

## **GRAZING PLATTERS**

#### **Charcuterie Farmhouse Board**

Selection of cured meats, artisan cheeses, fresh seasonal fruits, Honeycomb, mixed nuts, olives and gourmet crackers

#### Medium Platter - \$308

Serves approximately 20–25 guests

#### Large Platter - \$560

Serves approximately 40–50 guests

## **Seasonal Fruit Selection**

A fresh, colorful medley of seasonal fruits including melon, pineapple, grapes, berries, and citrus.

#### **Medium Platter - \$70**

Serves approximately 20–25 guests

#### **Large Platter - \$120**

Serves approximately 40–50 guests

#### **Seasonal Fruit & Sweets**

A selection of seasonal fresh fruits, chocolate brownies, baked cheesecake, mixed berries, and an assortment of premium chocolates.

#### **Medium Platter – \$270**

Serves approximately 20–25 guests

#### Large Platter - \$480

Serves approximately 40–50 guests

#### **Focaccia Platter**

Freshly baked wattle seed focaccia, with extra virgin olive oil & furikake

#### **Medium Platter – \$35**

Serves approximately 20–25 guests

## **Large Platter – \$55**

Serves approximately 40–50 guests

#### **Kiddo Graze Board**

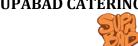
A selection of cheese, fresh berries, ham & cheese sandwiches, veggie sticks, a chocolate brownie, and Cheerios.

#### Medium Platter - \$70

Serves approximately 20–25 guests

#### **Large Platter - \$120**

Serves approximately 40–50 guests



# SUPABAD CATERING

## **COLD CANAPES**

Canapés are priced per piece and must be ordered in multiples of 10.

#### **Heirloom Tomato Bruschetta**

Fior Di Latte, Basil & Garlic Oil - \$7

### Scallop Tostada (gf)

Radish Salsa, Chipotle Creme & Finger lime Ponzu – \$9

## Teriyaki Chicken Sushi (8 pcs)

Avocado & cream cheese – \$15

## Raw Salmon Sushi (8 pcs)

Avocado, Cucumber & Shallots - \$18

## Potato Salad Cup (gf)

Cos Lettuce, Crispy Bacon & Egg – \$7

# **HOT CANAPES**

Canapés are priced per piece and must be ordered in multiples of 10.

## Wagyu Cheeseburger Spring Roll

Supa Sauce - \$9

## **Mushroom & Tofu Spring Roll**

Supa Sauce - \$8

## Eggplant Skewers (gf/vegan)

Honey Miso, Sesame & Shallots - \$7

## **King Prawn Skewers (gf)**

Figer lime & Chilli Butter – \$9

#### **Beef & Parmesan Arancini**

Wattleseed Aioli – \$8

## Pumpkin & Sage Arancini (veg)

Wattleseed Aioli – \$7

## **Grilled Lamb Cutlet (gf)**

Labneh & Native Dukkha – \$12





## **SUBSTANTIALS**

## **Chicken Katsu Curry Bowl**

Crispy panko-crumbed chicken breast served with Japanese curry, steamed rice, and pickled daikon – \$16

## **Kangaroo Bush Curry Bowl (gf)**

Slow Cooked Kangaroo, Coconut cream, Potato, Roasted Macadamia & Steamed Rice – \$18

## Wagyu Teriyaki Bowl

Seared MB5 Wagyu beef, housemade teriyaki glaze, onsen egg, fresh shallots, and steamed rice – \$22

#### **Chicken Salad Bowl**

Roast Chicken, Sweet Potato, Couscous, mixed leafy greens & lemon myrtle dressing – \$18

## Cold Udon Salad (gf)(Vegan)

Tofu, mixed leafy greens, avocado, shredded carrot, radish, coriander Tofu, Bean Sprouts & Miso Dashi – \$16

## **FOCACCIA SANDOS**

#### **Teriyaki Chicken Sando**

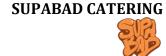
Grilled Chicken, Davidson plum BBQ & Lemon Mytrle Coleslaw – \$15

## Korean Bulgogi Beef Sando

Marinated BBQ Beef, Leafy Greens, Kimchi, Cucumber & Cheese – \$16

#### **Egg Mayo & Lettuce Sando**

Creamy egg salad, Iceberg lettuce & Furikake – \$14



#### **SUPABAD CATERING**



# **SWEETS**

Canapés are priced per piece and must be ordered in multiples of 10.

## **Chocolate Brownie**

Davidson plum jam & white chocolate mousse – \$7

## **Baked Cheesecake**

Lemon Myrtle Curd - \$7

## **Sticky Date Pudding**

Butterscotch sauce, vanilla anglaise, & wattle seed – \$7