minimum 25

Per canapé.....$6.00

Pedro Ximinez tiramisu
Lemon brulée & lavender tarts
Coconut & palm sugar mini cheesecakes
Dark chocolate mousse cups with honeycomb
Campari & blood orange jellies with marscapone cream
Eton mess (smashed meringue, berries, cream)

BEVERAGE PACKAGES

Minimum twenty

#1 The Starting Gate ..... One Hour: $20

$7 per person per hour following. Please select three.

The fruit for these wines is sourced from various pristine, hand-tended vineyards in South Australia. Only the best fruit is selected by multi award winning wine maker, Peter Dawson.

Growers Gate Sparkling Brut
Growers Gate Sauvignon Blanc
Growers Gate Chardonnay
Growers Gate Cabernet Sauvignon
Growers Gate Shiraz
Local beer
Soft drinks

#2 Local Heroes ..... One Hour: $30

$7 per person per hour following. Please select three.

This selection is sourced entirely form Victorian vineyards. We make great wines in the state and we like to keep those wine miles down.

B Minor Blanc de Blancs, Cuvee Sparkling – Grampians
Punt Road, Pinot Gris – Yarra Valley
Shadowfax, Sauvignon Blanc – Macedon
Ros Ritchie, Chardonnay – Mansfield
Fighting Gully Road, Rose - Beechworth
Seville Estate 'Barber' Pinot Noir – Yarra Valley
Balgownie 'Black label' Cabernet – Bendigo
Dalwhinnie 'Mesa' Shuraz - Pyrenees
Beer, brewed in Melbourne, Soft drinks

#3 Cult ..... One Hour: $40

$10 per person per hour following. Please select five.

These wines are being poured in Melbourne's coolest wine bars and restaurants.

Andre Delorme, Cremant de Bourgogne - France
Stift Göttweig Messwein Grüner Veltliner - Austria
Inkwell Viognier - McLaren Vale
Vino Athletico, Chardonnay - Macedon
Onannon, Pinot Noir - Mornington Peninsula
Head 'The Contrarian' Shiraz - Barossa
SC Pannell, Tempranillo Touriga - Adelaide Hills
Beer: Napoleone Brewers, Helles Lager - Yarra Valley
Soft drinks

#4 Classic ..... One Hour: $50

$10 per person per hour following. Please select five.

A selection of the best known varietals by region, by well known producers - hands down classics.

Stefano Lubiana, Brut Reserve - Derwnt Vally
Grosset 'Springvale' Riesling - Clare Valley
Geoff Weaver, Sauvignon Blanc - Adelaide Hills
Seville Estate, Chardonnay - Yarra Valley
Farr Rising, Pinot Noir - Geelong
Glaetzer, Bishop Shiraz - Barossa
Cullen, Cabernet Merlot - Margaret River
Beers: Imported & Craft
Soft drinks

#5 Work With Me ..... POA

Formerly a sommelier of 25 years, our director Jane Semple can tailor a package to suit your every whim.

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TERMS & CONDITIONS

Orders can be placed directly by telephone on (03) 9081 2833; or via email: eat@goodiegroup.com

A minimum of 24 hours is usually required for orders. If you have an urgent requirement please get in touch with us, we can often make things happen. A VIP surchage will apply for late orders. A minimum of 48 hours is required for boardroom events.

We deliver between 8:00am and 5:00pm weekdays. Deliveries can be requested outside these hours, including weekends, additional charges may apply. Delivery is included for CBD orders over $150. Orders under $150 will attract a $25 delivery fee (delivery fees are waived for Platinum clients). Cancellation charges will apply when your catering order has been confirmed and where we have incurred costs.

Food is generally delivered on platters or boxes ready to serve. Collection of platters and boxes is usually scheduled for same day or next business day. Please have all serving ware accounted for and ready for collection. Losses will be invoiced at replacement cost.

We can cater for most dietary requirements (when required to be boxed and labelled separately a small surcharge applies).

Payments for all orders must be made prior to delivery unless you are an approved account holder. Payment methods include Visa, Mastercard, Amex (fees apply) and EFT.

All prices are exclusive of GST.

Food Safety: All food should be stored safely and, if not refrigerated below 5C, or heated above 65C, consumed within 2 hours of delivery. After 2 hours, all food not consumed can be refrigerated for later consumption. Any food not consumed within 4 hours cannot be refrigerated or reheated and must be disposed of.