



Zero Latency Catering Menu

All Weekend orders are set at a minimum \$490

Packages & Set Menus – Chef’s Choice

Bakery Basket - 3 Items per person 19.90

Chef’s Selection of Freshly Baked Goods - Sweet & Savoury

Gourmet Working Lunch – 4 Items per person 31.20

1 Hot Savoury, 1 Small Salad, Half A Sandwich, Fruit Platters or Sweet Offers

Half Day Working Menu - 5 Items per person 37.40

Morning / Afternoon Tea - 2 items per person - Savoury & Sweet

Lunch – 1 Hot Savoury, Full Sandwich / Wrap + Fruit Platters or Sweet Offers

Full Day Working Menu - 6 Items per person 44.90

Morning Tea - 2 items per person – Sweet & Savoury

Lunch – 1 Hot Savoury, Full Sandwich / Wrap + 1 Fruit or Sweet

Afternoon Tea - 1 Sweet or Savoury

GF GLUTEN FREE | V VEGETARIAN | VG VEGAN | DF DAIRY FREE | NF NUT FREE



FINGER FOOD – CANAPES & SKEWERS

- Spicy chorizo croquette w preserved lemon aioli 5.70 each
- Pumpkin and parmesan arancini w paprika mayo V 5.70 each
- Jalapeno poppers – soft centred cheese w spicy jalapenos coated in crispy crumbs w/ sweet chilli aioli V 5.70 each
- Seasonal veggie herbed skewers (V) VG GF 6.20 each
- Sushi rolls – Assorted variety GF DF V VGN – **Weekdays Only** 5.30 each
- Pressed cucumber spiced Goat cheese V, GF - **Weekdays Only** 6.20 each
- Italian beef meatballs served with tomato sauce GF, DF 6.20 each
- Salted coconut prawn taco w Jalapeno avocado mousse
GF DF- MIN 10 – 2 days' notice - **Weekdays Only** 6.20 each
- Harissa chicken skewers w/ yoghurt rita GF DF HALAL 6.50 each
- BBQ beef skewers w pomegranate mayo GF 6.50 each

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GUSSTOP CATER STATIONS

TACO STATION

A selection of authentic Mexican flavours
Choice of 1

- Pulled Pork
- BBQ Beef
- Chicken Chamomile
- Black beans pumpkin

Add extra protein \$8



DIY Lunch - \$25 per guest- Minimum 20

KIWIANA STATION

Make your own sandwich from a selection of breads, traditional meats, cheeses, salad & condiments

HOTDOG STATION- \$20 Per guest

Hotdog buns served w Frankfurters, grated cheese, caramelised onion w tomato sauce and American mustard

MIDDLEESTERN FLATBREAD STATION

Make your own flatbread from selection from authentic toppings hummus, salad, sauces & condiments with your choice of 1 protein

- Harissa Chicken
- Slow Cooked Lamb
- Grilled Eggplant
- Authentic Middle Eastern Falafel

Add extra protein \$4



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Some fresh ingredients are sourced from our own gardens

All salads & sandwiches are suggestions only. Offerings may vary subject to season and fresh produce availability.

Gourmet Club Sandwiches – 2 mini triangles 7.40 each

- W lemon chicken, roast peppers, leafy greens & mayo
- w cucumber, herbed cream cheese, tomato & leafy greens V

Gourmet Sandwiches / Wraps – Half size 8.70 each

- Harissa chicken - mixed greens, cucumber, tomato, Swiss cheese, garlic Mayo
- Chorizo salami baguette w greens, tomato, salami and Swiss cheese
- BLT – w bacon, mixed greens, tomato and creamy mayo
- Falafel wrap w crushed falafel, greens, cucumber, humous and eggplant chutney V, VG
- Deli - mixed greens, ham, pastrami, Chorizo, tomato, Swiss cheese, sriracha Mayo

