

## **CATERING MENU**

All food subject to season and supply availability

## FINGER FOOD/BUILD YOUR OWN PLATTER

Club sandwich	\$8
Vegetable frittata topped with capsicum relish GF/vegetarian	\$4 each
Beef sausage roll	\$3.50 each
Vegan sausage roll	\$4.50 each
Rosti topped with grilled chorizo or vegetarian option GF	\$4
Bilini topped with cream cheese/salmon	\$4.50
Satay chicken skewers	\$5.50
Pulled pork slider	\$6.50

## **PLATTERS**

Cheese board	\$90
Crackers, blue cheese, brie, smoked cheese, hummus, capsicum	
relish and pesto - GF rice crackers available.	

Fruit platter	\$40
Selection of sliced seasonal fruit.	

Kiwi platter	\$95
Sausage rolls, mince savouries, mini notato ton nies and fish	

Sausage rolls, mince savouries, mini potato top pies and fish	
bites.	
Sweet platter	Ċ70

Asian platter	\$100
Spring rolls, samosas, prawn twisters and spicy soy chicken	

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skewers.	

Selection of gluten free, keto and vegan sweets available.

Breakfast platter	\$20 per person
Selection of bacon & egg breakfast bagels, ham & cheese	
croissants, gluten free muesli and voghurt, seasonal fruit.	

## LUNCH STAPLES

pancakes & maple syrup.

Satay chicken wraps GF option	\$12.90
Panini (bacon & egg)	\$12.90
Ham & cheese croissant	\$12.90
Keto bacon & spinach scones GF	\$12.90
Spinach & cheese scones	\$6
Muffins	\$6
Chocolate brownie GF	\$7.90
Carrot cake GF	\$7.90
Almond croissants	\$7.90

Book your catering with Javaman now!



Menu is subject to change
We cater to food allergies and intolerances
just let us know so we can accomodate our delicious food for you.