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SETTLEMENT

ON QUAY

Catering Menu

For Orders Please email to info@settlementonquay.com.au
or call us 9241 4010

Morning Tea

- muffins \$4ea
- mixed pastries (danishes & croissants) \$3ea
- fruit platters sml \$20 med \$35 lrg \$50
- mini ham & cheese croissant \$4ea
- mini cheese & tomato croissant \$3.5ea
- mini quiches \$3ea minimum of 12 (selection of ham semi dried tomato bocconcini, roast mushroom feta caramelised onion, chicken avocado roast capsicum & grilled veggie, parmesan)
- mini pies \$3ea
- mini sausage rolls \$3ea
- bacon & egg muffin \$4
- veggie omelette muffin \$4

Lunch

- Sandwiches on helgas & wrap \$6.5ea or sourdough & baguette \$9ea
- selection of-
 - Ham seeded mustard bocconcini semidried tomato
 - Poached Chicken avocado roast capsicum spinach & aioli
 - Prosciutto rocket tomato bocconcini and basil
 - Corn beef braised cabbage mustard parmesan and pickles
 - Grilled roast capsicum feta hummus and spinach
 - Salami Grilled eggplant spinach tomato and Feta
 - Roast Mushroom Caramelised Onion Feta & Rocket

Hot Food \$5ea

- Chicken Kebabs mint yoghurt & pita bread
- Salmon kebabs ginger & shallot
- Veggie Kebabs mint yoghurt & pita bread
- Spinach & Cheese triangles
- Cheese & Beef Sliders
- Fried Chicken & Coleslaw Sliders
- Spicy Buffalo wings & lime aioli sauce (2per serve)
- Fish Cocktails & chips with homemade tartare sauce
- Grilled Salmon avocado salsa tortillas
- Grilled Chicken & avocado salsa tortillas
- Porcini Mushroom Arancini with Aioli

Salads Individual \$12 for group \$45

- Grilled Chicken and Haloumi Salad quinoa, honey roast butternut, kale, roast capsicum, haloumi, grilled asparagus with Citrus dressing (gf)
- Slow Cooked Pulled Lamb and Ancient Grain Salad, dukkah, ancient grains, Feta , cucumber, cherry tomato eggplant & harissa yoghurt
- Cured Salmon Salad Baby endive blood orange heirloom beetroot pomme granite goat cheese and citrus dressing (gf)
- Asian Spiced Pulled Pork Salad Soba noodles caramelized pear snow peas capsicum crispy enoki with coriander and lime dressing
- Roast Pumpkin & Feta Salad spinach caramelized walnuts and basil dressing

Cheese, Cold Meat & Mezze Boards

small \$35(3-5 People) regular\$60 (6-10) Large \$90 (12-15) Party Size \$180 (25-30)

- Fruit & Cheese – Seasonal Fruit, Double Brie, Gorgonzola, Goat Cheese, Vintage Cheddar, Quince paste, Lavosh, Dried Fruit and Nuts
- Mezze Platters- Homemade Dips (tzatziki, babaganoush, hummus) marinated olives, mixed marinated veg grilled pita bread
- Cold meats- Prosciutto, Salami, Double Smoked Ham, Oven Roast Turkey, Corned Beef, pickles, mustard, cranberry sauce, braised cabbage & roast capsicum

Orders to be placed before 3pm the day before please