

Giles St Kitchen

CATERING MENU

HEALTHY | LOCALLY SOURCED | DELICIOUS

IF YOU REQUIRE A CUSTOM MENU PLEASE CONTACT GILES ST KITCHEN

www.gilesstkitchen.com.au catering@gilesstkitchen.com.au 02 6295 1363

74/71 GILES ST, KINGSTON, 2604





ALL PRICES INCLUDE GST

SMALL, FEEDS 2-4 | MEDIUM, FEEDS 8-10 | LARGE, FEEDS 10-15

BASIC PLATTER - SMALL \$60, MEDIUM \$150, LARGE \$220

- o 3 Types of Cheese Soft, Blue and Hard
- o 3 Types of Sliced Deli meats
- o Quince Paste
- o Australian Mixed Nuts
- o Crackers

PREMIUM PLATTER - SMALL \$75, MEDIUM \$180, LARGE \$260

- o 3 Types of Cheese Soft, Blue, and Hard
- o 3 Types of Sliced Deli meats
- o Ouince Paste
- o Australian Mixed Nuts
- o Crackers and Fresh Bread
- o House-Made Dip
- o Antipasto Vegetables
- o Pickles and Dried Fruit

ASSORTED PASTRIES PLATTER- THREE MILLS PASTRIES \$7/ITEM

- o Croissant
- o Almond Croissant
- o Pain au Chocolat
- o Danishes Apple, Sour Cherry, Rhubarb and Custard, Blackberry and Pistachio
- o Tarts Chocolate, Baked Cherry Cheesecake, Lemon Curd, Raspberry Jam and Almond Cream

ASSORTED SWEETS PLATTER - SMALL \$45, MEDIUM \$85, LARGE \$150

- o House-Made Cakes Brownies, Caramel Slice, Berry and Coconut Slice, and Vegan Slices
- o Fresh Fruit
- o Chocolate Covered Fruit and Nuts
- o Dried Fruit

GLUTEN FREE FRITTATA PLATTER - \$5.50/ITEM

- o Roast Vegetables with Basil and Cheddar
- o Smoked Salmon with Dill and Asparagus
- o Pumpkin with Goats Cheese and Caramelised Onion
- o Roast Chicken with Leek and Brie Cheese

SEASONAL FRUIT PLATTER - SMALL \$35, MEDIUM \$90, LARGE \$130

o Fresh Local Produce - Changes Depending On Availabilities

GILES ST KITCHEN

SMALL, FEEDS 2-4 | MEDIUM, FEEDS 8-10 | LARGE, FEEDS 10-15

PUFF PASTRY QUICHES PLATTER - \$6.50/ITEM

- o Roast Vegetables with Basil and Cheddar
- o Smoked Salmon with Dill and Asparagus
- o Pumpkin with Goats Cheese and Caramelised Onion
- o Roast Chicken with Leek and Brie Cheese

SALADS: SMALL \$40, MEDIUM \$70, LARGE \$90

- o Brown rice, charred corn kenels, spanish onion, tomatoes, corn chips, coriander w guacomole (Vegan, Vegetarian)
- o Stuffed squash with quinoa, chickpeas, semi dried tomatoes, spinach, and turkey, and balsamic dressing
- o Soba salad with cucumber, carrots, walnuts, coriander, and scallion dressing (Vegan)
- o Potato salad with green beans, chicken, bacon, spinach, and herbed mayo
- o Pasta salad with grilled capsicum, cherry tomatoes, roastsed nuts, rocket, basil, feta cheese, and red pesto

SANDWICHES (LARGE), MADE ON THREE MILLS SOURDOUGH-\$14 EACH (FEEDS 1-2)

GF OPTIONS AVAILABLE

- o Sliced corned beef, sauerkraut, rocket, swiss cheese w russian dressing
- o Turkey, Bacon, rocket, tomatoes w vegan aioli
- o Chicken, brie, baby spinach w cranberry relish
- o Ham, Tomato, rocket, Cheddar w Giles special sauce
- o Roasted cabbage, semi dried tomatoes, chickpeas w vegan pesto (Vegan)
- o Roasted sweet potatoes, avo, semi dried tomatoes, spanich onion, rocket w vegan aioli(Vegan)

PASTA - \$20/ITEM (FEEDS 3-5)

- o Lasagna
- o Eggplant Lasagna (Vegetarian)
- o Chicken Carbonara
- o Orecchiette, Gorgonzola (Béchamel), Pepper, Pumpkin, Cavolo Nero (Vegetarian)

WHOLE CHICKEN WITH GRAVY \$35/ITEM (FEEDS 3-5)

SLOW BRAISED LAMB SHOULDER \$45/ITEM (FEEDS 3-5)

FOR A CUSTOM MENU TO SUIT YOUR NEEDS PLEASE CONTACT GILES ST KITCHEN

As we use gluten, nuts etc. in our kitchen we cannot guarantee our food will be 100% allergen free.



