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## Grab 'n' go lunch boxes | \$25 per box | Minimum 10 boxes

### Sandwich box

Crudites and dips: two dips with seasonal vegetable crudites and pickled vegetables

Egg, lettuce and chilli mayo

Mortadella and provolone cheese

Individual berry and panna cotta trifle

### Grazing box

Crudites and dips: two dips with seasonal vegetable crudites and pickled vegetables

Charcuterie selection: salami, mortadella, capocollo

Woodside Dairy camembert, pear paste, lavosh

Fresh fruit salad

Individual berry and panna cotta trifle

## Grab 'n' go catering | Minimum order \$300 | 72 hours notice

*Please enquire for delivery, utensils, cutlery and crockery, set up and pack down options*

Tea and filtered Kindred coffee station | 7pp for 3 hours | 12pp for 8 hours

Topped focaccia 30 (minimum two per order)

Potato waffles 6 (minimum 5 per order)

Cheese board: three local cheeses, fruit, nuts, preserves, crackers and focaccia 140

Charcuterie board: three cured meats, pickles, crudites and olives 140

Seasonal fruit platter 120

20 x gluten free brownies 80

20 x triple chocolate salted cookies 80

Portioned lemon syrup and blueberry cake 80

20 x vegan bliss balls 60

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# WILDERNEST



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## Morning or afternoon tea | \$25 per guest | Minimum 20 guests

Filtered Kindred coffee, tea selection, orange juice and water

Individual yoghurt, berry and granola trifles

Seasonal fruit platter

Muffins, mini escargot, mini ham and cheese croissants

## Buffet lunch option 1 | \$50 per guest | Minimum 40 guests

Salt and pepper free range chicken, lemon and herbs

12-hour lamb shoulder and peperonata

Eggplant parmigiana

Roast potatoes and herb salt

Carrots cooked in honey and thyme

Green leaf salad, pickled shallot and mustard vinaigrette

## Buffet lunch option 2 | \$65 per guest | Minimum 40 guests

*All option 1 items plus the following:*

Osso Bucco and gremolata

Beetroot and feta salad

Farfalle salad, preserved tomato and chilli aioli

## Buffet add ons

Dessert: chocolate tart, crème fraîche and honeycomb 9pp

Dessert: vanilla semifreddo and shortbread crumb 9pp

Cheese: three local cheeses, fruit, nuts, preserves, focaccia and gluten free crackers 12pp

Charcuterie: four cured meats, pickles, crudites and olives 15pp

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# WILDERNEST



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## Cocktail function option 1 | \$60 per guest | Minimum 40 guests

Three small items: one vegetarian, one seafood, one meat

Three cheese and greens pasty with smoked tomato relish

Manchego croquette and lemon

Lamb skewer and BBQ onion

Three large items: one vegetarian, one seafood, one meat

Pumpkin and goat's cheese tart and fried sage

Crumbed garfish sando, iceberg lettuce and mayo

Kangaroo tail pie, muntrie preserve

## Cocktail function option 2 | \$90 per guest | Minimum 40 guests

Four small items: two vegetarian, one seafood, one meat

Three cheese and greens pasty with smoked tomato relish

Manchego croquette and lemon

Rare beef toast, pickled onion and yolk

Salt and vinegar potato waffle, salt bush and aioli

Five large items: one vegetarian, two seafood and two meat

Pumpkin and goat's cheese tart and fried sage

Crumbed garfish sando, iceberg lettuce and mayo

Kangaroo tail pie, muntrie preserve

King fish spring rolls, fermented chilli

Lamb skewer and BBQ onion

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# WILDERNEST



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## Cocktail function option 3 | \$120 per guest | Minimum 40 guests

Four small items: two vegetarian, one seafood, one meat

Three cheese and greens pasty with smoked tomato relish

Manchego croquette and lemon

Grass fed rump cap skewer, pickled onion and yolk

Salt and vinegar potato waffle, salt bush and aioli

Five large items: one vegetarian, two seafood, two meat

Pumpkin and goat's cheese tart and fried sage

Prawn roll, iceberg lettuce and mayo

Kangaroo tail pie, muntrie preserve

Lamb skewer and BBQ onion

King fish spring rolls, hot sauce aioli

## Cocktail function add ons

Dessert: chocolate tart, crème fraîche and honeycomb 9pp

Dessert: vanilla semifreddo and shortbread crumb 9pp

Cheese: three local cheeses, fruit, nuts, preserves, focaccia and gluten free crackers 12pp

Charcuterie: four cured meats, pickles, crudites and olives 15pp

## Grazing table option 1 | \$25 per guest | Minimum 50 guests

Including but not limited to: selection of topped focaccia and plain focaccia, crackers, cheese, charcuterie, preserves, fruit platter, crudites, pickled vegetables and dips, sweet items

## Grazing table option 2 | POA | Minimum 50 guests

Customised selection of cocktail function items served on a centralised grazing table

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