Gourmet Salad Boxes – Seasonal Selection

Regular 16oz: 16.20 – Chef's Choice

- Chicken Caesar – fresh baby romaine, pulled chicken, crispy bacon, boiled eggs, parmesan, tossed in anchovies Caesar dressing (GF) - signature salad
- Char-grilled Broccoli w confit garlic, roast onion, red chilies, toasted almonds w citrus dressing (GF, V, VG, DF) – signature salad
- Bang Bang Chicken w Korean-glazed spicy chicken, crispy noodles, cabbage, spring onion, mung with a white miso mayonnaise
- Middle Eastern Feast salad – w toasted flat bread, fried eggplants, marinated chickpeas w lemon tahini yoghurt dressing and chopped coriander
- Mediterranean Pasta Salad w Chorizo, roasted zucchini, capsicums, sundried tomatoes, fresh basil, parsley, feta crumble, kalamata olives & pine nuts in basil peso
- Moroccan Spiced Couscous w chickpea, sundried tomatoes, sliced roast almond, feta crumble, fresh coriander, paprika, toasted cumin seeds and sultanas in lemon dressing v, veg, gf

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Mini Savouries – House Made

- Homemade Sausage Rolls 3.90 each
- Seasonal veggie and cheese Rolls V 3.90 each
- Mini Pies 7.40 each
 - Classic Mince & Cheese MiniPies
 - Beef Cheek and Cheese Mini Pies
 - Seasonal Vegetable Pies V
- Individual Quiche Tarts - Assorted Fillings 7.40 each
- Mini Frittatas V, GF 7.40 each
- Pigs in blankets 7.40 each – Min 24
- GF mini mince pies 8.90 each
- GF Sausage rolls 9.90 each

Seasonal Fresh Fruit (GF, DF, VG)

- Fresh fruit skewers 7.80 per skewer
- Fresh seasonal fruit platters 8.70 per person

Home Bake Sweet Bites

- Home baked muffins 6.20 each
- Home baked Scones - sweet/savoury served with butter, jam & cream 6.2 each
- Mini slices – Assorted flavours 4 each
- Classic Afghans 6.20 each
- Assorted Cookies 4.90 each
- Assorted Danishes 6.20 each
- Portuguese Tarts 7.40 each
- Orange & almond muffin (GF, DF) 8.70 each

GLUTEN FREE / GF

DAIRY FREE / DF

VEGETARIAN / V



Whole Cakes

Classic rich chocolate cake - coated in thick chocolate ganache	99
Classic carrot cake jumbo size w crushed walnuts & thick cream cheese icing	111
Red velvet cake - delicious flavours of chocolate, topped w vanilla frosting & coated in white chocolate flake	111
Orange & almond cake - w slow poached oranges and coated with icing & toasted sliced almonds (GF, DF)	137
Customized writing – \$5 per cake	

Platters & Grazing Boards – Each serves 10-15 guests

Cheese Board – 236.90 each

A selection of Four New Zealand & Imported Aged Gourmet Cheeses, Grapes, Relish & Crackers

Antipasto Board - 237.90 each

Cold Smoked Salmon, Marinated Olives, Pickled Veg, Cured Meats, Hummus & Breads
\$185

Kiwiana Board – 231.90 each

Good ol Kiwi Classics - A selection of Mini Sausage Rolls, Quiche, Pies

Skewers Hot Platter - 248.90 each

40 varieties of skewers – GF - Chef's Choice

Added Charges

- GF, VGN, DF, KETO:
 - \$2.40 per item per person for MT & AT offerings
 - \$3.80 per item for lunch offerings
- Late after hours charge of \$57 per hour applies to all ordered processed after 4 pm
- Delivery charge \$24.90 – One off charge

GLUTEN FREE / GF

DAIRY FREE / DF

VEGETARIAN / V



Catering Orders Terms & Conditions

- **Ordering guidelines:** 5 Days' Notice is recommended for all orders.
 - 48-hour notice is required for smaller orders.
 - Less than 48-hours or same-day orders may be available on chef's choice basis only.
- Menu and prices are subject to change.
- **Food allergies:** We handle most food allergens in our kitchen, and we cannot and will not guarantee complete absence of traces of allergens in our food. Before placing your order, please inform us if anyone in your party has any food allergies or any specific dietary requirement.
- **Cancellation policy:** please allow a minimum of **48 HOURS NOTICE** for all cancellations. No refund for any cancellation made within 48 hours of scheduled events. 20% cancellation fee may apply for any cancellation made within 3 days of scheduled events.

